



  
CABANA  
BAR & LOUNGE

FOOD  
MENU

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#CabanaCrew #CabanaCelebrations

# TAPAS:

## BITES

**Baked Za'atar Loaf** with a duo of house made dips **V** **GFR**

**Shoestring & Sweet Potato Fries** with truffle aioli, parmesan dust **V**

**Loaded Dirty Fries** with with maple pulled pork, queso, chipotle mayo, thick cut potatoes

**Lemon & Mountain Pepper Crispy Calamari** with kimchi & Sriracha mayo, lime cheek **GF**

**Sticky Korean Chicken Wings** with rice crust, shallots, toasted sesame **GF**

**Butternut & Truffle Scented Arancini** with 3 cheeses and mojo picon **V**

**Yuzu & Sesame Chicken Skewers** with wasabi aioli, house pickle **GF**

**Crispy Jalapeno Poppers & Tequila Batter** with whipped fetta, smoky pepper remoulade **V** **GF**

**Pulled Chicken Breast & Chorizo Quesadilla** with sweetcorn, cilantro crema

**Grilled Lemon Myrtle Prawn Tacos** with guacamole, blue corn tortillas, crunchy slaw

**Creamy Agave Pork Taquitos** with grilled pineapple, sriracha aioli, pepita & black bean salsa

**Salmon Ceviche 'Tostada'** with fresh lime, avocado, seaweed salad, pickled radish **GF**

\$13.50  
MEMBERS

\$16.50  
GUESTS

## SLIDERS

**Braised Pork Belly & Steamed Lotus Leaf Bun** with house pickle & tamari glaze

**Wagyu Beef & Melted American Cheddar** with pickles, peanut butter & bacon jam, brioche bun

**Smokehouse Pulled Pork & Charcoal Brioche** with ranch slaw & chipotle mayo

**Grilled Corn & Herb Fritter Sliders** with smashed avocado, house made chilli jam & Kewpie **V**

## FLATBREAD PIZZETTAS

**Poached Fig, Blue Cheese & Balsamic Drizzle** with celery salt & arugula **GFR** **DFR** **V**

**Slow roasted lamb shoulder & fetta** with harissa baked pumpkin, chermoula & baby spinach **GFR** **DFR**

**Chorizo, Pepitas & Mexican Cheddar** with charred peppers & Kalamata olives **GFR** **DFR**

## DESSERTS

**Chocolate Obsession**  
chunks of white chocolate & almond brownie with dark chocolate fudge, chocolate ripple gelato & Oreo crumbs **V**

**Apple Pie Poppers**  
warm apple & cinnamon pie bites with salted caramel & maple roasted walnut ice cream **V**

**Cheese Plate**  
trio of specialty cheeses with lavash, crisps, dried fruit & quince paste **V** **GFR**

**V** = Vegetarian

**GFR** = Gluten Free on Request

**GF** = Gluten Free

**DFR** = Dairy Free on Request

Pizzas can be gluten free on request. Extra \$2.00

A 10% surcharge will apply on all public holidays.

Please ensure you make staff aware of any allergies or dietary requirements when placing your order.

# PLATTERS:

\$47.90  
MEMBERS

\$52.90  
GUESTS

## CHARCUTERIE BOARD

**Smoked & Cured Meats, Grilled Vegetables** with stuffed baby peppers, Cypress haloumi, baked za'atar loaf & olives.

## LOW & SLOW

**Smokehouse Pulled Pork & Charcoal Brioche** with ranch slaw & chipotle mayo

**Pulled Chicken Breast & Chorizo Quesadilla** with sweetcorn, cheddar and avocado crema

**Loaded Dirty Fries** with maple pulled pork, queso, chipotle mayo, thick cut potatoes

**Wagyu Beef & Melted American Cheddar Sliders** with pickles, peanut butter & bacon jam, brioche bun

## EL DIABLO

**Crispy Jalapeno Poppers & Tequila Batter** with whipped fetta, smoky pepper remoulade V GF

**Pulled Chicken Breast & Chorizo Quesadilla** with sweetcorn, cilantro crema

**Grilled Lemon Myrtle Prawn Tacos** with guacamole, blue corn tortillas, crunchy slaw

**Creamy Agave Pork Taquitos** with grilled pineapple, sriracha aioli, pepita & black bean salsa

## DON JUAN

**Salmon Ceviche 'Tostada'** with fresh lime, avocado, seaweed salad, pickled radish GF

**Grilled Corn & Herb Fritter Sliders** with smashed avocado, house made chilli jam & Kewpie V

**Butternut & Truffle Scented Arancini** with 3 cheeses and mojo picon V

**Slow Roasted Lamb Shoulder & Fetta Pizetta** with harissa baked pumpkin, chermoula & baby spinach GF DFR

## THE TEMPLE

**Yuzu & Sesame Chicken Skewers** with wasabi aioli, house pickle GF

**Lemon & Mountain Pepper Crispy Calamari** with kimchi & sriracha mayo, lime cheek GF

**Sticky Korean Chicken Wings** with shallots, toasted sesame GF

**Braised Pork Belly & Steamed Lotus Leaf Bun** with house pickle & tamari glaze

### RECOMMENDED SERVING SUGGESTION - 4 PEOPLE PER PLATTER

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# PLATTERS:

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MEMBERS

\$52.90  
GUESTS

## GREEN PASTURES

VEGETARIAN

**Shoestring & Sweet Potato Fries** with truffle aioli, parmesan dust **V**

**Grilled Corn & Herb Fritter Sliders** with smashed avocado, house made chilli jam & Kewpie **V**

**Butternut & Truffle Scented Arancini** with 3 cheeses and mojo picon **V**

**Poached Fig, Blue Cheese & Balsamic Drizzle Pizzetta** with celery salt & arugula **V GFR DFR**

\$49.90  
MEMBERS

\$54.90  
GUESTS

## PLANT BASED

VEGAN

**Baked Za'atar Loaf** with semi-dried tomato tapenade **V**

**Cauliflower Masala Tacos** with avocado, blue corn tortillas, crunchy slaw **V**

**Smoky Bell Peppers** stuffed with red quinoa, charred eggplant & pine nuts **V**

**Panko Avocado** with smoked salt, salsa roja, vegan ricotta **V**

## NO DOUGH

GLUTEN FREE

**Shoestring Fries** with truffle aioli, parmesan dust **GF V**

**Sticky Korean Chicken Wings** with rice crust, shallots, toasted sesame **GF**

**Salmon Ceviche 'Tostada'** with fresh lime, avocado, seaweed salad, pickled radish **GF**

**Slow Roasted Lamb Shoulder & Fetta Pizzetta** with harissa baked pumpkin, chermoula & baby spinach **GF DFR**

### RECOMMENDED SERVING SUGGESTION - 4 PEOPLE PER PLATTER

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