

CANVAS

X

JOSH RAINE

COCKTAILS

Sake-Tini 24

Sake, Gin, Blueberries, Native leaves, Yuzu

Over The Water 24

Pisco, Japanese melon, Coconut, Green apple, Lime, Milk wash

Canvas 24

Don Julio Blanco, Grapefruit, Agave, Eucalyptus, Togarashi

SAKE

HEIWA 'kid'Junmai Ginjo. Wakayama JPN

14 (90ml) / 48 (300ml) / 105 (720ml)

APERITIF

Heiwa Shuzo 'Yuzushu.' Wakayama JPN 16

(served on the rocks)

Ota Shuzo 'Dokan-Umeshu. Wakayama JPN 16

(served on the rocks)

CANVAS is a restaurant hybrid, luncheon by day, event space by evening.

The vision of this iconic location is to showcase The Art of Australian hospitality, providing seasonal, resident culinary masters an opportunity to showcase their talent, opening with Josh Raine in 2024.

Josh's techniques have been influenced by both classical French training and his exploration of Australian ingredients and native fruits.

"For the menu, I've created dishes that embody my philosophy of bold flavors and refined techniques, crafted from years of experience in some of the world's most prestigious kitchens. My goal is to make Canvas a place where everyone can come to enjoy and experience this fusion of art and

10% surcharge on weekends
15% surcharge on public holidays

FOOD

\$85pp for two-course. \$100pp for three-course

Entrée

Asparagus, nori, poached egg, lemon (df, v)

Tuna, fermented chilli, avocado, cos (gf, df)

Salmon, apple, crème fraîche, verbena (gf)

Casarecce, jamón XO, soy-cured yolk (df)

Mains

Pumpkin, sunflower seeds, comté custard (gf)

Toothfish, sweet-sour radicchio, prawn bisque (gf)

Chicken, smoked corn, cognac (gf)

Wagyu, dashi, turnip, wasabi (gf, df)

Dessert

Eton Mess (gf, nf)

Yuzu posset, hazelnut financier

Blood plum tart, yoghurt sorbet

White chocolate, macadamia, eucalyptus

NON-ALCOHOLIC

MCA Breeze 16

Seedlip Garden, Watermelon, Strawberry, Yuzu Soda

NON 5

Lemon Marmalade, Hibiscus, Lemongrass 15

HEAPS NORMAL XPA 'Beer' 11

SPIRITS

GIN

Tanqueray, England 14

Hendricks, Scotland 17

Manly Spirit Gin, Sydney 16

Poor Toms 'Strawberry' Gin Sydney 16

VODKA

Ketel One, Netherlands 14

Belvedere, Poland 17

Archie Rose 'Botanical', Sydney 16

TEQUILA/MEZCAL

Don Julio Blanco 16

Forteleza Reposado 24

Metzcal Illegal 17

BEER

James Squire 'Shackles' Premium Lager, Sydney 12

Asahi 'Super Dry', Japan 12

Lord Nelson '3 Sheet' Pale Ale, Sydney 14

Stone & Wood 'Green Coast', Byron Bay (mid strenght 3.5%) 11

Willie Smith's 'Organic' Apple Cider, Huon Valley, TAS 13

AFTER LUNCH

Amaro Averna, Italy 45ml

14

Heiwa Shuzo 'Yuzushu', Wakayama JPN 16

Ora Shuzo 'Dokan-Umeshu', Wakayama JPN 16

Galway Pipe 12yo Tawny, AUS 13

WINE BY GLASS

SPARKLING & CHAMPAGNE	125ml
NV Lark Hill 'Regional' Blanc De Blanc, Canberra District, ACT	18
Pommery 'Brut Royal' Reims FRA	32
WHITE WINE	150ml
2024 Mount Horrocks 'Watervale' Riesling. Clare Valley, SA	22
2023 Mount Pleasant 'Estate' Semillon. Hunter Valley, NSW	15
2023 Aquilani Pinot Grigio. Friuli, ITA org	15
2024 Shaw & Smith Sauvignon Blanc. Adelaide Hills, SA	18
2023 Scorpo 'Aubaine' Chardonnay. Mornington Peninsula, VIC	22
2022 L&C Poitout Chablis. Burgundy, FRA	29
ROSÉ	150ml
2023 Nick Spencer Rose Grenache Blend. Gundagai, NSW	17
RED	150ml
2023 Swinging Bridge 'M.A.W' Pinot Noir. Orange, NSW	18
2023 Pio Cesare 'Il Nebbio' Nebbiolo. Piedmont, ITA	26
2018 Mount Pleasant 'Estate' Shiraz. Hunter Valley, NSW	15
2022 Penley Estate 'Tolmer' Cabernet Sauvignon. Coonawarra, SA	17
SWEET	90ml 375ml
2022 Robert Stein 'Harvest Gold' Semillon. Mudgee, NSW	16 70

