

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 \$39/head

Barretts breads, Cooladerra Farm evoo & balsamic vinegar
Olives, citrus, chili, garlic (GF)
Spicy Beer nuts (GF)

Spicy potatoes, sour cream aioli, parsley, lemon (GF, Vegan O)
House made Siracha & honey baked Chicken Wings (GF)
Chipotle pulled Beef taco, tomato salsa, jalapeno mayo (VO)

Baharat spiced beef meatballs, fresh tomato sauce, Parmesan
Truss tomatoes, zucchini salad, dried olive, fior di latte (GF, Vegan O)
Lamb shoulder sausage, freekah and quinoa salad, lemon olive oil, sheep milk yoghurt

“The Cabin Garden salad”

Add desert for \$6p/head

Banquet menu B \$55p/head

Barretts breads, Cooladerra Farm evoo & balsamic vinegar
Smoked caciocavallo and Raclette Mac cheese Bites, tomatillo jam
Cabin Charcuterie board

Spicy potatoes, sour cream aioli, parsley, lemon (GF, Vegan O)
Chickpea falafel, saffron white bean hummus, tahini yoghurt dressing
Warm crispy pork belly, Romesco Sauce, apple, hazelnut

Green beans, Pine nut and raisin dressing, honey goat curd, truffle oil (GFO, Vegan O)
Lamb shoulder sausage, freekah and quinoa salad, lemon olive oil, sheep milk yoghurt
Native peppered Kangaroo loin, Parsnip Puree, roasted carrots (GF)

“The Cabin Garden salad”

Selection of 2 petite desserts for the table, choose 2
Raspberry and mascapone tartlets
Mini Vanilla panna cotta, fig vincotto
Chocolate brownie, dulce leche
White chocolate mousse, milk crumb

