

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 (gfo) 6
- local mixed olives, lemon (gf) 7
- charred chorizo, lemon (gf) 6
- cantina board - chef's pick of treats, bread (gfo) 16
- polenta bites (4) parmesan, cheddar, feta, tomato + chilli jam 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

MAINS

- roast red pepper salad, silverbeet, israeli cous cous, paprika vinaigrette (vo) 16
add marinated + grilled chicken +6
- grilled linley pork belly, pumpkin puree, pickled asparagus, salsa verde (gf) 23
- fish of the day (WA), quinoa, tomato + olive (gf) 24
- 270g charred organic wagyu rump, green bean salad, romesco (gfo) 24
- braised margaret river beef cheek, baby carrot, potato puree, red wine jus (gf) 24

WA ORGANIC LAMB

- 12 hours slow cooked shoulder, hummus, tabouleh, tzatziki (gfo) 49
(feeds 4-6 people, allow 30 min)

gf - gluten free gfo - gluten free alternative available
vo - vegan alternative available

CANTINA 663 GNOCCHI – HAND MADE DAILY

- red pepper coulis, walnuts, goat cheese, sweet potato (vo) 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