

# DAY MENU

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



## BRUNCH

- daily baked cakes and muffins 2.5 - 6
- ciabatta toast / fruit toast, choice of house jam / marmalade (gf\*) 6/9
- free range Eggs - poached / fried / scram, ciabatta toast, herbs (gf\*) 12.5
- cantina toastie - smoked ham, cheddar, aioli 12 (add fried / poach egg +3)
- almondmeal pancake, orange reduction, dark chocolate shards, fresh orange 16
- buckwheat + quinoa granola, raspberry yoghurt, caramelized white chocolate 16
- corn + zucchini fritter avocado, rocket, poached egg, saffron mayo (gf\*) 17
- 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
- portobello mushrooms, on rye bread, ricotta, spinach & poached egg (gf\*) 17
- cantina sandwich - charred wagyu steak, greens and relish 15
- triple bacon bagel (house slab, streaky, jam), fried soft egg, avocado, potatoes 21
- cantina salad - rocket, apple, walnut salad, gorgonzola 10 / 16
- roast red pepper salad, silverbeet, israeli cous cous, smoked paprika vinaigrette 16
  - add marinated + grilled chicken +6
- fish of the day, quinoa, tomato + olive 24

## CANTINA 663 GNOCCHI - HAND MADE DAILY

- red pepper coulis, walnuts, goat cheese, sweet potato 22
- braised beef cheek ragu, thyme, parmesan 24

## SIDES (ALL GF)

- extra fried / poached egg 3
- extra scrambled eggs 6
- streaky bacon / char grilled chorizo 6
- avocado 5.5
- vego baked beans / marinated mushrooms / garlic cherry tomatoes 5
- smokey fried potatoes, buttermilk aioli 5 / 11

## DESSERT

- zeppole, honey 6
- Simona's tiramisu 12
- pannacotta orange, cinnamon, berry, black sesame praline 12

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

- la bouche d'affinois (cow, soft), fra
- manchengo (sheep, hard), la mancha, spa
- tallegio (cow, semi soft), lombardy, ita

## COLD DRINKS

- noah's: crushed apple / valencia orange - 6
- noah's: red smoothie - 6
  - (apple, guava, black currant, blueberry, strawberry)
- noah's: green smoothie - 6
  - (apple, peach, kiwi, mango, lime)
- house lemonade / cherry bombe - 8
- cucumber spritz / spicy mule - 10
- bloody mary - 14
- espresso martini - 18

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

10% surcharge on public holidays