

**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 \$39p/head

Barretts breads, Cooladerra Farm evoo & balsamic vinegar

Olives, citrus, chili, garlic (GF)

Spicy Beer nuts (GF)

Spicy potatoes, aioli, parsley, lemon (GF, Vegan O)

Southern spiced baked chicken wings, ranch sauce, slaw (GF)

Grilled halloumi, ancient grain tabouleh, lemon olive oil, pickled cucumber

Capsicum and tomato braised local beef cheek, cheesy polenta (GF)

Leek & gruyere arancini, aioli (GF)

Green beans, pine nut and raisin dressing, honey goat curd, truffle oil (GF)

“The Cabin Garden salad”

Add desert for \$6p/head

## Banquet menu B \$55p/head

Barrett's breads, Cooladerra evoo & balsamic vinegar

Cabin Charcuterie board

Chipotle pulled smoked Beef brisket taco, corn salsa, jalapeno mayo

Slow cooked pork belly, white bean puree, calvados apple, pickled red cabbage, (GF)

Capsicum and tomato braised local beef cheek, cheesy polenta (GF)

Garlic prawns served with gremolada & Barrett's bread (GFO)

Spicy potatoes, confit garlic aioli, parsley, lemon (GF, Vegan O)

Spanish ham croquettes, Romesco dip (GF)

Green beans, pine nut and raisin dressing, honey and thyme goat curd, truffle oil (GF)

Rocket, walnut, pear and blue cheese salad (GF)

## Selection of 2 petite desserts for the table; please choose 2

Pear and almond tartlets (GF)

Mini Vanilla panna cotta, macerated raspberry (GF)

Hazelnut and Chocolate brownie, dulce leche,

Our mini snickers peanut mousse, caramel and chocolate (GF)

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