



Before 12

Classic Eggs and Toast (v, GFO)	12				
Two eggs to your liking served with artisan sourdough and roasted tomato					
Breakfast plate (GFO)	22				
Eggs of your choosing, roasted tomato, sautéed mushrooms, hash brown, beef sausage, bacon, wilted spinach served with sourdough					
Smashed Avocado (v, GFO)	16				
Smashed avocado blended with lemon juice, mint and feta cheese and EVOO. Topped with cherry tomatoes and two poached eggs					
Bacon and egg roll	9				
served on brioche with BBQ, tomato sauce, house made relish or hollandaise sauce					
Canopy Benedict (GFO)	17.5				
Sautéed Spinach and mushrooms on a toasted English muffin with cheddar, crispy bacon, two poached eggs. Glazed with house made hollandaise sauce					
Classic Benedict	15.5				
Toasted English muffin with wilted spinach and leg ham coated with hollandaise sauce					
Smoked Salmon instead of ham?	+2				
French toast	17				
Caramelized brioche loaf soaked in a cinnamon, nutmeg and vanilla mix with seasonal berries. Drizzled with maple syrup. Topped with mascarpone					
Try with Crispy Bacon	+5				
Fresh fruit bowl (v)	16.5				
Seasonal Fruits topped with house made granola, natural yoghurt and passion fruit pulp					
Bircher Muesli (v)	14.5				
Chefs own mix of oats, nuts, dried fruits soaked in fresh apple juice and natural yoghurt. Topped with apple julienne, strawberries and blueberries with coconut cream					
Whole egg omelet (GFO)	15				
Filled with bacon, mushrooms, spinach and cheddar cheese served with your choice of toast					
Caramelized Banana bread (v)	6				
With natural yoghurt or butter					
Toast and spreads (v, GFO)	6				
Served with your choice of vegemite, peanut butter, honey, jam or Nutella					
Select from-					
White sourdough	Multigrain	Fruit loaf	Turkish	Rye OR	Gluten free

Beer battered fries with aioli 9 Seasoned wedges with sour cream and sweet chilli sauce 10



FROM 12

SALADS

CHICKEN AND MANGO (GF) 17.9

Julienne of snow peas, capsicum, carrot, spanish onion, cucumber, bean sprouts with tomato and mixed leaves topped with tender chicken breast all bound in the chef's own spiced mango dressing

SLOW ROASTED LAMB (GF) 17.9

Baby spinach, Spanish onion, cucumber, tomato, roasted sweet potato served with warm slow roast lamb topped with a refreshing tart raspberry vinaigrette

TRADITIONAL CAESAR (GFO) 13.5

Crisp baby cos lettuce served with croutons, shaved parmesan cheese and shards of bacon dressed with house-made Caesar dressing **Add chicken / smoked salmon or prawns +5**

MAINS

PLATE SIZE HOUSE CHICKEN SCHNITZEL 22.5

Huge tender, crumbed chicken schnitzel served with germen style potato salad, spiced red cabbage, balsamic reduction and lemon wedges **LIKE SAUCE+2** Pepper/Mushroom/Diane or Rich red wine

PAN SEARED SUPREME OF SALMON (GF) 28.5

Seared supreme wild Atlantic salmon resting on a bed of asparagus and pumpkin puree. Finished with roasted macadamia nuts

TRADITIONAL "OLD STYLE" FISH N CHIPS 18.5

Beer battered barramundi fillets accompanied with a side of salad, fries and tartare sauce

SEARED SWORDFISH FILLET 29.5

Pan seared swordfish fillet with steamed bok choy, blistered cherry tomatoes and roasted olives with an Asian style dressing and fresh herbs

SEAFOOD PLATTER 36

A selection of fresh prawns, battered fish, crumbed seafood balls, salt and pepper calamari, flash fried baby octopus with Canopy's own tartare sauce, lemon wedges, fries and a side of salad



PASTAS

PRAWN FETTUCCINI

22.5

Pan seared prawns, semi dried tomatoes and garlic bound in EVOO and white wine topped with rocket and creamy feta

PUMPKIN AND SAGE RISOTTO (V,GF) 18

Oven roasted pumpkin tossed with shallots, fresh sage and baby spinach, topped with shaved parmesan and EVOO

CHICKEN RISOTTO (GF) 19.5

Tender strips of chicken with sautéed leek, mushroom and baby spinach, finished in white wine and cream topped with shaved parmesan and EVOO

PIZZAS

MARGHERITA (V) 15.5

Mozzarella, bocconcini, fresh tomato and basil and parmesan on a tomato base

MEAT FEAST 19

Prosciutto, salami, pepperoni, ground beef and bacon with roasted capsicum, onion and mozzarella on a tomato base

GARLIC PRAWN 22.5

Tender prawns with fresh tomato, garlic, shallots with a hint of chilli topped with freshly shaved parmesan and rocket

MICHICKANA 19

Roast chicken, Spanish onion, Roasted capsicum, fresh tomato, chilli over a tomato base topped with sour cream and hot chilli sauce and baby spinach

SANDWICHES

THE WAGYU BEEF BURGER 18.5

Our angus beef patty with crisp iceberg lettuce, beetroot, tomato, dill pickle, red Leicester cheese, caramelized onion between a soft milk bun with special house-made tangy burger sauce. Served with fries

FISH BURGER 19.5

Flash fried battered barramundi with crisp ice-burg lettuce, sliced tomato and canopy's own tartare sauce on a brioche bun. Served with fries

STEAK SANDWICH (GFO) 19.5

Tender sirloin steak on a toasted panini with mixed leaves, tomato, sautéed mushroom and onions. Finished with a seeded mustard mayonnaise. Served with fries

DESSERT

Chocolate mud cake 14.5

Raspberry and white choc cheesecake 14.5

Tiramisu with biscotti 14.5