

DINNER



a local canteen at heart, we are all about fresh, local and seasonal produce.
true to our name our food is influenced by mediterranean cuisine with a modern australian twist

STARTERS / SMALL SHARES

organic charred ciabatta, extra virgin olive oil (gf*) 4pp
local mixed olives, lemon (gf) 6
charred chorizo, lemon (gf) 6
cantina board - chef's pick of treats, bread 12
polenta bites (4) parmesan, cheddar, danish feta, tomato chutney 14
pork + pistachio terrine, apple compote, crusty bread 16
duck liver parfait, charred bread, onion jam (gf*) 17
sharkbay crab cakes (2), fennel, buckwheat, herb + citrus mayonnaise (gf) 15

MAINS

roast red pepper salad, silverbeet, israeli cous cous, smoked paprika vinaigrette 16
add marinated + grilled chicken +6
grilled pork belly, pumpkin puree, pickled asparagus, salsa verde (gf) 22
fish of the day, quinoa, tomato + olive (gf) 24
270g charred organic wagyu rump, green bean salad, romesco (gf*) 24

WA ORGANIC LAMB

12 hours slow cooked shoulder, hummus, tabouleh, tzatziki (gf*) 49
(feed 4-6 people, allow 30 min)

gf - gluten free gf* - gluten free alternative available
gf + 1.5

CANTINA 663 GNOCCHI – HAND MADE DAILY

red pepper coulis, walnuts, goat cheese, sweet potato 22
braised beef cheek ragu, thyme, parmesan 24
quattro formaggi, manchego, gorgonzola, grana, taleggio 19

SIDES (ALL GF)

cantina salad - rocket, apple, walnut salad, gorgonzola 10 / 16
charred broccolini, almondmeal pangrattato 12
smoked + fried potatoes, buttermilk aioli 12

DESSERT

zeppole, honey 6
Liquore strega 6
simona's tiramisu 12
Valdespino Px 6
pannacotta orange, cinnamon, berry, black sesame praline (gf) 12
Heggies, botrytis Riesling 6

CHEESE (served with melba toast, quince paste + fresh fruit) 9 each

la bouche d'affinois, cow (soft), rhone alps, fra
manchego, sheep (hard), la mancha, spa
taleggio, cow (semi soft), lombardy, ita