

cabana

BAR + KITCHEN + GARDEN

Please proceed to the counter to order

— TO START OR SHARE —

HOUSE MADE DIPS & BREAD ^V (vegan optional)	14
GARLIC & HERB PANINI ^V	8
TOMATO BRUSCHETTA ^V (vegan optional) Cherry tomatoes, basil, balsamic & whipped feta on sourdough	12
MARKET OYSTERS ^{GF} ^{DF} Natural or tomato, basil & balsamic or Kilpatrick 1/2 Doz 20 Doz 38	
FRIED SQUID ^{GF} ^{DF} Szechuan pepper & lemon aioli	15
SCALLOPS AND CHORIZIO ^{GF} ^{DF} With carrot, harissa & fennel	19
ARANCINI ^V Crumbed risotto balls with cheese, truffle & pesto aioli	16
FRIED CHICKEN WINGS ^{GF} ^{DF} Sticky BBQ wings or Carolina reaper chilli sauce	15
MEX LOADED FRIES Topped with American cheddar, bacon, spring onion, salsa & served with aioli	16
CABANA CHEESE & CHARCUTERIE BOARD Hard & soft cheese, cured meats, grilled vegetables & flatbread	45
CABANA BAR BOARD Pizza, sliders, beer battered chips, chicken wings, arancini & sauces	49

— SALADS —

PICKLED BABY BEETROOT AND WALNUT ^V ^{GF} Sour lettuce with cherry tomato, red onion, feta & sweet vinegar dressing	24
CHICKEN CAESAR Poached egg, smoked bacon, croûton, baby cos & white anchovy dressing	22
PRAWN & PEACH SALAD ^{GF} ^{DF} Seasonal leaves, toasted almonds & citrus dressing	28

*vegan options available on request

— BAR FAVOURITES —

CHEESE BURGER Angus patty, cabana sauce, onion, pickles & American cheddar on a potato bun with fries	19
CHICKEN PARMIGIANA Rich tomato sauce, champagne ham & Asiago cheese with fries and salad	24
BEER BATTERED FISH & CHIPS Cabana Lager battered flathead with salad, tartare & lemon	24
CLUB SANDWICH Grilled chicken, bacon, lettuce, tomato, fried egg & aioli served with fries	19

PIZZA

MEDITERRANEAN ^V Charred red capsicum, red onions, black olives, feta & salsa verde	18
MEAT LOVERS Pepperoni, sausage, bacon & beef	20
4 CHEESE ^V Tomato & basil sauce	18

MAINS

PAN SEARED BARRAMUNDI ^{GF} ^{DF} Coral Coast barramundi served with kipfler potatoes salad, tartar & a wedge of lemon	32
CRAB AND SAFFRON RISOTTO ^V ^{optional} Fraser Island spanner crab, pangrattato, chives & lemon	32
HALF BIRD AND CORN ^{GF} Half grilled chicken, corn puree, corn salsa & popcorn	25
CHARGRILLED EGGPLANT ^{Vegan} Israeli couscous, chilli jam, cucumber, coriander & pomegranate	24
CABANA SEAFOOD BOARD FOR TWO Hot & cold seafood (seasonal)	99

— GRILL —

300g ANGUS RUMP With beer battered chips, seasonal leaves & your choice of sauce	30
250g ANGUS EYE FILLET With mash potato, braised lentils, Dutch carrot & red wine jus	38
250g WAGYU PORTERHOUSE With beer battered chips, seasonal leaves & your choice of sauce	40

SAUCES : choose from gravy, mushroom, pepper or chimichurri

— SIDES & TOPPERS —

Garlic bay prawns	10
Grilled half Moreton Bay bug	12
Broccolini & almonds	12
Mash potato	11
Beer battered chips	10
French fries	10

— DESSERTS —

CHERRY RIPE ^{GF} Coconut crumble with cherry compot & chocolate mousse	14
CITRUS MERINGUE ^(DF optional) Served deconstructed - sorbet, blood orange, lemon curd & meringue	14
DROPPED ICECREAM Vanilla ice cream, baked rhubarb & cinnamon	14
STICKY DATE PUDDING Butterscotch, candied walnuts & caramel ice cream	14
CABANA SIGNATURE DESSERT BOARD A spectacular selection of Cabana desserts designed to share	49
CHEESE BOARD Selection of Australian hard & soft cheeses, quince paste, served with lavosh bread	15

KIDS

\$10 individual
\$15 with a soft drink & ice cream with sprinkles

CHICKEN NUGGETS & CHIPS
BATTERED FISH & CHIPS WITH SALAD

SPAGHETTI BOLOGNESE
HAM & PINEAPPLE PIZZA
BEEF NACHOS

GF - Gluten Free | DF - Dairy Free | V - Vegetarian

