

SNACKS

- Smoked almonds (GF / DF / Veg) • \$7
- Crumbed olives, stuffed feta + truffle, manchego (V) • \$10
- Rustic fries + aioli (GF / V / Veg*) (Salt & Vinegar OR Herb Salt) • \$12
- Sourdough + cultured butter (V) • \$12
- Mushroom & black garlic pâté, quince + sourdough (GF*/Veg) • \$19
- Avocado hummus, lemon oil, lavosh + sourdough (GF* / Veg) • \$20

SHARE BOARDS

- Cheese selection, accompaniments + sourdough (GF* / V) • \$29
- Charcuterie selection, accompaniments + sourdough (GF*) • \$38

TAPAS

- Smoked Pear, coconut labneh, chilli honey, pistachio (Veg* / GF*) • \$16
- Chargrilled chicken negima yakatori, tare, kewpie (GF / DF) • \$17
- Croquetas, confit duck, pumpkin + almond sauce (DF) • \$17
- Burrata, heirloom tomato, basil, vincotto + sourdough (GF* / V) • \$18
- Australian king prawns, lemon myrtle, garlic + sourdough (GF*) • \$22
- Lamb koftas, harissa yoghurt, pomegranate + pita (GF*) • \$24

TO SHARE

- Garlic & rosemary butter, parmesan roasted potatoes. (GF / V) • \$16
- Corn ribs, curried butter, spicy sriracha (GF / Veg) • \$17
- Pumpkin, pickled baby beets, ricotta salata, blueberry (GF / Veg*) • \$18
- Soft shell crab, nahm jim, coconut, pineapple & roti (DF) • \$28
- Pork belly pancakes, tomatillo jalepeno verde, pico de gallo (DF) • \$32

DESSERT

- Canvas mess, meringue, chantilly, berries, rose floss (GF / V) • \$15
- Salted caramel creme brulee, espresso + kahlua (GF / V) • \$16

• CANVAS TAPAS BANQUET • \$65PP

(Minimum of 4 people)

A SELECTION OF SNACKS, TAPAS & SHARES
SELECTED BY CHEF SAMMY FOR THE ENTIRE TABLE.

Most dietary requirements can be catered for.

**Please inform our staff of any other dietary requirements.*

GF • Gluten Free | V • Vegetarian | DF • Dairy Free | Veg • Vegan | * • Option