



## 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>MARINATED OLIVES</b> (GFO)	9.5
<b>SEA SALT CHIPS</b> W AIOLI	9.9
<b>SWEET POTATO CHIPS</b> (GF) W SMOKEY CHIPOTLE MAYO	10.5
<b>SYDNEY ROCK OYSTERS</b> (GF)	
NATURAL	4.0 EACH
KILPATRICK	4.5 EACH
<b>HOUSE MADE TART</b> ROASTED BEETROOT, GOATS CHEESE, BALSAMIC ONION JAM W PINE NUT & ROCKET SALAD	19.9
<b>JALAPENO POPPERS (5)</b> BACON WRAPPED, HERB CREAM CHEESE	15.9
<b>1/2KG CHICKEN WINGS</b> (GFO) CHEFS MARINATED CHICKEN WINGS, CHOICE OF SAUCE • SMOKEY BBQ • HOT SAUCE • AMERICAN DRY RUB	16.5
<b>FREE RANGE CHICKEN TERRINE</b> FREE RANGE CHICKEN, PROSCIUTTO, DUTCH CARROTS, CAMELISED ONION, DIJON MUSTARD, CHARRED SOURDOUGH	18.0
<b>SIZZLING GARLIC PRAWNS</b> W CHARRED SOURDOUGH	18.5
<b>CRISPY SALT &amp; PEPPER SQUID</b> W AIOLI, LEMON & ROCKET	19.9
<b>SEAFOOD STARTER TO SHARE BOARD</b> WOOD SMOKED SALMON, 2X NATURAL OYSTERS, 2X KILPATRICK OYSTERS, SMOKED COD DIP, SALT & PEPPER SQUID, GARLIC PRAWNS, ROCKET, FETTA & PEAR SALAD & CHARRED SOURDOUGH	32.5

## SALADS

<b>PHUKET POPCORN PRAWN SALAD</b> (GF) DEEP FRIED PRAWN BITES, MIXED LEAVES, SHREDDED VEGETABLES, ROASTED PEANUTS, SNOW PEA, CORIANDER WITH A CHILLI & LIME DRESSING	24.8
<b>CANON BURRITO BOWL</b> (GF) W BROWN RICE, GUACAMOLE, MEXICAN BLACK BEANS, SPANISH ONION, CHARRED CORN, SHREDDED LETTUCE W LIME & CORIANDER DRESSING	21.5
ADD MARINATED CHICKEN	4.5
ADD PULLED PORK	5.0
<b>BUDDHA BOWL</b> (GF, DFO) WOOD ROASTED PUMPKIN, SPINACH, DUKKAH, AVOCADO, QUINOA, TOASTED SEEDS & NUTS, HALOUMI & BEETROOT HUMMUS	21.5
ADD CHAR GRILLED CHICKEN BREAST	4.5
ADD APPLEWOOD SMOKED SALMON	5.5
<b>BUTTERNUT PUMPKIN, ALMOND &amp; FETTA SALAD</b> (V) (GF)	21.5
ROASTED BUTTERNUT PUMPKIN, MARINATED FETTA, MIXED LEAVES, QUINOA, TOASTED ALMOND BALSAMIC GLAZE & CONFIT GARLIC INFUSED DRESSING	
ADD CHAR GRILLED CHICKEN BREAST	4.5
ADD APPLEWOOD SMOKED SALMON	5.5
ADD HOME MADE VEGAN PINENUT FALAFEL	4.5
<b>NICOISE SALAD</b> (GF) MIXED LEAVES, CHAT POTATO, GREEN BEANS, SEMIDRIED TOMATOES, FETTA, BLACK OLIVE, AVOCADO & EGG WITH LEMON MAYONNAISE DRESSING	21.5
ADD CHAR GRILLED CHICKEN BREAST	4.5
ADD APPLEWOOD SMOKED SALMON	5.5
ADD HOME MADE VEGAN PINENUT FALAFEL	4.5

## MAINS

<b>CRISPY SKIN BARRAMUNDI</b> (GF) W BROCCOLINI, ENOKI MUSHROOMS, CANON'S POTATO & THYME ROSTI W A LEMON & DILL CREAM SAUCE	33.8
<b>8 HOUR SLOW COOKED BRISKET</b> (GF) SMASHED CHATS, SAUTEED SPINACH, MAPLE GLAZED DUTCH CARROTS	32.9
<b>CRAFT BEER BATTERED BARRAMUNDI</b> W RUSTIC CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	27.5
<b>PIRI PIRI RUBBED WOOD ROASTED 1/2 CHICKEN</b> (GF) W CRISPY SMASHED CHATS, CANON SLAW SALAD & CHIPOTLE AIOLI	27.9
<b>CHICKEN SALTIMBOCCA</b> (GF) PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, CRISPY POTATOES & SILVERBEET	29.5
<b>CRUMBED LAMB CUTLETS</b> CANON'S POTATO & THYME ROSTI, GREEN BEANS, RED WINE JUS & MINTED HOLLANDAISE	32.5
<b>BEEF BRISKET NACHOS</b> (GF) TOASTED CORN CHIPS, SLOW COOKED BEEF BRISKET, RICH TOMATO SUGO, MOZZARELLA, SOUR CREAM & GUACAMOLE	23.5

