

**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 dips (GF) & toasts	8	Boquerones, (pickled white anchovies) (GF)	8
Romesco, baba ghanouj or saffron humus		House pickled local veggies (GF)	6
Barretts breads, Cooladerra evoo & balsamic vinegar			8
Spicy Beer nuts (GF)			6
House marinated mixed Albany Olives (GF)			8

**Share**

Cabin Charcuterie board; (GFO) <b>(Items can be enjoyed individually for *\$12 ea)</b>	29
*Serrano ham, *chicken liver parfait, *pork rillettes, *Margaret River venison chorizo, cornichons, pickled vegetables, chutney	
Southern spiced baked chicken wings, ranch sauce, slaw (GF)	15
Chipotle pulled smoked Beef brisket taco, corn salsa, jalapeno mayo	14
Bao bun, with crispy snapper and Asian salad in Nam Jim dressing, sriracha side	12
Baharat spiced beef meatballs, fresh tomato sugo, Parmesan (GF)	15
Spanish ham croquettes, Romesco dip (GF)	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, pumpkin puree, vanilla bean cream sauce (GF)	19
Calvados crumbed baked brie, capsicum jam, toast (GFO)	19
Spicy potatoes, confit garlic aioli, parsley, lemon (GF, Vegan O)	11
Green beans, pine nut and raisin dressing, honey and thyme goat curd, truffle oil (GF)	15
Leek & gruyere arancini, aioli GF)	15
Grilled halloumi, ancient grain tabouleh, lemon olive oil, pickled cucumber	17
Chickpea falafel, saffron bean humus, pickles, baba ghanouj (GF, Vegan O)	18
Rocket, walnut, pear and blue cheese salad (GF)	15
Truffled gnocchi, basil pesto, confit cherry tomato (GF)	22

**Dessert**

Salted caramel crème brûlée, coffee ice cream, almond milk crumb (GF)	14
Brandied local figs, short bread, vanilla bean panna cota	15
Snickers in a glass: peanut mousse, caramel, chocolate and peanut praline (GF)	14

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

- Roncari sheep's milk blue (Spain) creamy, similar to Roquefort style
- 10 Months old Asiago (Italy), cow milk, sweet and nutty flavors
- Whipped local Kytren goat's cheese with honey, thyme and orange juice
- West Australian Halls Suzette, cow milk, creamy brie style cheese, soft, sweet triple cream

**All served with house quince paste, lavosh, fruit & nut bread**

