

CANVAS

X

JOSH RAINE

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 food."

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

COCKTAILS

Sake-Tini 24

Sake, Gin, Blueberries, Native leaves, Yuzu

Over The Water 24

Pisco, Japanese melon, Coconut, Green apple, Lime, Clarified milk

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)

NON-ALCOHOLIC

MCA Breeze

Seedlip Garden, Watermelon, Strawberry, Yuzu Soda

NON 5

Lemon Marmalade, Hibiscus, Lemongrass

HEEPS NORMAL XPA 'Beer'

SPIRITS

GIN

Tanqueray, England 14

Hendricks, Scotland 17

Manly Spirit Gin, Sydney 16

Poor Toms 'Strawberry' Gin Sydney 16

VODKA

Ketel On, Netherlands 14

Belvedere, Poland 17

Archie Rose 'Botanical', Sydney 16

TEQUILA/MEZCAL

Don Julio Blanco 16

Fortaleza Reposado 24

Metzcal Illegal 17

BEER

James Squire 'Shackles' Premium Lager, Sydney 12

Asahi 'Super Dry', Japan 12

Lord Nelson 3 Sheet, Sydney 14

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

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

DIGESTIVE

Amaro Averna, Italy 14

Heiwa Shuzo 'Yuzushu.' Wakayama JPN 16

Ora Shuzo 'Dokan-Umeshu. Wakayama JPN 16

Galway Pipe 12yo Tawny 13

16

15

11

45ml

WINE BY GLASS

SPARKLING & CHAMPAGNE

Bandini Prosecco, Valdobbiadene, ITA	15
Pommery 'Brut Royal' Reims FRA	32

WHITE WINE

2024 Mount Horrocks 'Watervale' Riesling. Clare Valley, SA <i>bio</i>	22
2023 Mount Pleasant 'Estate' Semillon. Hunter Valley, NSW	15
2023 Aquilani Pinot Grigio. Friuli, ITA <i>org</i>	15
2024 Shaw & Smith Sauvignon Blanc. Adelaide Hills, SA	18
2023 Scorpo Wines Chardonnay. Mornington Peninsula, VIC	22
2022 L&C Poitout Chablis. Burgundy, FRA	29

ROSÉ

2023 Nick Spencer Rose Grenache Blend. Gundagai, NSW	17
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RED

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

2022 Robert Stein 'Harvest Gold' Semillon. Mudgee, NSW	90ml 375ml 16 70
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WINE BY BOTTLE

SPARKLING & CHAMPAGNE

Bandini Prosecco, Valdobbiadene, ITA	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
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WINE BY BOTTLE CONT.

WHITE

2024 Mount Horrocks 'Watervale' Riesling. Clare Valley, SA <i>bio</i>	85
2022 Dönnhoff Oberhäuser Leistenberg Kabinett. Nahe, GER	120
2023 Aquilani Pinot Grigio. Friuli, ITA <i>org</i>	65
2023 Mount Pleasant 'Estate' Semillon. Hunter Valley, NSW	65
2018 Mount Pleasant 'Lovedale' Semillon. Hunter Valley, NSW	155
2023 Jim Barry Wine Assyrtiko. 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 Wines Chardonnay. Mornington Peninsula, VIC	85
2024 Cullen 'Metricup' Chardonnay. Margaret River, WA <i>bio</i>	98
2022 Collector 'Tiger Tiger' Chardonnay. Tumbarumba, NSW	100
2022 Bass Phillip 'Estate' Chardonnay. Gippsland, VIC <i>bio</i>	185
2022 Jaen-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 <i>bio</i>	195
2021 Bass Phillip 'Estate' Pinot Noir. Gippsland, VIC <i>org</i>	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. Coonawarra, SA	75
2018 Le Calendre Amarone della Valpolicella. Veneto, ITA	180
2018 Château de Pez Merlot Blend. Bordeaux, FRA	190