



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
RUSTIC CUT CHIPS W AIOLI	9.0
SWEET POTATO CHIPS (GF) W HARISSA MAYO	10.5
SYDNEY ROCK OYSTERS (GF) NATURAL	3.5 EACH
KILPATRICK	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	20.5
ADD WOOD ROASTED CHICKEN BREAST	4.0
CANON BURRITO BOWL W BROWN RICE, GUACAMOLE, MEXICAN BLACK BEANS, SPANISH ONION, CHARRED CORN, SHREDDED LETTUCE W LIME & CORIANDER DRESSING	19.5
ADD MARINATED CHICKEN	4.0
ADD PULLED PORK	5.0
BUDDHA BOWL (GF, DFO) 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

HUON TASMANIAN SALMON FILLET (GF) W CRISPY ROASTED KIPFLER POTATOES, CHARRED ZUCCHINI, ENGLISH SPINACH, LEMON & DILL	32.0
ROASTED PORK FILLET SWEET CIDER GLAZED APPLES, PARSNIP PUREE, AUTUMN CARROTS & RICH RED WINE JUS	29.9
CRAFT BEER BATTERED BARRAMUNDI W RUSTIC CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	25.9
CRUMBED CHICKEN BREAST SCHNITZEL W RUSTIC CUT CHIPS, CRUNCHY SLAW, LEMON & GARLIC MAYO	24.9
ADD CLASSIC PARMIGIANA NAPOLITANA	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	28.9
SLOW COOKED BEEF, THYME & MUSHROOM POT PIE RICH RED WINE JUS, TOPPED W PUFF PASTRY, SERVED W RUSTIC CUT CHIPS & CARAMELISED ONIONS	23.9
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, SHOESTRING FRIES, COLESLAW, W PERI PERI AIOLI & RICH CHICKEN JUS	24.9

SCHNITZELS

CRUMBED CHICKEN BREAST SCHNITZEL W RUSTIC CUT CHIPS, LEMON & GARLIC MAYO & CRUNCHY SLAW	24.9
ADD CLASSIC PARMIGIANA NAPOLITANA	4.0

PIMP MY SCHNITZEL ALL 29.9

SERVED W RUSTIC CUT CHIPS

GRINGO

TOASTED CORN CHIPS, SLOW COOKED CHILLI CON CARNE, MOZZARELLA, SOUR CREAM, GUACAMOLE

ITALIANO

RICH TOMATO NAPOLITANA, PEPPERONI, MOZZARELLA, OLIVES & BASIL

TEXAS

CHARGRILLED BACON, SMOKEY BBQ GLAZE, JALAPENOS, MOZZARELLA, AIOLI

FIREBALL

CHARGRILLED CHORIZO, RED CHILLI, ROASTED RED PEPPERS, CARAMELISED ONIONS & MOZZARELLA

SHARING FOR TWO

8 HOUR SLOW COOKED LAMB SHOULDER W WOOD ROASTED LEMON & PARSLEY POTATOES, CHARRED BROCCOLINI, TOASTED ALMONDS, TZATZIKI, RED WINE JUS	68.0
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gift vouchers available

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GOURMET 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	
PHUKET	24.9
LEMONGRASS MARINATED CHICKEN BREAST, SHALLOTS, CARROTS & BEAN SPROUTS, SWEET CHILLI, TOASTED PEANUTS, MOZZARELLA & CORIANDER PESTO 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 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	

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

CHAR GRILL

WE HAVE SPECIALLY SELECTED OUR STEAKS FROM SOME OF THE BEST BEEF PRODUCERS IN AUSTRALIA. ALL STEAKS ARE SERVED W RUSTIC CUT CHIPS, WOOD ROASTED ONIONS, GARLIC GREEN BEANS & YOUR CHOICE OF ONE OF THE FOLLOWING:

- LOW & SLOW, HOUSE MADE SPICY CHIPOTLE BBQ
- FRESHLY GRATED HORSERADISH CREME FRAICHE
- RED WINE JUS
- CAFE D'PARIS BUTTER
- SOUTH AMERICAN CHIMMICHURRI

"RIVERINA" 300G SCOTCH FILLET	35.9
FINELY MARBLED, RAISED FREE RANGE ON THE PUREST FERTILE PASTURES FOR A RICH & FLAVOURSOME STEAK	
"GRAINGE" BLACK ANGUS 200G EYE FILLET	42.9
TAKEN FROM THE CENTRE OF THE TENDERLOIN, THIS IS THE FINEST CUT, HAND SELECTED FROM RIVERINA NSW, GRAIN FED FOR 120+ DAYS	
"PINNACLE" 400G DRY AGED SIRLOIN	42.9
ON THE BONE, PACKED WITH INTENSE DRY AGED FLAVOUR AND TENDERNESS, FREE RANGE, 100% GRASS FED & MSA GRADED	

PASTA/GRAINS

WILD MUSHROOM RISONI (V)	26.5
W SWEET POTATO, FRESH HERBS & PARMESAN	
CHILLI KING PRAWN LINGUINI	26.5
W CHORIZO, BASIL, PARSLEY & OLIVE OIL	
SLOW BRAISED LAMB RAGOUT	24.9
RUSTIC HAND ROLLED PASTA, TOMATO, RED WINE, ITALIAN HERBS & FRESH PARMESAN	

SIDES

SHOESTRING FRIES	7.9
W AIOLI	
RUSTIC 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	12.9
W HOT CHOCOLATE, SALTED CARAMEL DIPPING SAUCE & VANILLA ICE CREAM	
CLASSIC CRÈME BRULEE (GFO)	11.9
W PISTACHIO BISCOTTI	
PAVLOVA IN A JAR (GF)	11.9
W PASSIONFRUIT, MIXED BERRIES & VANILLA WHIPPED CREAM	

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