

CANVAS

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.

Chef James Scott seamlessly combines his commitment to seasonal ingredients with a zero-waste philosophy, creating refined dishes that reflect both his Scottish heritage and extensive international culinary experience.

10% surcharge on weekends
15% surcharge on public holidays
Groups of 8 and more will have 10% gratuity

Sydney Rocks Oyster

7 each - 35 half dozen - 70 dozen

Entrée

Goats cheese, beetroots, walnuts *v, gf*

Snapper crudo, pineapple, shiso, finger lime *df, gf*

Scampi cappelletti , chicken mushroom brodo, lemon myrtle

Wagyu tartare, egg yolk, saltbush *df, gf*

Mains

Koshihikari risotto, corn, shiitake mushroom, desert lime *v, gf*

Scallops, prosciutto xo, macademia, pickle carrots *df, gf*

Toothfish, saffron, lemon aspen, scarlet prawns *gf*

Wagyu, native mole, granny smith

Dessert

Queen Garnet plum, umeshu, honey *gf*

Roast figs, cardamom, caramelised buckwheat

Chocolate garden, caramel, porcini *gf*

Tarte Tatin, native thyme, vanilla gelato