



TASTING SELECTION

CHAR GRILLED SOURDOUGH W HONEYCOMB BUTTER, AGED BALSAMIC & OLIVE OIL	9.9
WOOD FIRED GARLIC & PARMESAN PIZZA CRUST W CHIVES	9.9
MARINATED OLIVES (GFO)	9.5
SEA SALT CHIPS W AIOLI	9.5
SWEET POTATO CHIPS (GF) W SMOKEY CHIPOTLE MAYO	10.5
SYDNEY ROCK OYSTERS (GF) NATURAL	4.0 EACH
KILPATRICK	4.5 EACH
WOOD FIRED SCALLOPS IN THE SHELL W SMOKED BACON & GARLIC BUTTER	4.5 EACH
CHEESY SAUCY MEATBALLS W CHARRED SOURDOUGH	14.5
CRISPY FRIED CHICKEN WINGS (GFO) TOSSED IN SPICY HOUSE MADE MARINADE, SPRING ONIONS, BLACK SESAME SEEDS, LIME AIOLI	15.5
DUCK & COGNAC PATE (GFO) W CARAMELISED ONION JAM & TOASTED BRIOCHE	16.5
SIZZLING GARLIC PRAWNS W CHARRED SOURDOUGH	17.9
CRISPY SALT & PEPPER SQUID W AIOLI, LEMON & ROCKET	19.9
CANON GRAZING PLATTER CURED MEATS, DUCK & COGNAC PATE, NICOISE OLIVES, GOATS CHEESE ROLLED IN BLACK PEPPER, SMOKED COD DIP, GRILLED HALOUMI, BLISTERED CHORIZO & GRILLED SOURDOUGH	26.9

SALADS

BALI BOWL SHREDDED GREENS, CARROT & SNOW PEAS, CRUNCHY FALAFEL, ROASTED PEANUTS, SHOOTS & SPROUTS, CHILLI LIME SATAY DRESSING	21.5
CANON BURRITO BOWL W BROWN RICE, GUACAMOLE, MEXICAN BLACK BEANS, SPANISH ONION, CHARRED CORN, SHREDDED LETTUCE W LIME & CORIANDER DRESSING	21.5
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	21.5
ADD WOOD ROASTED CHICKEN	4.0
ADD SMOKED SALMON	5.0
GREEN GODDESS CHICKEN SALAD TRICOLOUR QUINOA, MIXED LEAVES, DRIED CRANBERRIES, AVOCADO, TOASTED PEPITAS, FIRE ROASTED CHICKEN, GREEN GODDESS DRESSING	22.5
CHICKEN NICOISE SALAD GRILLED CHICKEN, CRUNCHY SMASHED POTATOES, TOMATOES, BOILED EGG, OLIVES, SALSA VERDE, GREEN BEANS & AVOCADO	22.5
SALMON SALAD BAKED WOOD SMOKED SALMON W FETTA, ROASTED PUMPKIN & SUNDRIED TOMATOES, DRESSED W SUMMER LEAVES	23.9

MAINS

HUON TASMANIAN SALMON FILLET W CRISPY SMASHED CHATS, CHARRED ZUCCHINI, ENGLISH SPINACH, LEMON & DILL	34.5
8 HOUR SLOW COOKED BRISKET PEA PUREE, CRISPY CHATS, BROCCOLINI	28.9
CRAFT BEER BATTERED BARRAMUNDI W RUSTIC CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	27.5
1/2 WOOD ROASTED CHICKEN SNACK PACK SALSA VERDE, WHIPPED GARLIC & CHIPS	26.5
CHICKEN SALTIMBOCCA (GF) PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, CRISPY POTATOES & SILVERBEET	29.5
CRUMBED LAMB CUTLETS BUBBLE & SQUEAK, GREEN BEANS, RED WINE JUS & MINTED HOLLANDAISE	29.9
SOFT SHELL TACO (3) SPICED CHICKEN, CHORIZO, CORIANDER, YOGHURT, CHILLI JAM, SLAW	19.9

BURGERS

CHICKEN CAESAR BURGER GRILLED CHICKEN FILLET, COS LETTUCE, BACON, PARMESAN, CAESAR DRESSING & CHIPS	24.5
CAM BURGER COARSE GROUND BEEF PATTY, LETTUCE, TOMATO, ONION, DOUBLE CHEESE, GHERKIN, TOMATO SAUCE, MAYO & MUSTARD W CHIPS	24.5
SUMAC BBQ LAMB BURGER CHARRED LAMB PATTIE, GRILLED HALOUMI, BEETROOT, LETTUCE, TZATZIKI W CHIPS	24.5
THE CANON RUEBEN PASTRAMI, SAUERKRAUT, HOUSE PICKLES, MELTED CHEESE, RUSSIAN DRESSING, TOASTED SOURDOUGH W CHIPS	19.9
KNUCKLE SANDWICH WAGYU BRISKET, PICKLES, SWISS CHEESE, ICEBERG LETTUCE, SMOKEY MAYO ON SOURDOUGH W CHIPS	19.9

SCHNITZELS

CRUMBED CHICKEN BREAST SCHNITZEL W RUSTIC CUT CHIPS, LEMON & GARLIC MAYO & CRUNCHY SLAW	24.9
ADD CLASSIC PARMIGIANA NAPOLITANA	5.0

