



TASTING SELECTION

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

GRAZING PLATTERS

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

SALADS

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

LUNCH

PROSCUITTO & BABY MOZZARELLA BRUSCHETTA W CARAMELISED FIG CHUTNEY, ROCKET & CRUMBED GOATS CHEESE	19.5
CHAR GRILLED CHICKEN CAESAR SANDWICH W BACON, FRIED EGG, COS LETTUCE, PARMESAN DRESSING & FRIES	21.9
CHAR GRILLED SCOTCH FILLET ON SOURDOUGH W LOCAL BACON, FRIED EGG, CARAMELISED ONION, ROCKET, HERB MAYO & FRIES	23.5
SEARED HUON SALMON FILLET (GF) W BASIL MASH, SPINACH, CHAR GRILLED ZUCCHINI & BEURRE BLANC	31.0
BBQ PORK CUTLET W GLAZED SWEET POTATO, CHARRED CORN & CORIANDER SALSA & CHIMICHURRI	29.0
CRAFT BEER BATTERED BARRAMUNDI W FAT CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	25.9
CRUMBED CHICKEN BREAST SCHNITZEL W STEAK CUT CHIPS, CRUNCHY SLAW, LEMON & GARLIC MAYO ADD CLASSIC PARMIGIANA NAPOLITANA	24.9 4.0
PULLED PORK BURGER W CHAR GRILLED CHORIZO, CRUNCHY SLAW, JACK CHEDDAR, & BBQ SAUCE ON A BRIOCHE BUN W SHOESTRING FRIES	22.9
CHICKEN SALTIMBOCCA (GF) PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, CRISPY POTATOES & SILVERBEET	29.5
300GM PRIME SCOTCH FILLET (GF) W STEAK CUT CHIPS, CAFÉ DE PARIS BUTTER, RED WINE JUS & ROCKET, PARMESAN & WALNUT SALAD	35.9
MILK BAR BURGER WAGYU BEEF PATTY, CRISPY BACON, FRIED EGG, BEETROOT CHUTNEY & SALAD W SHOESTRING FRIES	22.9
CANON'S HALF CHICKEN 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

FRESHLY CRUMBED SCHNITZEL W CHIPS & SALAD
LIGHTLY BATTERED FISH W CHIPS & SALAD
HAM, PINEAPPLE & MOZZARELLA PIZZA
HAM & MOZZARELLA PIZZA
SLICED CHICKEN BREAST & MOZZARELLA PIZZA

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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gift vouchers available

please ask about our private dining area for functions & parties



WOOD-FIRED PIZZA
AUTHENTIC NAPOLETANA ITALIAN PIZZA
GLUTEN FREE BASE 4.0

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

CLASSIC WOOD-FIRED PIZZA

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

PASTA / GRAINS

WILD MUSHROOM & PANCETTA RISONI	26.9
W SWEET POTATO, FRESH HERBS & PARMESAN	
CHILLI KING PRAWN LINGUINI	26.5
W CHORIZO, BASIL, PARSLEY & OLIVE OIL	
LINGUINI MARINARA	28.5
W MUSSELS, TIGER PRAWNS, SQUID, BABY OCTOPUS, RICH TOMATO SUGO, CHILLI & OLIVE OIL	

SIDES

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

DESSERTS

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

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