



TASTING SELECTION

CHAR GRILLED SOURDOUGH W HONEYCOMB BUTTER, AGED BALSAMIC & OLIVE OIL	9.5
WOOD FIRED GARLIC & PARMESAN PIZZA CRUST W CHIVES	9.9
WARM HOUSE MARINATED OLIVES (GFO)	8.0
STEAK CUT CHIPS W AIOLI	9.0
SWEET POTATO CHIPS (GF) W HARISSA MAYO	10.5
SYDNEY ROCK OYSTERS (GF) NATURAL	3.5 EACH
KILPATRICK	4.0 EACH
WOOD FIRED SCALLOPS IN THE SHELL W SMOKED BACON & GARLIC BUTTER	4.5 EACH
CRUMBED FORSTER WHITING FILLETS W TARTARE SAUCE & LEMON	14.2
CRISPY FRIED CHICKEN WINGS (GFO) W HOT & SMOKEY BUFFALO SAUCE & AIOLI	14.2
FINE DUCK & COGNAC PATE (GFO) W CARAMELISED ONION JAM & TOASTED BRIOCHE	15.9
SLOW COOKED PORK BELLY (GF) W APPLE SLAW, STICKY SOY & GINGER SESAME DRESSING	14.2
CRISPY SALT & PEPPER SQUID W AIOLI, LEMON & ROCKET	19.9

GRAZING PLATTERS

BASTILLE PLATTER SMOKED PORK & VEAL TERRINE DUCK & COGNAC PATE, BABY GHERKINS, BRIE CHEESE, NICOISE OLIVES, GOATS CHEESE ROLLED IN BLACK PEPPER & GRILLED SOURDOUGH	24.5
MEZZE PLATTER WOOD ROASTED EGGPLANT DIP, HUMMUS, SMOKED COD DIP, RED PEPPERS STUFFED W FETA, GRILLED HALOUMI, BLISTERED CHORIZO, WARM OLIVES & SOURDOUGH	24.5

SALADS

POACHED ATLANTIC SALMON SALAD (GF) GEM LETTUCE, SLICED APPLE, ROCKET, CANDIED WALNUTS, LEMON & DILL DRESSING	23.5
MOROCCAN SALAD PEARL COUS COUS, WOOD ROASTED EGGPLANT, PUMPKIN, PISTACHIOS, CURRANTS, LABNA, PEPITAS & TURMERIC YOGHURT	19.5
ADD WOOD ROASTED CHICKEN BREAST	4.0
KOREAN STYLE FRIED CHICKEN SALAD W SHREDDED ASIAN VEGETABLES, BEAN SHOOTS, SNOW PEA SPROUTS, LIME & SOYA DRESSING SERVED W KIMCHI & HOT CHILLI SAUCE ON THE SIDE	22.9
BUDDHA BOWL (GF) WOOD ROASTED PUMPKIN, SPINACH, DUKKAH, AVOCADO, QUINOA, TOASTED SEEDS & NUTS, HALOUMI & BEETROOT HUMMUS	19.5
ADD WOOD ROASTED CHICKEN	4.0
ADD SMOKED SALMON	5.0

DINNER

SEARED HUON SALMON FILLET (GF) W BASIL MASH, SPINACH, CHAR GRILLED ZUCCHINI & BEURRE BLANC	28.9
BBQ PORK CUTLET W GLAZED SWEET POTATO, CHARRED CORN & CORIANDER SALSA W CHIMICHURRI	28.9
CRAFT BEER BATTERED BARRAMUNDI W FAT CUT CHIPS, CRUNCHY SLAW & HOME MADE TARTARE	25.9
CRUMBED CHICKEN BREAST SCHNITZEL W STEAK CUT CHIPS, CRUNCHY SLAW, LEMON & GARLIC MAYO	24.9
ADD CLASSIC PARMIGIANA NAPOLITANA	4.0
PULLED PORK BURGER W CHAR GRILLED CHORIZO, CRUNCHY SLAW, JACK CHEDDAR, BBQ SAUCE ON A BRIOCHE BUN W SHOESTRING FRIES	22.9
CHICKEN SALTIMBOCCA (GF) PAN FRIED CHICKEN BREAST, SAGE, BACON, PARMESAN CREAM, CRISPY POTATOES & SILVERBEET	28.9
SLOW COOKED RIVERINA LAMB SHANK BRAISED IN RICH RED WINE GRAVY W WINTER ROOT VEGETABLES & CREAMY MASHED POTATOES	28.9
300GM PRIME SCOTCH FILLET (GFO) W STEAK CUT CHIPS, CAFÉ DE PARIS BUTTER, RED WINE JUS & ROCKET SALAD	34.9
MILK BAR BURGER WAGYU BEEF PATTY, CRISPY BACON, FRIED EGG, BEETROOT CHUTNEY & SALAD W SHOESTRING FRIES	22.9
CANON'S HALF CHICKEN MARINATED & CRISPY FRIED W OUR SECRET HERBS & SPICES, FRENCH FRIES, COLESLAW, W PERI PERI AIOLI & RICH CHICKEN JUS	24.9

