

Takeaway Menu

15% Discount with orders totaling \$60+

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.

TO START

Daily bread, Frankland river evoo, balsamic (VG, NF)	9
Marinated olives, thyme, chilli, lemon (VG, GF, NF)	10
Tomato bread, crispy bread, tomato, evoo (GFO+1, VG, NF) Add Jamón + 4	8
Jamón Serrano (50g), aged 15 months, crispy bread, evoo (GFO+1, NF, DF)	16
Hummus, evoo, confit garlic, cayenne, crispy bread (GFO+1, VG, NF)	16
Cheese platter, selection of cheese, pickles, crackers, fruits, nuts (V)	42

TO SHARE

Octopus, romesco, smoked ponzu, thyme oil, chive (GF, DF)	26
Arancini, mozzarella, arrabiata, bonito aioli, parmesan (GF, NF, VO)	22
Cucumber salad, red onion, heirloom radish, chilli oil (GF, VG)	17
Chorizo, shiraz reduction, lemon, crispy bread (GFO+1, DF, NF)	19
Chicken wings, paprika, spicy mayo, sesame seed, lemon (GF, DF, NF)	21
Striploin, broccolini, black garlic jus, smoked beef fat butter (GF, NF, DFO)	40
Barramundi, takuan salsa, broccolini, red miso piperade (GF, DF, NF)	38
Spanish meatballs, tomato ragu, parmesan, pappardele (GF, NF, DFO)	32
Broccolini, romesco, toasted almond flake (GF, VG)	17
Potato wedges, rosemary paprika salt, aioli (GF, NF, VGO, V)	14

DESSERT

Basque burnt cheesecake, berries compote, fresh berries (GF, NF, V)	17
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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.