## BURGERS

<b>CHAR GRILLED CHICKEN BURGER</b> (GFO) CHAR GRILLED CHICKEN BREAST, CHEESE, AVOCADO, CHIPOTLE MAYO, LETTUCE ON A DAMPER ROLL W CHIPS	24.9
<b>CANON BEEF &amp; BACON BURGER</b> (GFO) 200G BEEF PATTY, CRISPY SMOKED BACON, DOUBLE CHEESE, BBQ SAUCE & MUSTARD AIOLI ON A TOASTED DAMPER ROLL W CHIPS	24.9
<b>BARRAMUNDI BURGER</b> CRAFT BEER BATTERED BARRAMUNDI, LETTUCE, CHEESE, HOUSE MADE TARTARE SAUCE ON A DAMPER ROLL & CHIPS	23.5
<b>PULLED PORK CUBAN</b> PULLED PORK SHOULDER, CHEESE, MUSTARD BECHAMEL, HOUSE PICKLES ON TOASTED SOURDOUGH W CHIPS	22.5
<b>KNUCKLE SANDWICH</b> WAGYU BRISKET, HOUSE PICKLES, CHEESE, LETTUCE, CHIPOTLE MAYO ON TOASTED SOURDOUGH W CHIPS	21.5

## SCHNITZELS

<b>CRUMBED CHICKEN BREAST SCHNITZEL</b> 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, CAMELISED  
ONIONS & MOZZARELLA

gf - gluten free | gfo - gluten free option available

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, funghi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

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

<b>LAS VEGAS</b>	25.5
WOOD ROASTED CHICKEN, BACON, MOZZARELLA, CORN, SPINACH & SMOKED CHEDDAR ON A BBQ SAUCE BASE	
<b>DALLAS</b>	25.5
BBQ MARINATED CHICKEN, BACON, RED CAPSICUM, SAUTEED MUSHROOMS & MOZZARELLA ON A BBQ BASE TOPPED W SHALLOTS	
<b>MONTANA</b>	25.5
GROUND BEEF, CHORIZO SAUSAGE, BACON & MOZZARELLA TOPPED W PESTO & SOUR CREAM ON A BBQ BASE	
<b>FLORIDA</b>	26.5
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>	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	
<b>RIO GRANDE</b>	25.5
WOOD ROASTED CHICKEN, MOZZARELLA, MARINATED PRAWNS, VINE TOMATO & BACON ON A SWEET POTATO BASE TOPPED W SOUR CREAM & SWEET CHILLI SAUCE	
<b>MEDITERRANEAN</b>	25.5
SLOW BRAISED LAMB SHOULDER, FETTA, SEMI DRIED TOMATO, BLACK OLIVES, RED ONION & MOZZARELLA ON A SWEET POTATO BASE	

## CLASSIC WOOD-FIRED PIZZA

<b>MARGHERITA</b>	21.5
MOZZARELLA, CHERRY TOMATOES & BASIL ON A RICH TOMATO BASE	
<b>ANANAS</b>	23.5
SLICED SMOKED LEG HAM, CARAMELISED PINEAPPLE & MOZZARELLA ON A RICH TOMATO BASE	
<b>VEGETARIANO</b>	23.9
WOOD ROASTED EGGPLANT, MUSHROOMS, ROASTED CAPSICUM, SPINACH, ARTICHOKE & PESTO ON A RICH TOMATO BASE W MOZZARELLA	
<b>LEGERRA</b>	23.5
PROSCIUTTO, BASIL, SUGO, MOZZARELLA, FRESH PARMESAN, ROCKET, CHILLI, LEMON OIL	
<b>DIABLO</b>	23.5
PEPPERONI, CHERRY TOMATOES, MOZZARELLA, HOUSE MADE CHILLI JAM ON A TOMATO BASE	

## CHILDRENS MEALS

ALL 10.9

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

<b>"RIVERINA" 300G SCOTCH FILLET</b>	38.9
FINELY MARBLED, RAISED FREE RANGE ON THE PUREST FERTILE PASTURES FOR A RICH & FLAVOURSOME STEAK	
<b>"GRAINGE" BLACK ANGUS 200G EYE FILLET</b>	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

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

## PASTA/GRAINS

<b>HAND ROLLED PESTO PASTA (V)</b>	28.5
FRESH PESTO, ASPARAGUS, BABY ENGLISH SPINACH, RED ONION, PARMESAN, CREAM SAUCE	
<b>CHILLI KINGPRAWN LINGUINI</b>	29.9
W CHERRY TOMATO, PARSLEY, SPANISH ONION, PARMESAN IN A GARLIC WHITE WINE BUTTER SAUCE	
<b>TOMATO BRAISED LAMB RAGU</b>	29.5
PULLED LAMB SHOULDER, PAPPARDELLE PASTA, ROASTED CAPSICUM, CRUMBLLED GOAT'S CHEESE IN A RICH TOMATO & HERB SAUCE	

## SIDES

<b>STEAMED GREENS</b>	12.9
W OLIVE OIL & SEA SALT	
<b>HONEY ROASTED DUTCH CARROTS</b>	10.9
<b>ROCKET &amp; PARMESAN SALAD (GF)</b>	10.9
W BALSAMIC & CANDIED WALNUTS	
<b>GARDEN SALAD (GF)</b>	12.9
W TOMATO, FETTA, CUCUMBER, RED ONION & HOUSE DRESSING	

## DESSERTS

<b>WARM TRIPLE CHOCOLATE FUDGE BROWNIE (GF)</b>	13.5
W VANILLA ANGLAISE & VANILLA ICE CREAM	
<b>RHUBARB &amp; STRAWBERRY CRUMBLE</b>	13.5
W MACADAMIA CRUST & VANILLA BEAN ICE CREAM	
<b>NUTELLA SUNDAE</b>	13.5
W VANILLA ICE CREAM, WARM NUTELLA, WHIPPED CREAM, CHOCOLATE HONEYCOMB & CHOCOLATE WAFERS	
<b>BREAD &amp; BUTTER PUDDING</b>	13.5
W VANILLA BEAN ICE CREAM	

gf - gluten free | gfo - gluten free option available

Please be aware that all care is taken when catering for special dietary needs. Please be aware that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Your requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.