

# 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. <b>Choice of;</b>	8 ea	Boquerones, (pickled white anchovies) (GF)	9
Romesco, baba ghanouj or saffron bean humus		House pickled local veggies (GF)	6
Barrett's breads, Cooladerra evoo & balsamic	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 *\$12ea)</b>	31
*Serrano ham, *chicken liver parfait, *pork rillettes, *Margaret River venison chorizo, Cornichons, pickled vegetables & chutney	
Duck rillettes, tomato chutney, Barrett's bread (GFO)	14
Sardines rillettes, house pickles, Barrett's bread (GFO)	13
Garlic prawns, gremolada, Barrett's bread (GFO)	23
Seared Sea scallops, pumpkin puree, vanilla bean cream sauce (GF)	19
Tasmanian salmon gravlax, beetroot skordalia, pickled shallot and rocket (GF)	18
Southern spiced baked chicken wings, ranch sauce, slaw (GF)	15
Chipotle pulled smoked Beef brisket taco, corn salsa, jalapeno mayo	15
Bao bun, with crispy snapper and Asian salad in Nam Jim dressing, sriracha side	13
Pork, veal and fennel meatballs, fennel remoulade, almond and piquillo pepper sauce (GF)	16
Serrano Spanish ham croquettes, romesco sauce (GF)	15
Slow cooked pork belly, white bean puree, calvados apple, pickled red cabbage, (GF)	24
Confit duck leg, smoked corn puree, honey gastrique sauce, wild rocket (GF)	24
Braised Moroccan Lamb shoulder, herbs yogurt, aravi salad, Sumac (GF)	24
Spicy potatoes, confit garlic aioli, parsley, lemon (GF) (Vegan O)	11
Leek & gruyere arancini, aioli (GF)	15
Roasted buffalo chorizo, cheesy rosemary polenta, port and onion jam (GF)	18
Grilled halloumi, ancient grains tabbouleh, lemon olive oil, pickled cucumber (V)	17
Chickpea falafel, saffron bean humus, house pickled veg, baba ganouj (GF, Vegan)	17
Rocket, walnut, pear and Sheep milk blue cheese salad (GF) (Vegan O)	17
Broccoli, harissa and capsicum puree, whipped goat's cheese, smoked almonds (GF) (Vegan O)	16

## Dessert

Snickers in a glass: peanut mousse, caramel, chocolate and peanut praline (GF)	13
Chocolate and hazelnut brownie, vanilla bean ice cream, dulce de leche	13
Vanilla bean crème brûlée, raspberry sorbet, almond milk crumb (GF)	14
Petit fours, selections of cookies, brownies, pear and almond tarts with ice cream and cream	17
Vanilla bean ice cream, raspberry sorbet, crumbed cookies and whipped cream	11
Amaretto and white chocolate cookie	3

## Cheese (50gm ea) **\$15 each or choice of three \$38**

Roncari sheep's milk blue (Spain) creamy, similar to Roquefort style
Gruyere (French Alps), cow milk, sweet and nutty flavors
Whipped local 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, walnut, muscatels and seasonal fruit**

