

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 6
- charred chorizo, lemon 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 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 22
- fish of the day, quinoa, tomato + olive 24
- 270g charred organic wagyu rump, green bean salad, romesco 24

WA ORGANIC LAMB

- 12 hours slow cooked shoulder, hummus, tabouleh, tzatziki 49
(feeds 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

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

DESSERT

- zeppole, honey 6
Liquore strega 6
- simona's tiramisu 12
Valdespino Px 6
- pannacotta orange, cinnamon, berry, black sesame praline 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

10% surcharge on public holidays