

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*) 13

cantina toastie - smoked ham, cheddar, aioli 12 (add fried / poach egg +3)

almondmeal pancake, orange reduction, dark chocolate shards, fresh orange (gf) 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

free range pickled pork hock terrine, herb + caper mayo, crusty bread (gfo) 17

duck liver parfait, charred bread, onion jam (gfo) 17

sharkbay crab cakes (2), fennel, buckwheat, herb + citrus mayonnaise (gf) 18

portobello mushrooms, on rye bread, ricotta, spinach & poached egg (gfo) 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 (vo) 10 / 16

roast red pepper salad, silverbeet, israeli cous cous, paprika vinaigrette (vo) 16

add marinated + grilled chicken +6

fish of the day (WA) , quinoa, tomato + olive (gf) 24

CANTINA 663 GNOCCHI - HAND MADE DAILY

red pepper coulis, walnuts, goat cheese, sweet potato (vo) 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 (gf) 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 gfo - gluten free alternative available

vo - vegan alternative available

10% surcharge on public holidays