



## TASTING SELECTION

<b>CHAR GRILLED SOURDOUGH</b> W HONEYCOMB BUTTER, AGED BALSAMIC & OLIVE OIL	9.9
<b>WOOD FIRED GARLIC &amp; PARMESAN PIZZA CRUST</b> W CHIVES	9.9
<b>WARM HOUSE MARINATED OLIVES (GFO)</b>	9.5
<b>STEAK CUT CHIPS</b> W AIOLI	9.0
<b>SWEET POTATO CHIPS (GF)</b> W HARISSA MAYO	10.5
<b>SYDNEY ROCK OYSTERS (GF)</b> NATURAL	3.5 EACH
KILPATRICK	4.0 EACH
<b>WOOD FIRED SCALLOPS</b> IN THE SHELL W SMOKED BACON & GARLIC BUTTER	4.5 EACH
<b>CRUMBED FORSTER WHITING FILLETS</b> W TARTARE SAUCE & LEMON	14.5
<b>CRISPY FRIED CHICKEN WINGS (GFO)</b> W HOT & SMOKEY BUFFALO SAUCE & AIOLI	14.5
<b>FINE DUCK &amp; COGNAC PATE (GFO)</b> W CARAMELISED ONION JAM & TOASTED BRIOCHE	16.5
<b>SLOW COOKED PORK BELLY (GFO)</b> W APPLE SLAW, STICKY SOY & GINGER SESAME DRESSING	14.9
<b>CRISPY SALT &amp; PEPPER SQUID</b> W AIOLI, LEMON & ROCKET	19.9

## GRAZING PLATTERS

<b>BASTILLE PLATTER</b> SMOKED PORK & VEAL TERRINE DUCK & COGNAC PATE, BABY GHERKINS, BRIE CHEESE, NICOISE OLIVES, GOATS CHEESE ROLLED IN BLACK PEPPER & GRILLED SOURDOUGH	25.5
<b>MEZZE PLATTER</b> WOOD ROASTED EGGPLANT DIP, HUMMUS, SMOKED COD DIP, RED PEPPERS STUFFED W FETA, GRILLED HALOUMI, BLISTERED CHORIZO, WARM OLIVES & SOURDOUGH	25.5

## SALADS

<b>POACHED ATLANTIC SALMON SALAD (GF)</b> GEM LETTUCE, SLICED APPLE, ONION, ROCKET, CANDIED WALNUTS, LEMON & DILL DRESSING	23.5
<b>MOROCCAN SALAD</b> PEARL COUS COUS, WOOD ROASTED EGGPLANT, PUMPKIN, PISTACHIOS, CURRANTS, LABNA, PEPITAS & TURMERIC YOGHURT	20.5
ADD WOOD ROASTED CHICKEN BREAST	4.0
<b>KOREAN STYLE FRIED CHICKEN SALAD</b> W SHREDDED ASIAN VEGETABLES, BEAN SHOOTS, SNOW PEA SPROUTS, LIME & SOYA DRESSING SERVED W KIMCHI & HOT CHILLI SAUCE ON THE SIDE	23.5
<b>BUDDHA BOWL (GF, DFO)</b> WOOD ROASTED PUMPKIN, SPINACH, DUKKAH, AVOCADO, QUINOA, TOASTED SEEDS & NUTS, HALOUMI & BEETROOT HUMMUS	19.5
ADD WOOD ROASTED CHICKEN	4.0
ADD SMOKED SALMON	5.0

## DINNER

<b>SEARED HUON SALMON FILLET (GF)</b> W BASIL MASH, SPINACH, CHAR GRILLED ZUCCHINI & BEURRE BLANC	31.0
<b>BBQ PORK CUTLET</b> W GLAZED SWEET POTATO, CHARRED CORN & CORIANDER SALSA W CHIMICHURRI	29.0
<b>CRAFT BEER BATTERED BARRAMUNDI</b> W FAT CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	25.9
<b>CRUMBED CHICKEN BREAST SCHNITZEL</b> W STEAK CUT CHIPS, CRUNCHY SLAW, LEMON & GARLIC MAYO	24.9
ADD CLASSIC PARMIGIANA NAPOLITANA	4.0
<b>PULLED PORK BURGER</b> W CHAR GRILLED CHORIZO, CRUNCHY SLAW, JACK CHEDDAR, BBQ SAUCE ON A BRIOCHE BUN W SHOESTRING FRIES	22.9
<b>CHICKEN SALTIMBOCCA (GF)</b> PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, CRISPY POTATOES & SILVERBEET	28.9
<b>300GM PRIME SCOTCH FILLET (GFO)</b> W STEAK CUT CHIPS, CAFÉ DE PARIS BUTTER, RED WINE JUS & ROCKET, PARMESAN & WALNUT SALAD	35.9
<b>MILK BAR BURGER</b> WAGYU BEEF PATTY, CRISPY BACON, FRIED EGG, BEETROOT CHUTNEY & SALAD W SHOESTRING FRIES	22.9
<b>CANON'S HALF CHICKEN</b> MARINATED & CRISPY FRIED W OUR SECRET HERBS & SPICES, FRENCH FRIES, COLESLAW, W PERI PERI AIOLI & RICH CHICKEN JUS	24.9

## CHILDRENS MEALS

ALL 10.9

<b>FRESHLY CRUMBED SCHNITZEL</b> W CHIPS & SALAD
<b>LIGHTLY BATTERED FISH</b> W CHIPS & SALAD
<b>HAM, PINEAPPLE &amp; MOZZARELLA PIZZA</b>
<b>HAM &amp; MOZZARELLA PIZZA</b>
<b>SLICED CHICKEN BREAST &amp; MOZZARELLA PIZZA</b>

gf - gluten free | gfo - gluten free option available  
some of our menu items may contain traces of nuts, dairy, flour & eggs  
15% surcharge applies on public holidays. sorry we do not split bills

