



WOOD FIRED PIZZA MENU

CANON FAVOURITES

WOOD FIRED PIZZA CRUSTS 12.9

GARLIC & CHEESE

CONFIT GARLIC, MOZZARELLA

MARGHERITA 21.9

RICH TOMATO SUGO, FRESH MOZZARELLA & BASIL

ANANAS 23.9

SHAVED LOCAL HAM, CARAMELISED PINEAPPLE,
MOZZARELLA ON TOMATO SUGO BASE

RIO GRANDE 26.5

WOOD ROASTED CHICKEN, MOZZARELLA, MARINATED
PRAWNS, VINE RIPENED TOMATO, BACON ON A SWEET
POTATO BASE TOPPED W SOUR CREAM AND SWEET CHILLI
SAUCE

MOMBASA 25.9

MOROCCAN SPICED CHICKEN BREAST, ROSEMARY
& GARLIC POTATOES, BABY ENGLISH SPINACH, ROASTED
CAPSICUM, MUSHROOMS ON A RICH TOMATO SUGO
BASE W SWEET CHILLI SAUCE SWIRL & SOUR CREAM

MONTANA 25.9

GROUND BEEF, RODRIGUEZ CHORIZO, BACON, TOPPED
W BASIL PESTO & SOUR CREAM ON A SMOKEY BBQ BASE

LAS VEGAS 25.9

WOOD ROASTED CHICKEN BREAST, BACON, CHARRED
CORN, SPINACH, MOZZARELLA ON A BBQ BASE

FLORIDA 25.9

MARINATED CHILLI & GARLIC PRAWNS, SHALLOTS,
TOMATO & MOZZARELLA ON A RICH TOMATO PASTE

VEGETARIANO 24.9

WOOD ROASTED EGGPLANT, BUTTERNUT PUMPKIN,
MUSHROOMS, ROASTED CAPSICUM, SPINACH & PESTO
ON A RICH TOMATO BASE W MOZZARELLA

BBQ CHICKEN SUPREME 25.9

MARINATED CHICKEN, BACON, TOMATO, SPANISH
ONION, ROASTED RED CAPSICUM, MUSHROOM,
BLACK OLIVE ON A BBQ BASE

CHICKEN & PRAWN 26.5

SEASONED CHICKEN BREAST, KING PRAWNS, SPINACH,
ROASTED CAPSICUM, MOZZARELLA ON A TOMATO BASE

NEW YORK 25.9

GROUND BEEF, PEPPERONI, BACON ON A BBQ BASE
TOPPED W MOZZARELLA

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DESSERT MENU



CRÈME BRULEE	14.9
CARAMELISED WHITE CHOCOLATE BRULEE, PISTACHIO BISCOTTI	
WINTER FRUITS CRUMBLE	15.9
RHUBARB, BLACK PLUMS & STRAWBERRY-TOPPED WITH MACADAMIA NUT CRUMBLE	
WARM DOUBLE CHOCOLATE BROWNIE	15.5
MALT ANGLAISE, WHIPPED CREAM & SALTED CARAMEL SAUCE	
TRIPLE CHOCOLATE	15.9
CHOCOLATE ICE CREAM, BROWNIE BITES, MACADAMIA WHIPPED CREAM & HOT CHOCOLATE FUDGE SAUCE	
CHEESE PLATE	26.5
CHEFS SELECTION OF 3 CHEESES, LAVOSH, FIG JAM, FRESH PEAR AND CANDIED WALNUTS	

SWEETS

MANDARINE AND ALMOND CAKE (GF)	8.9
CARROT & GINGER CAKE	8.9
CHEESECAKE (GF)	8.9
MINI LEMON MERINGUE	6.9
FRENCH APPLE TART	6.9
PECAN PIE	6.9
ROCKY ROAD SLICE	6.9
SALTED CARAMEL & CHOCOLATE TART	6.9
PASSIONFRUIT SLICE	6.9
CARAMEL KISS	4.5
MACADAMIA KISS	4.5

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