

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

Share

Cabin Charcuterie board; (GFO) **(Items can be enjoyed individually for *\$12ea)** 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 & Barrett's 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

Snickers in a glass: peanut mousse, caramel, chocolate and peanut praline (GF) 13

Salted caramel crème brûlée, coffee ice cream, almond milk crumb (GF) 14

Brandied local figs, short bread, vanilla bean panna cotta 15

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

