

Canvas

lunch, from 1130h

Smaller

Marinated olives, homemade pickles, bread	5
Seasonal roast veg, grilled polenta, gorgonzola	12
Marinated artichoke, roasted tomato and manchego salad	10

Bigger

Fish of the day, roasted; puy lentils, spinach	M.P.
Braised lamb open sandwich, curly endive, chutney, ciabatta	18
Slow cooked white beans, chilli, feta, herbs	17
Beef burger, pancetta, onion marmalade, manchego, aiöli; fries, salad	25
Beer battered barramundi, home pickled onions, fries, salad	25
Braised beef cheek, baby vegetables, celeriac remoulade	29

Sides

Side salad	6
Bread	3
Fries	5
Chorizo/kofta	4 ea.

Paninis, wraps etc. are available in our deli fridge, please ask.
Both Signature Dishes are available for lunch, see overleaf.

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breakfast, until 12h

Forest mushroom and spinach scrambled: bread, salad, homemade chutney	16
Spanish omelette: sweet potato, green capsicum, glazed onions, chorizo, manchego, bread	18
Basque hashed potatoes: red onions, spinach, scorched peppers; poached eggs, sherry hollandaise, manchego	21
add : black pudding, chorizo	4 ea.
Kedgerree: smoked cod, curried rice, buttered leeks; poached eggs, crisp shallottes, fennel salad	21
Housemade waffles, chocolate fudge sauce, bannister double cream, fresh fruit	16
Granola sundae: homemade granola, natural yoghurt, fruit compôte	10
Pan breakfast: bacon, sausage, button mushrooms, buttered spinach; eggs your way, bread, salad	21

Canvas Signature Dishes

Available all day; both served with bread, marinated olives and garlic butter.

Red Shakshuka: Two eggs poached in an eight-hour tomato sauce	18
Eggs Flamenco: Two eggs poached in buttered spinach; melted feta, fresh herbs	18
add: lamb kofta, chorizo, homemade labneh, feta, manchego	4 ea.

Gluten free options available, please ask.