WINE BY BOTTLE

SPARKLING & CHAMPAGNE	
NV Lark Hill 'Regional' Blanc De Blanc, Canberra District, ACT	75
MV Clover Hill 'Exceptionelle', Pipers River, TAS	98
NV Pommery 'Brut Royal'. Champagne, FRA	170
NV Pommery 'Brut Rose'. Champagne, FRA	265
2005 Pommery 'Cuvee Louise Parcelles'. Champagne, FRA	740
ORANGE	
2023 Nanny Goat Vineyard Gewürztraminer Blend. Central Otago, NZ	75

WINE BY BOTTLE CONT.

WHITE	
2024 Mount Horrocks 'Watervale' Riesling. Clare Valley, SA	85
2022 Dönnhoff Oberhäuser Leistenberg Kabinett. Nahe, GER	120
2023 Aquilani Pinot Grigio. Friuli, ITA org	65
2023 Mount Pleasant 'Estate' Semillon. Hunter Valley, NSW	65
2018 Mount Pleasant 'Lovedale' Semillon. Hunter Valley, NSW	155
2023 Jim Barry Wine Assyrτικο. Clare Valley, SA	75
2024 Shaw & Smith Sauvignon Blanc. Adelaide Hills, SA	80
2022 Christian Salmon 'Pouilly Fumé' Sauvignon Blanc. Loire Valley, FRA	110
2023 Stoney Rise Savagnin. Tamar Valley, TAS	105
2023 Marco de Bartoli 'Vignaverde' Grillo DOP. Sicily, ITA	98
2023 MMAD Vineyard Chenin Blanc 'Blewitt Springs'. McLaren Vale, SA	95
2022 L&C Poitout Chablis. Burgundy, FRA	135
2023 Scorpo 'Aubaine' Chardonnay. Mornington Peninsula, VIC	85
2024 Cullen 'Metricup' Chardonnay. Margaret River, WA	98
2022 Collector 'Tiger Tiger' Chardonnay. Tumbarumba, NSW	100
2022 Bass Phillip 'Estate' Chardonnay. Gippsland, VIC	185
2022 Jean-Marie Fourrier 'Bourgogne Blanc'. Burgundy, FRA	250
ROSÉ	
2023 Nick Spencer Rose Grenache Blend. Gundagai, NSW	75
2023 AIX Côteaux d'Aix-en-Provence, Grenache Blend. Provence, FRA	105
RED	
2023 Swinging Bridge 'M.A.W' Pinot Noir, Orange, NSW	80
2023 Kooyong 'Estate' Pinot Noir. Mornington Peninsula, VIC	120
2023 Tolpuddle Pinot Noir. Coal River, TAS bio	195
2021 Bass Phillip 'Estate' Pinot Noir. Gippsland, VIC org	220
2023 Domaine Louis Claude Desvignes. Beaujolais, FRA	88
2023 Clerendon Hills 'Domaine Clarendon' Grenache. McLaren Vale, SA	75
2023 Pio Cesare 'Il Nebbio' Nebbiolo. Piedmont, ITA	105
2018 Mount Pleasant 'Estate' Shiraz. Hunter Valley, NSW	65
2021 Henschke 'Keyneton Euphorium' Shiraz Blend. Eden Valley, SA	140
2022 Penley Estate 'Tolmer' Cabernet Sauvignon. Coonawara, SA	75
2018 Le Calendre Amarone della Valpolicella. Veneto, ITA	180
2018 Château de Pez Merlot Blend. Bordeaux, FRA	190