

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

The Cabin House Jars & Snacks

House pickled local veggies (GF)	6	Boquerones, (pickled white anchovies) (GF)	8
House dips (GF) & toasts	8	Marinated feta and sun dried tomato (GF)	8
Romanesco, Tzatziki or Saffron bean humus			
Barretts breads, Cooladerra evoo & balsamic vinegar			8
Spicy Beer nuts (GF)			8
House marinated mixed Albany Olives (GF)			8

Share

Cabin Charcuterie board; (GFO) (Items can be enjoyed individually for *\$15ea)			29
*Duroc 18 month serrano ham, *chicken liver parfait, *pork rillettes, *Margaret River venison chorizo, cornichons, pickled vegetables, chutney			
Southern spiced baked chicken wings, dry slaw (GF)			15
Chipotle pulled smoked Beef brisket taco, corn salsa, jalapeno mayo			16
Baharat spiced beef meatballs, baby cos, fresh tomato sugo, Parmesan			18
Spanish ham croquettes, Romanesco, tomatillo salsa			15
Garlic prawns served with gremolada & Barretts bread (GFO)			23
Slow cooked pork belly, white bean puree, calvados apple, pickled red cabbage, (GF)			24
Native peppered kangaroo loin, Paris mash, confit cherry tomato, salsa verde (GF)			23
Seared scallops, cauliflower puree, venison chorizo crumble (GF)			20
Pickled beetroot, beetroot remoulade, smoked salmon, fried capers and chive gel (Gf, Vegan O)			19
Spicy potatoes, confit garlic aioli, parsley, lemon (GF, Vegan O)			11
Green beans, pine nut and raisin dressing, honey goat curd, truffle oil (GF)			15
Leek & groyere arancini, aioli, Israeli salad			15
Grilled halloumi, ancient grain tabouleh, lemon olive oil, pickled cucumber			19
Chickpea falafel, saffron white bean hummus, tzatziki (GF, Vegan O)			23

Dessert

Salted caramel crème brûlée, espresso ice cream, almond milk crumb			15
Pear Melba; poached pear, vanilla bean ice cream, chocolate ganache, almond			15
Snickers in a glass: peanut mousse, caramel, chocolate and peanut praline (GF)			15
Assorted macaron (\$3 each)			

Cheese (50gm ea) **\$14 each or choice of three \$36**

- Roncari sheep's milk blue (Spain) creamy, similar to Roquefort style
- Van Der Heiden delta gouda (Holland), sweet, nutty with toffee undertones
- Barbers cheddar 1833 (UK), sharp, crumbly cheddar
- West Australian Halls suzette, creamy brie style cheese, soft, sweet triple cream

All served with house jam, lavosh, fruit & nut bread

