



AFTER 12

STARTERS AND SHARES

- GARLIC OR HERB BREAD** (V,GFO) **5**
Stone baked, Garlic or herb butter over bread

- TRADITIONAL BRUSCHETTA** (V,GFO) **14**
Vine tomatoes, fresh basil, roasted capsicum, spanish onion and feta cheese tossed with EVOO. Served over toasted sourdough
- The Canopy way** **+5.5**
with slivers of smoked salmon and caviar

- HUMMUS PLATE** (V,GFO) **14**
House-made hummus generously spread over soy and linseed toast topped with heirloom tomatoes and wild rocket

- CHAR GRILLED HALOUMI** (V,GFO) **18**
Grilled Cypriot haloumi cheese, drizzled with balsamic reduction. Accompanied by fresh salad and lemon wedges

- ANTIPASTO PLATTER** (GFO) **2 PEOPLE-29 OR 4 53**
Trio of dips with shaved prosciutto, salami, sundried tomatoes, marinated olives, buffalo mozzarella, chargrilled zucchini and eggplant accompanied by toasted Turkish bread

SALADS

- CHICKEN AND MANGO** (GF) **17.9**
Juliene 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

- HALOUMI, BEET AND WALNUT** (V,GF) **16.9**
Mixed leaves, tomato, cucumber, walnuts, spanish onion, baby beets and quinoa bound in lemon dressing and topped with grilled haloumi

- THE GARDEN** (V,GF) **14.9**
Capsicum, carrot, mixed leaves, cucumber, tomato and spanish onion with light balsamic and honey dressing topped with avocado

- 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



STEAKS

250g EYE FILLET 30

300g SIRLOIN 26

300g RUMP 22

Cooked to your liking, accompanied by tossed salad, fries and your choice of sauce Pepper/Mushroom/Diane or Rich red wine

FISH

PAN SEARED SUPREME OF SALMON (GF) 26.5

Seared supreme wild Atlantic salmon resting on a bed of Asian greens, finished with a refreshing mango salsa

TRADITIONAL "OLD STYLE" FISH N CHIPS 16.5

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

PASTA AND RISOTTO

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

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

CHORIZO TOMATO RAGOUT PAPPARDELLE 20

Pappardelle pasta in a rich red wine and tomato sauce with Mediterranean vegetables, chorizo sausage ragout topped with buffalo mozzarella and wild rocket



PIZZA

MARGHERITA (V) 15.5

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

HAWAIIAN 16.5

Double smoked ham, juicy pineapple chunks and mozzarella on a tomato base

MEAT FEAST 19

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

THE VEGIE (V) 17.5

Mushroom, olives, onion, eggplant, zucchini, fresh tomato on a tomato and herb sauce topped with mozzarella

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

THE CANOPY SUPREME 20.5

Pepperoni, salami, olives, pineapple, capsicum, spanish onion, mushroom and mozzarella over 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

SWEET CHILLI CHICKEN 20.5

Tender pieces of chicken breast, onion, fresh tomato, capsicum, fresh coriander, avocado, mozzarella finished with sour cream on a sweet chilli base

"THE HOT TAMALI" 19

Pepperoni, ground beef, bacon, spanish onion, chilli, garlic, fresh tomato and jalapenos on a tomato sauce base topped with guacamole and sour cream



JUST ADD BREAD



THE CANOPY 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

LAMB WRAP 16.5

Slow roasted lamb shoulder with lettuce, tomato, cheddar cheese and jalapenos dressed with tzatziki in a toasted wrap.
With fries to the side

SPICY CHICKEN AND BACON BURGER 17.5

Crispy fried chicken breast, iceberg lettuce, tomato, spanish onion, red Leicester cheese and bacon dressed with chilli sauce and mayonnaise all in a brioche bun. With fries of course

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

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

CANOPY'S Desserts _(V) 14.5

Orange and mango panna cotta

Chocolate mud cake

Raspberry and white choc cheesecake

Tiramisu with biscotti

The cheese 24

Chef's selection of local and continental cheeses accompanied by lavish biscuits, celery batons with fresh and dried fruits