

STARTS & SALADS

MUSHROOM BISQUE  \$12

housemade wild mushroom soup, herb croutons, chili oil, creme fraiche, side warm baguette

THINGS ON TOAST \$18

trio of toast creations: roasted mushroom & herb cream, tomato bruchetta & feta, smoked salmon & caper

ZESTY SEAFOOD CAKE \$20

housemade panko crusted cake, cod, prawns, salmon, roasted corn salsa, chipotle crema

MEDI MEATBALLS \$18

housemade meatballs, ground beef & pork, herbs & garlic, marzano tomato sauce, parmesan cheese, warm baguette

RUSTIC MUSSELS  \$25

white wine butter sauce, olives, peppers, onion, cherry tomato, garlic, herb, ADD: french fries \$4

TUSCAN PRAWNS \$22

prawns, chorizo, cherry tomato, onion, peppers, crushed chili, dried bread

CAESAR SALAD \$18

romaine lettuce, housemade dressing, parmesan cheese, crisp bacon, croutons ADD: Chicken\$5, Prawns\$7, Falafel \$5

ROCKET BEET SALAD  \$26

parmesan crusted chicken, prosciutto, arugula, roasted beets, goat cheese, balsamic dressing

LOADED FALAFEL BOWL  \$24

housemade falafel, rice, hummus, olives, cucumber, greens, bruschetta, olive tapenade, tabouli, feta cheese, tzatziki

CABANA

MAIN COURSE

ROAST CHICKEN SUPREME \$32

stuffed with asiago cheese, wild mushroom velote, sundried tomato, sauteed spinach, side & vegetables

BONELESS SHORT RIBS \$42

63 acres beef, espresso rubbed, braised in red wine, side & vegetables

BLACKENED ARCTIC CHAR \$36

6oz arctic char, house cajun spices, lemon caper butter, fennel herb salad, orzo pasta

STUFFED MANICOTTI \$21 | \$29


pasta shells filled with artichoke, sundried tomato, spinach, cream cheese, garlic tomato pesto sauce, baked with cheese

BEEF STROGANOFF \$22 | \$32

tender beef, mushrooms, paprika, pickles, sour cream, demi glaze, parmesan cheese, housemade fettuccine pasta

MUSSELS & PRAWNS \$24 | \$34

pei mussels, tiger prawns, pesto cream sauce, sundried tomatoes, housemade spaghetti pasta

AHI TUNA POKE  \$26

ponzu & soy marinated raw ahi tuna, basmati rice, cucumber, avocado, edamame, ginger, radish

HYDERABADI BIRYANI  \$28

prawn or chicken, marinated in a spiced yogurt, served with basmati rice

CASUAL PLATES

MEDITERRANEAN PITA \$23

house falafel or shawarma chicken, peppers, onion, lettuce, cucumber, feta, hummus, tzatziki, pomegranate salsa

CABANA BURGER  \$23

smash beef patty with caramelized onion, crisp prosciutto, arugula, vine tomato, mozzarella, paprika aioli, potato bun

CHICKEN SANDWICH  \$23

shredded chicken, ricotta cheese, olive tapenade, tomato bruschetta, garlic mayo, arugula, open faced, herb bread

SMOKED BRISKET SANDWICH  \$23

pulled beef brisket, bread & butter pickles, dijon aioli, apple cider slaw, mozzarella, potato bun

HOUSE BATTERED COD \$26

two pieces of 3oz cod, battered & fried, tzatziki dip, apple cider slaw, choice of side

STEAKHOUSE

6OZ SIRLOIN STEAK  \$32

certified angus beef, sauce bordelaise, side & vegetables

8OZ SIRLOIN STEAK  \$38

certified angus beef, sauce bordelaise, side & vegetables

6OZ FILET MIGNON  \$48

certified angus beef, sauce bordelaise, side & vegetables

SURF & TURF \$48

6oz sirloin, fish cake, cajun prawns, bordelaise, bearnaise