

## Takeaway Menu

**20% Discount with orders totaling \$50+ (after disc 😊)**

**The Cabin Small Bar** We aim to deliver a warm, wholesome dining experience using seasonal produce and local producers. Our menu is designed in a sharing-style to spark enjoyment, conversation and togetherness pairing good times, food and beverage.

### COLD TO START

Hummus with balsamic and olive oil, fried chickpea dash of cayenne, toast (GFO +1, VEGAN) 14

### SMALL PLATES

Sundried tomato rosemary arancini in arrabiata sauce and bonito aioli parmesan, (GF, VO) 21

Patatas bravas, fried potato wedges w/ rosemary paprika salt, aioli and brava sauce (GF, VGO) 16

Mushroom aljilio in sake soy and parsley, (VEGAN, DF, NF) 20

Del basso smoked chorizo with red wine reduction and charred lemon (GF, NF, DF) 18

### SOMETHING BIGGER

Tasmania grassed fed sirloin w/ black garlic jus, umami butter saute mushrooms, (GF, NF, DFO) 36

WA farmed lamb ribs in sherry terryaki glaze, sesame seeds with bed of roquette (GF, NF, DF) 27

Linley Valley pork belly twice cooked w fig chutney, balsamic glaze & heirloom radish (GF, NF, DF) 29

Spiced albondigas in tomato basil sauce with parmesan, (GF, NF, DFO) 25

Black figs salad in roquette, jamon serrano, maple balsamic vinaigrette, fetta cheese, cherry tomato and walnuts, (GF, DFO) 19

Rosemary cauliflower bites with mojo picon and fried spinach (VEGAN, GF, NF, DF) 24

### Fawn Menu



Fish bites, chips & tomato sauce 10

Chicken bites, chips & tomato sauce 10

**Phone 9444 6214 to place your order.**

**Pick up only, for the moment anyway.**

*We have a tiny kitchen so please order early on weekends.*