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

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 NAPOLITANA ITALIAN PIZZA
GLUTEN FREE BASE 4.0

LAS VEGAS	25.5
WOOD ROASTED CHICKEN, BACON, MOZZARELLA, CORN, SPINACH & SMOKED CHEDDAR ON A BBQ SAUCE BASE	
DALLAS	25.5
BBQ MARINATED CHICKEN, BACON, RED CAPSICUM, SAUTEED MUSHROOMS & MOZZARELLA ON A BBQ BASE TOPPED W SHALLOTS	
MONTANA	25.5
GROUND BEEF, CHORIZO SAUSAGE, BACON & MOZZARELLA TOPPED W PESTO & SOUR CREAM ON A BBQ BASE	
FLORIDA	26.5
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	25.5
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	25.5
WOOD ROASTED CHICKEN, MOZZARELLA, MARINATED PRAWNS, VINE TOMATO & BACON ON A SWEET POTATO BASE TOPPED W SOUR CREAM & SWEET CHILLI SAUCE	
PHUKET	25.5
WOOD ROASTED CHICKEN, PESTO, SHREDDED CARROTS, SNOW PEAS, CORIANDER, BEAN SPROUTS, TOASTED PEANUTS	
MYKONOS	25.5
SLOW BRAISED LAMB, GARLIC & ROSEMARY POTATOES, GREEN OLIVES, RED ONION & MINT YOGHURT	

CLASSIC WOOD-FIRED PIZZA

MARGHERITA	21.5
MOZZARELLA, VINE TOMATO & TORN BASIL ON A RICH TOMATO BASE	
ANANAS	23.5
SLICED SMOKED LEG HAM, CARAMELISED PINEAPPLE & MOZZARELLA ON A RICH TOMATO BASE	
VEGETARIANO	23.9
WOOD ROASTED EGGPLANT, MUSHROOMS, ROASTED CAPSICUM, SPINACH, ARTICHOKE & PESTO ON A RICH TOMATO BASE W MOZZARELLA	
LEGERRA	23.5
PROSCUITTO, BASIL, SUGO, MOZZARELLA, FRESH PARMESAN, ROCKET, CHILLI, LEMON OIL	
DIAVOLA	23.5
HOT SOPRESSA SALAMI, HEIRLOOM TOMATOES, OREGANO, CHILLI OIL, ROCKET	

CHILDRENS MEALS

ALL 10.9

FRESHLY CRUMBED SCHNITZEL
W CHIPS & SALAD
CRUMBED FISH
W CHIPS & SALAD
HAM, PINEAPPLE & MOZZARELLA PIZZA
HAM & 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 HORSE RADISH CREME FRAICHE
- RED WINE JUS
- CAFE D'PARIS BUTTER
- SOUTH AMERICAN CHIMMICHURRI

"RIVERINA" 300G SCOTCH FILLET	36.9
FINELY MARBLED, RAISED FREE RANGE ON THE PUREST FERTILE PASTURES FOR A RICH & FLAVOURSOME STEAK	
"GRAINGE" BLACK ANGUS 200G EYE FILLET	44.9
TAKEN FROM THE CENTRE OF THE TENDERLOIN, THIS IS THE FINEST CUT, HAND SELECTED FROM RIVERINA NSW, GRAIN FED FOR 120+ DAYS	

SHARING FOR TWO

8 HOUR SLOW COOKED LAMB SHOULDER	68.0
W CRUNCHY SEA SALT POTATOES, CHARRED BROCCOLINI, TOASTED ALMONDS, TZATZIKI, RED WINE JUS	

PASTA/GRAINS

HAND ROLLED PASTA PRIMAVERA	27.9
FRESH PESTO, BABY SPINACH, ASPARAGUS, SWEET POTATO, CRUMBLER GOATS CHEESE	
CHILLI KING PRAWN LINGUINI	28.9
W BASIL, PARSLEY, GARLIC, WHITE WINE & OLIVE OIL	
SLOW BRAISED LAMB RAGOUT	28.9
HAND ROLLED PASTA, TOMATO, RED WINE, ITALIAN HERBS & FRESH PARMESAN	

SIDES

SHOESTRING FRIES	8.5
W AIOLI	
SEA SALT CHIPS	9.5
W AIOLI	
SWEET POTATO CHIPS (GF)	9.5
W SMOKEY CHIPOTLE MAYO	
ROCKET & PARMESAN SALAD (GF)	10.5
W BALSAMIC & CANDIED WALNUTS	
GREEK MARKET SALAD (GF)	10.5
W FETTA, OLIVES, CUCUMBER, TOMATO & OREGANO DRESSING	

DESSERTS

WARM TRIPLE CHOCOLATE FUDGE BROWNIE (GF)	12.9
W VANILLA ANGLAISE & VANILLA ICE CREAM	
RHUBARB & STRAWBERRY CRUMBLE	12.9
W MACADAMIA CRUST & VANILLA BEAN ICE CREAM	
NUTELLA SUNDAE	12.9
W VANILLA ICE CREAM, WARM NUTELLA, WHIPPED CREAM, CHOCOLATE HONEYCOMB & CHOCOLATE WAFERS	
BREAD & BUTTER PUDDING	12.9
W VANILLA BEAN ICE CREAM	

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