

**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.

## **Chef's Selection \$60p.p. | Whole table required | available till 8pm**

Chef's selection | for those that have made enough decisions today!

### **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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