					_
- 51	ΙA	ĸ	ıE	ĸ٥	

MARINATED LOCAL OLIVES	9.9
CONFIT TOMATO BRUSCHETTA (2 SLICE) BINNORIE FETTA, BASIL, SPANISH ONION, BALSAMIC GLAZE	12.5
SYDNEY ROCK OYSTERS 4.0	EACH
1/2 DOZ SAME FLAVOUR	25.0
NATURAL WITH MIGNONETTE DRESSING RHUBARB & KAFFIR LIME GRANITA KILPATRICK 4.5	EACH
HIRAMASA KINGFISH CEVICHE AVOCADO, LIME, CUCUMBER, MICRO CORIANDER 8 LAVOSH	19.9
CRISPY SZECHUAN SQUID LEMON, SWEET CHILLI SAUCE & ROCKET	18.9
CHICKEN TENDERS (GF) SEASONED FREE-RANGE CHICKEN, LEMON AIOLI & ROCKET	18.9
CHARCUTERIE BOARD SALAMI, PROCIUTTO, DOUBLE CREAM BRIE, MANCHEGO, HOUSE PICKLES & PEPPERED LAVOSH	24.9
LIGHT MEALS	
CAESAR SALAD BABY COS LETTUCE, PARMESAN, CRISPY BACON, FREE RANGE EGG CROUTONS	20.5
WARM PUMPKIN & FETTA SALAD(V) MAPLE GLAZED BUTTERNUT PUMPKIN, QUINOA, SPINACH, PICKLE ONION, SEEDS & BALSAMIC GLAZE	21.5
CANON'S VEGAN BOWL (GF) BABY ENGLISH SPINACH, AVOCADO, PICKLED BEETROOT, QUINOA, SALT BAKED SWEET POTATO, EDAMAME BEANS, PEPITAS, LEMON & HOUSE DRESSING	21.5
ADD ON:	
GRILLED CHICKEN BREAST	4.5
BEETROOT CURED OCEAN TROUT	5.5
GF FALAFELS	4.0
POPCORN PRAWN SALAD MIXED LEAVES, JULIENNE VEGETABLES, PEANUTS, CORIANDER & LIME EMULSION	24.9
PAN FRIED GNOCCHI CHERRY TOMATO, GARDEN PEAS, SPINACH, PARMESAN, CONFI	22.9 T

GARLIC & SAGE BUTTER

BURGERS

MUSHROOM BURGER WOOD ROASTED PORTOBELLO MUSHROOM, HALOUMI, BASIL MAYONNAISE, CARAMELISED ONION, COS LETTUCE ON A MILK BUN (V OPTION AVAILABLE) W SEA SALT CHIPS	23.5
BEEF & BACON BURGER PURE ANGUS BEEF PATTY, CRISPY BACON, CHEDDAR CHEESE, BBQ SAUCE PICKLED BEETROOT SLICE, LETTUCE, TOMATO, AIOLI ON A MILK BUN W SEA SALT CHIPS	24.9
SOUTHERN FRIED CHICKEN BURGER (GFO) FREE RANGE CHICKEN BREAST, LETTUCE, CHEESE, HOUSE MADE TARTARE SAUCE ON A MILK BUN W SEA SALT CHIPS	24.9
LARGER MEALS	
STONE & WOOD BEER BATTERED FLATHEAD THICK CUT CHIPS, HOUSE SALAD, LEMON & TARTARE SAUCE	33.8
CANON CRUMBED FRESH CHICKEN SCHNITZEL 250G HOUSE MADE SCHNITZEL, CHIPS, HOUSE SALAD, LEMON & GRAVY	24.9
ADD TOPPER	5.0
·CLASSIC PARMIGIANA NAPOLITANA	
•PULLED BRISKET, BBQ SAUCE, MOZZARELLA, SOUR CREAM	
CHICKEN SALTIMBOCCA PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, SAUTE SPINACH, CRISPY CHAT	30.0
PRAWN PASTA	30.0
GARLIC MARINATED KING PRAWNS, CHERRY TOMATOES, SPINACH IN A WHITE WINE CREAM SAUCE	
CONFIT DUCK MARYLAND W PORTOBELLO MUSHROOM, FETTA & RICH PAPPARDELLE PASTA	36.0
MARKET FISH W CANON POTATO ROSTI, BUTTERED ASPARAGUS, PETITE SALAD, LEMON & TARTARE	36.0
SLOW COOKED BEEF BRISKET RED WINE BRAISED BEEF BRISKET, BABY SPINACH, CARAMELISED ONION JAM, CONFIT GARLIC SMASHED CHATS, GREMOLATA	34.0

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

FROM THE CHAR GRILL

SERVED WITH

CHIPS OR CONFIT GARLIC SMASHED CHATS STEAMED GREENS OR HOUSE SALAD

32.0 CHAR GRILLED CHICKEN SUPREME **GRASS FED ANGUS BEEF** 39.0 300G SCOTCH FILLET 250G RUMP 35.0 **SAUCES** • GRAVY • RED WINE JUS • PORCINI MUSHROOM BUTTER • DILL CREME FRAICHE **SHARE** 8 HOUR SLOW COOKED LAMB SHOULDER 69.0 TOMATO & RED WINE BRAISED LAMB SHOULDER, CONFIT GARLIC SMASHED CHATS, STEAMED GREENS, BLACK OLIVE, GREMOLATA & RED WINE JUS **SIDES** SEA SALT CHIPS 8.9 W LEMON AIOLI 9.9 **SWEETPOTATOFRIES** W BASIL MAYONNAISE 12.0 ROCKET, PEAR & PARMESAN SALAD W BALSAMIC DRESSING STEAMED GREENS 12.0 W SEA SALT & OLIVE OIL 10.5 **GARLIC SMASHED CHATS** CONFIT GARLIC, ROSEMARY SALT **CHILDREN'S MEALS** ALL 10.9

HAM & PINEAPPLE PIZZA
CHICKEN SCHNITZEL & CHIPS
BATTERED FISH & CHIPS
SPAGHETTI BOLOGNESE