CHILDRENS MEALS

ALL 10.5

FRESHLY CRUMBED SCHNITZEL W CHIPS & SALAD
LIGHTLY BATTERED FISH W CHIPS & SALAD
HAM, PINEAPPLE & MOZZARELLA PIZZA
HAM & MOZZARELLA PIZZA
SLICED CHICKEN BREAST & MOZZARELLA PIZZA

gf - gluten free | gfo - gluten free option available
some of our menu items may contain traces of nuts, dairy, flour & eggs
15% surcharge applies on public holidays. sorry we do not split bills



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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

LAS VEGAS	23.9
WOOD ROASTED CHICKEN, BACON, MOZZARELLA, CORN SPINACH & SMOKED CHEDDAR ON A BBQ SAUCE BASE	
DALLAS	23.9
BBQ MARINATED CHICKEN, BACON, RED CAPSICUM, SAUTEED MUSHROOMS & MOZZARELLA ON A BBQ BASE TOPPED W SHALLOTS	
MONTANA	23.9
GROUND BEEF, CHORIZO SAUSAGE, BACON & MOZZARELLA TOPPED W PESTO & SOUR CREAM ON A BBQ BASE	
SIERRA	23.9
WOOD FIRED GARLIC & ROSEMARY POTATOES, BACON, MOZZARELLA, CARAMELISED ONIONS, SMOKED PAPRIKA & CHIVES W SOUR CREAM ON A RICH TOMATO BASE	
FLORIDA	24.9
MARINATED CHILLI & GARLIC PRAWNS, SHALLOTS, HERBS & MOZZARELLA ON A RICH TOMATO BASE	
NEW YORK	24.9
GROUND BEEF, CHORIZO, PEPPERONI, HAM, BACON, ITALIAN SAUSAGE ON A BBQ BASE TOPPED W MOZZARELLA & MUSTARD AIOLI	
MOMBASA	23.9
CAJUN SPICED CHICKEN, GARLIC & ROSEMARY ROASTED POTATOES, MOZZARELLA, WILTED SPINACH & SAUTEED MUSHROOMS ON A RICH TOMATO BASE TOPPED W SOUR CREAM & SWEET CHILLI SAUCE	
RIO GRANDE	23.9
WOOD ROASTED CHICKEN, MOZZARELLA, MARINATED PRAWNS, VINE TOMATO & BACON ON A SWEET POTATO BASE TOPPED W SOUR CREAM & SWEET CHILLI SAUCE	

CLASSIC WOOD-FIRED PIZZA

MARGHERITA	19.9
MOZZARELLA, VINE TOMATO & TORN BASIL ON RICH TOMATO BASE	
ANANAS	22.9
SLICED SMOKED LEG HAM, CARAMELISED PINEAPPLE & MOZZARELLA ON A RICH TOMATO BASE	
VEGETARIANO	22.9
WOOD ROASTED EGGPLANT, MUSHROOMS, ROASTED CAPSICUM, SPINACH, ARTICHOKE & PESTO ON A RICH TOMATO BASE W MOZZARELLA	
CALABRIA	23.9
SLICED PEPPERONI, CARAMELISED RED ONIONS, PARMESAN, ROCKET & CHILLI OIL ON RICH TOMATO BASE	
TRIO FROMAGGIO	22.5
MOZZARELLA, SMOKED CHEDDAR, PARMESAN & HUNTER VALLEY MUSHROOMS ON A RICH TOMATO BASE TOPPED W FRESH PARSLEY	

PASTA/GRAINS

WILD MUSHROOM RISONI	25.9
W SMOKED PANCETTA, SWEET POTATO, FRESH HERBS & PARMESAN	
CHILLI KING PRAWN LINGUINI	28.5
W CHORIZO, BASIL, PARSLEY & OLIVE OIL	
LINGUINI MARINARA	25.5
W MUSSELS, TIGER PRAWNS, SQUID, BABY OCTOPUS, RICH TOMATO SUGO, CHILLI & OLIVE OIL	

SIDES

FRENCH FRIES	7.9
W AIOLI	
STEAK CUT CHIPS	9.0
W AIOLI	
ROCKET & PARMESAN SALAD (GF)	8.9
W BALSAMIC & CANDIED WALNUTS	
GREEK MARKET SALAD (GF)	9.5
W FETA, OLIVES, CUCUMBER, TOMATO & OREGANO DRESSING	
GREEN BEANS (GF)	8.9
W TOASTED ALMONDS & GARLIC BUTTER	

DESSERTS

WARM TRIPLE CHOCOLATE FUDGE BROWNIE	9.9
W VANILLA ANGLAISE & VANILLA ICE CREAM	
STICKY DATE PUDDING	12.5
W BUTTERSCOTCH SAUCE & TOFFEE ICE CREAM	
SPANISH CHURROS	12.9
W HOT CHOCOLATE, SALTED CARAMEL DIPPING SAUCE & VANILLA ICE CREAM	
CLASSIC CRÈME BRULEE	11.9
W PISTACHIO BISCOTTI	
PAVLOVA IN A JAR	11.9
W PASSIONFRUIT, MIXED BERRIES & VANILLA WHIPPED CREAM	

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