

**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.

### SNACKS

House made beer nuts, peanuts, smoke paprika (VEGAN, GF)	6
Barrett's bread, 3drops Mt Barker evoo & balsamic	9

### COLD TO START

Cold antipasti, cold meat, asiago cheese, fruit (figs), olives, pickles & crackers (GFO +1)	32
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
Smoked chicken chipotle tacos with corn and tomato salsa and herb aioli, (DF, NF)	19
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
Etty bay barramundi in piperade red miso sauce and takuan salsa, (GF, NF, DF)	33
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

### DESSERT

Coffee almond creme brûlée and berries (VEGAN, GF, NF, DF)	16
Salted caramel chocolate tart w/ cocoa dust, vanilla ice cream	16

