



## 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>RUSTIC CUT CHIPS</b> W AIOLI	9.5
<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> TOSSED IN SPICY HOUSE MADE MARINADE, SPRING ONIONS, BLACK SESAME SEEDS, LIME 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> CURED MEATS, 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>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>CANON BURRITO BOWL</b> W BROWN RICE, GUACAMOLE, MEXICAN BLACK BEANS, SPANISH ONION, CHARRED CORN, SHREDDED LETTUCE W LIME & CORIANDER DRESSING	20.5
ADD MARINATED CHICKEN	4.0
ADD PULLED PORK	5.0
<b>BUDDHA BOWL (GF, DFO)</b> WOOD ROASTED PUMPKIN, SPINACH, DUKKAH, AVOCADO, QUINOA, TOASTED SEEDS & NUTS, HALOUMI & BEETROOT HUMMUS	20.5
ADD WOOD ROASTED CHICKEN	4.0
ADD SMOKED SALMON	5.0

## MAINS

<b>HUON TASMANIAN SALMON FILLET (GF)</b> W CRISPY ROASTED KIPFLER POTATOES, CHARRED ZUCCHINI, ENGLISH SPINACH, LEMON & DILL	33.9
<b>CRISPY FRIED BUTTERMILK CHICKEN BURGER</b> W GRILLED BACON, LETTUCE, TOMATO & SPICY SRIRACHA MAYONNAISE & SHOESTRING FRIES	23.5
<b>CRAFT BEER BATTERED BARRAMUNDI</b> W RUSTIC CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	26.5
<b>PULLED PORK BURGER</b> W CHAR GRILLED CHORIZO, CRUNCHY SLAW, JACK CHEDDAR, BBQ SAUCE ON A BRIOCHE BUN W SHOESTRING FRIES	23.5
<b>CHICKEN SALTIMBOCCA (GF)</b> PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, CRISPY POTATOES & SILVERBEET	29.5
<b>SLOW COOKED BEEF, THYME &amp; MUSHROOM POT PIE</b> RICH RED WINE JUS, TOPPED W PUFF PASTRY, SERVED W RUSTIC CUT CHIPS & CARAMELISED ONIONS	24.5
<b>MILK BAR BURGER</b> WAGYU BEEF PATTY, CRISPY BACON, FRIED EGG, HOUSE PICKLES & SALAD W SHOESTRING FRIES	23.5

## SCHNITZELS

<b>CRUMBED CHICKEN BREAST SCHNITZEL</b> 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

<b>8 HOUR SLOW COOKED LAMB SHOULDER</b> W WOOD ROASTED LEMON & PARSLEY POTATOES, CHARRED BROCCOLINI, TOASTED ALMONDS, TZATZIKI, RED WINE JUS	68.0
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gf - gluten free | gfo - gluten free option available

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15% surcharge applies on public holidays. **sorry we do not split bills**

@canonwarnersbay

gift vouchers available

please ask about our private dining area for functions & parties



## 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>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>LEGERRA</b>	22.9
PROSCUITTO, BASIL, SUGO, MOZZARELLA, FRESH PARMESAN, ROCKET, CHILLI, LEMON OIL	
<b>TRIO FROMAGGIO</b>	22.5
MOZZARELLA, SMOKED CHEDDAR, PARMESAN & HUNTER VALLEY MUSHROOMS ON A RICH TOMATO BASE TOPPED W FRESH PARSLEY	

## 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>

## 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

<b>"RIVERINA" 300G SCOTCH FILLET</b>	35.9
FINELY MARBLED, RAISED FREE RANGE ON THE PUREST FERTILE PASTURES FOR A RICH & FLAVOURSOME STEAK	
<b>"GRAINGE" BLACK ANGUS 200G EYE FILLET</b>	42.9
TAKEN FROM THE CENTRE OF THE TENDERLOIN, THIS IS THE FINEST CUT, HAND SELECTED FROM RIVERINA NSW, GRAIN FED FOR 120+ DAYS	

## PASTA/GRAINS

<b>WILD MUSHROOM RISONI (V)</b>	26.9
W SWEET POTATO, FRESH HERBS & PARMESAN	
<b>CHILLI KING PRAWN LINGUINI</b>	27.9
W CHORIZO, BASIL, PARSLEY & OLIVE OIL	
<b>SLOW BRAISED LAMB RAGOUT</b>	25.5
RUSTIC HAND ROLLED PASTA, TOMATO, RED WINE, ITALIAN HERBS & FRESH PARMESAN	

## SIDES

<b>SHOESTRING FRIES</b>	8.5
W AIOLI	
<b>RUSTIC CUT CHIPS</b>	9.5
W AIOLI	
<b>ROCKET &amp; PARMESAN SALAD (GF)</b>	9.9
W BALSAMIC & CANDIED WALNUTS	
<b>GREEK MARKET SALAD (GF)</b>	9.9
W FETA, OLIVES, CUCUMBER, TOMATO & OREGANO DRESSING	

## DESSERTS

<b>WARM TRIPLE CHOCOLATE FUDGE BROWNIE (GF)</b>	10.9
W VANILLA ANGLAISE & VANILLA ICE CREAM	
<b>STICKY DATE PUDDING</b>	12.9
W BUTTERSCOTCH SAUCE & TOFFEE ICE CREAM	
<b>SPANISH CHURROS</b>	12.9
W HOT CHOCOLATE, SALTED CARAMEL DIPPING SAUCE & VANILLA ICE CREAM	

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