



## TASTING SELECTION

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

## GRAZING PLATTERS

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| <b>BASTILLE PLATTER</b><br>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><br>WOOD ROASTED EGGPLANT DIP, HUMMUS, SMOKED COD DIP, RED PEPPERS STUFFED W FETA, GRILLED HALOUMI, BLISTERED CHORIZO, WARM OLIVES & SOURDOUGH | 25.5 |

## SALADS

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| <b>MOROCCAN SALAD</b><br>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><br>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><br>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

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

## SCHNITZELS

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| <b>CRUMBED CHICKEN BREAST SCHNITZEL</b><br>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><br>W WOOD ROASTED LEMON & PARSLEY POTATOES, CHARRED BROCCOLINI, TOASTED ALMONDS, TZATZIKI, RED WINE JUS | 68.0 |
|---|------|

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

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| <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

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|--|------|
| <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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