

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. Choice of;	8 ea
Romesco, baba ghanouj or saffron bean humus	
Barrett's breads, Cooladerra evoo & balsamic	8
House pickled local veggies (GF)	6
Boquerones, (pickled white anchovies) (GF)	9

Share

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
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
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
Rocket, walnut, pear and Sheep milk blue cheese salad (GF) (Vegan O)	17
Broccolini, harissa and capsicum puree, whipped goat's cheese, smoked almonds (GF) (Vegan O)	16
Chickpea falafel, saffron bean humus, house pickled veg, baba ganouj (GF, Vegan)	17

Dessert

Snickers in a glass: peanut mousse, caramel, chocolate and peanut praline (GF)	13
Vanilla bean crème brûlée, raspberry sorbet, almond milk crumb (GF)	14

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

Brie, Tasmanian, soft buttery, creamy

Whipped local goat's cheese with honey, thyme and orange juice

All served with house quince paste, lavosh, walnut, muscatels and seasonal fruit

Thank you for coming to visit us 😊

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SMALL BAR

www.cabinbar.com.au

info@cabinbar.com.au