

**THE CABIN SMALL BAR** Our food philosophy is based on seasonal produce, local producers and quality ingredients. Our menu is designed around share plates. Enjoy!

*Our menu can change daily depending on what's in season – sample menu only*

### **Banquet menu A \$55p/head**

Hummus, evoo, confit garlic, cayenne, crispy bread (GFO+1, VG, NF)

Arancini, mozzarella, arrabiata, bonito aioli, parmesan (GF, NF, VO)

Potato wedges, rosemary paprika salt, aioli (GF, NF, DF, VGO, V)

Cucumber salad, red onion, heirloom radish, chilli oil (GF, VG)

Chicken wings, paprika, spicy mayo, sesame seed, lemon (GF, DF, NF)

Spanish meatballs, tomato ragu, parmesan, pappardele (GF, NF, DFO)

Broccolini, romesco, toasted almond flake (GF, VG)

Add desert for \$6p/head

### **Banquet menu B \$69 p/head**

Hummus, evoo, confit garlic, cayenne, crispy bread (GFO+1, VG, NF)

Cheese platter, selection of cheese, pickles, crackers, fruits, nuts (V)

Arancini, mozzarella, arrabiata, bonito aioli, parmesan (GF, NF, VO)

Potato wedges, rosemary paprika salt, aioli (GF, NF, DF, VGO, V)

Cucumber salad, red onion, heirloom radish, chilli oil (GF, VG)

Chorizo, shiraz reduction, lemon, crispy bread (GFO+1, DF, NF)

Spanish meatballs, tomato ragu, parmesan, pappardele (GF, NF, DFO)

Striploin, broccolini, black garlic jus, smoked beef fat butter (GF, NF, DFO)

Broccolini, romesco, toasted almond flake (GF, VG, DF)

### **Selection of four petite desserts for the table; please choose 2**

Triple chocolate brownie, strawberry, fresh cream (NF)

Mini peanut mousse tart, walnut, chocolate glaze (GF, NF)

Mini apple pie bites, cinnamon sugar (VG, NF)