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## GOURMET WOOD-FIRED PIZZA

AUTHENTIC NAPOLETANA ITALIAN PIZZA  
GLUTEN FREE BASE 4.0

<b>LAS VEGAS</b>	24.9
WOOD ROASTED CHICKEN, BACON, MOZZARELLA, CORN SPINACH & SMOKED CHEDDAR ON A BBQ SAUCE BASE	
<b>DALLAS</b>	24.9
BBQ MARINATED CHICKEN, BACON, RED CAPSICUM, SAUTEED MUSHROOMS & MOZZARELLA ON A BBQ BASE TOPPED W SHALLOTS	
<b>MONTANA</b>	24.9
GROUND BEEF, CHORIZO SAUSAGE, BACON & MOZZARELLA TOPPED W PESTO & SOUR CREAM ON A BBQ BASE	
<b>SIERRA</b>	24.9
WOOD FIRED GARLIC & ROSEMARY POTATOES, BACON, MOZZARELLA, CARAMELISED ONIONS, SMOKED PAPRIKA & CHIVES W SOUR CREAM ON A RICH TOMATO BASE	
<b>FLORIDA</b>	25.9
MARINATED CHILLI & GARLIC PRAWNS, SHALLOTS, HERBS & MOZZARELLA ON A RICH TOMATO BASE	
<b>NEW YORK</b>	25.9
GROUND BEEF, CHORIZO, PEPPERONI, HAM, BACON, ITALIAN SAUSAGE ON A BBQ BASE TOPPED W MOZZARELLA & MUSTARD AIOLI	
<b>MOMBASA</b>	24.9
CAJUN SPICED CHICKEN, GARLIC & ROSEMARY ROASTED POTATOES, MOZZARELLA, WILTED SPINACH & SAUTEED MUSHROOMS ON A RICH TOMATO BASE TOPPED W SOUR CREAM & SWEET CHILLI SAUCE	
<b>RIO GRANDE</b>	24.9
WOOD ROASTED CHICKEN, MOZZARELLA, MARINATED PRAWNS, VINE TOMATO & BACON ON A SWEET POTATO BASE TOPPED W SOUR CREAM & SWEET CHILLI SAUCE	
<b>TEXAS</b>	24.9
BBQ BASE, PORK BELLY SLICES, ROAST CAPSICUM, GARLIC & ROSEMARY POTATOES, SHALLOTS, SOUR CREAM & BUFFALO SAUCE	

## CLASSIC WOOD-FIRED PIZZA

<b>MARGHERITA</b>	19.9
MOZZARELLA, VINE TOMATO & TORN BASIL ON RICH TOMATO BASE	
<b>ANANAS</b>	22.9
SLICED SMOKED LEG HAM, CARAMELISED PINEAPPLE & MOZZARELLA ON A RICH TOMATO BASE	
<b>VEGETARIANO</b>	22.9
WOOD ROASTED EGGPLANT, MUSHROOMS, ROASTED CAPSICUM, SPINACH, ARTICHOKE & PESTO ON A RICH TOMATO BASE W MOZZARELLA	
<b>CALABRIA</b>	23.9
SLICED PEPPERONI, CARAMELISED RED ONIONS, PARMESAN, ROCKET & CHILLI OIL ON RICH TOMATO BASE W MOZZARELLA	
<b>TRIO FROMAGGIO</b>	22.5
MOZZARELLA, SMOKED CHEDDAR, PARMESAN & HUNTER VALLEY MUSHROOMS ON A RICH TOMATO BASE TOPPED W FRESH PARSLEY	

## PASTA/GRAINS

<b>WILD MUSHROOM &amp; PANCETTA RISONI</b>	26.5
W SWEET POTATO, FRESH HERBS & PARMESAN	
<b>CHILLI KING PRAWN LINGUINI</b>	26.5
W CHORIZO, BASIL, PARSLEY & OLIVE OIL	
<b>LINGUINI MARINARA</b>	28.5
W MUSSELS, TIGER PRAWNS, SQUID, BABY OCTOPUS, RICH TOMATO SUGO, CHILLI & OLIVE OIL	

## SIDES

<b>FRENCH FRIES</b>	7.9
W AIOLI	
<b>STEAK CUT CHIPS</b>	9.0
W AIOLI	
<b>ROCKET &amp; PARMESAN SALAD (GF)</b>	8.9
W BALSAMIC & CANDIED WALNUTS	
<b>GREEK MARKET SALAD (GF)</b>	9.5
W FETA, OLIVES, CUCUMBER, TOMATO & OREGANO DRESSING	
<b>GREEN BEANS (GF)</b>	8.9
W TOASTED ALMONDS & GARLIC BUTTER	

## DESSERTS

<b>WARM TRIPLE CHOCOLATE FUDGE BROWNIE (GF)</b>	10.5
W VANILLA ANGLAISE & VANILLA ICE CREAM	
<b>STICKY DATE PUDDING</b>	12.5
W BUTTERSCOTCH SAUCE & TOFFEE ICE CREAM	
<b>SPANISH CHURROS</b>	12.9
W HOT CHOCOLATE, SALTED CARAMEL DIPPING SAUCE & VANILLA ICE CREAM	
<b>CLASSIC CRÈME BRULÉE (GFO)</b>	11.9
W PISTACHIO BISCOTTI	
<b>PAVLOVA IN A JAR (GF)</b>	11.9
W PASSIONFRUIT, MIXED BERRIES & VANILLA WHIPPED CREAM	

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