

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.

SAMPLE MENU

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

	NON ALCOHOLIC	
	MCA Breeze	16
	Seedlip Garden, Watermelon, Strawberry, Yuzu Soda	
	Rhubarb Royale	16
	Banks Botanicals, Rhubarb, Raspberry, Lime	
	NON 2 Sling	
	Caramelised Pear, Kombu, Black Tea	16
	Ruby Red Grapefruit soda	11
	Nort Refreshing Ale (Beer) Less than 0.5%	11
	Willie Smith Apple Cider (non alcoholic) less than 0.5%.	14
	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
	Tropa Reposado	28
	Mezcal Illegal	17
	WHISKEY	
	Lark 'Classic cask', Tasmania	32
	Suntori 'Toki', Japan	18
	Glenfiddich 12yo, Scotland	16
	Makers Mark, Kentucky	16
	BEER	
	James Squire 'Shackles' Premium Lager, Sydney 4.6%	12
	Asahi 'Super Dry', Japan 5.0%	12
	Lord Nelson '3 Sheet' Pale Ale, Sydney 4.9%	14
	Four Pines 'Pacific Ale', Brookevale (mid strenght 3.5%)	11
	Willie Smith's 'Organic' Apple Cider, Huon Valley, TAS 5.0%	16
	AFTER LUNCH	45ml
	Amaro Averna, Italy	14
	Heiwa Shuzo 'Yuzushu', Wakayama JPN	16
	Fonseca Tawny Port, PRT	17
	Galway Pipe 12yo Tawny, AUS	13
	Valdespino Pedro Ximenez, SPN	16
COCKTAILS		
Sake-Tini 2.0 26		
Sake, Gin, Raspberries, Dry Vermouth, Davidson Plum		
Sicilian Elixir 26		
Vodka, Marsala, Tasmanian honey, Banana, Lemon		
Over The Water 26		
Pisco, Japanese melon, Coconut, Green apple, Lime*		
Canvas 26		
Don Julio Blanco, Grapefruit, Agave, Eucalyptus, Togarashi		
Garibaldi 19		
Campari, Valencia orange		
SAKE		
Heiwa 'kid'Junmai Ginjo. Wakayama JPN		
18 (90ml) / 55 (300ml) / 115 (720ml)		
APERITIF		
Heiwa Shuzo 'Yuzushu.' Wakayama JPN 16		
Ota Shuzo 'Dokan-Umeshu. Wakayama JPN 16		
Don Zoilo Fino Sherry. Jerez SPA 17		
*Traces of Dairy		

WINE BOTTLE CONT.

ROSE

2026 Grenache, Nick Spencer, Gundagai, NSW	80	
2023 Shiraz Blend 'Rose of Virginia', Charles Melton, Eden Valley, SA	90	\$95pp for two courses. \$120pp for three courses
2024 Grenache Blend, AIX C�teaux d'Aix-en-Provence, Provence, FRA	115	

RED

2024 Pinot Noir 'Spring', Arfion, Yarra Valley, VIC	85	Sydney Rock Oysters 7.5 each (A)
2024 Pinot Noir 'M.A.W', Swinging Bridge, Orange, NSW	115	Snacks
2024 Pinot Noir 'Merricks North', Scorpo, Mornington Peninsula, VIC	140	Hashbrown, tuna tartare, avocado, egg yolk 12 each (A)
2024 Pinot Noir 'Reflexion', Mount Mary, Yarra Valley, VIC	160	Zuchini flower, Morton Bay bug, lemon aspen 14 each (A)
2024 Pinot Noir, Tolpuddle, Coal River, TAS	195	Brioche toast, foie gras, walnuts 16 each
2021 Pinot Noir 'Estate', Bass Phillip, Gippsland, VIC	230	
2023 Pinot Noir 'Calvert', Felton Road, Central Otago, NZ	265	Entr�e
2022 Dm de L'Arlot Nuits-Saint-Georges 1er Cru 'Clos des Forets', Burgundy, FRA	740	Goats cheese, beetroots, walnuts <i>v, gf</i>
2023 Benjamin Leroux Volnay, Burgundy, FRA	480	Tuna, stracciatella, nashi pear, yuzu ponzu <i>gf</i> (A)
2024 Sangiovese 'Regional', Ravensworth, Canberra District, ACT	80	Scarlet Prawn Cappelletti, chicken mushroom brodo, black truffle (A)
2024 Nerello Macalese, Pietro Caciorgna 'Etna Rosso', Sicily, ITA	145	Wagyu tartare, egg yolk, saltbush <i>df, gf</i>
2024 Grenache Blend 'Tout Facile', Fabrice Dodan, Jura, FRA	140	
2024 Gamay, Domaine Louis Claude Desvignes, Beaujolais, FRA	110	Mains
2023 Grenache 'Domaine Clarendon', Clarendon Hills, McLaren Vale, SA	85	Koshihikari risotto, pumpkin, shiitake mushroom, sage <i>v, gf</i>
2024 Lagrein Girlan, Alto Adige, Italy	110	Hokkaido Scallops, prosciutto xo, macademia, pickled carrots <i>df, gf</i> (I)
2024 Nebbiolo 'Il Nebbio', Pio Cesare, Piedmont, ITA	105	Murray Cod, lobster sauce, fennel, brioche (A)
2020 Nebbiolo Barolo 'Bricco Delle Viole', G.D Vajra, Piedmont, ITA	360	Wagyu, native mole, granny smith
2022 Sangiovese Blend, Antinori 'Tignanello', Tuscany, ITA	610	
2022 Shiraz 'Philip', Mount Pleasant, Hunter Valley, NSW	65	Dessert
2022 Shiraz Blend 'Keyneton Euphonium', Henschke, Eden Valley, SA	140	Rhubarb and custard tart, cardamom, rosella
2021 Shiraz 'Mount Edelstone', Henschke, Eden Valley, SA	550	Passionfruit, burnt meringue, desert lime, fennel
2025 Cabernets, Nocturne, Margaret River, WA	120	Chocolate, caramel, porcini <i>gf</i>
2016 Cabernet Sauvignon 'Trueman', Hickinbotham, McLaren Vale, SA	175	Tarte Tatin, native thyme, vanilla gelato
2023 Montepulciano, Ravensworth, Hilltops, NSW	95	

SWEET

2023 Semillon 'Harvest Gold', Robert Stein, Mudgee, NSW	70	
2022 Semillon 'Noble One', De Bortoli, Riverina, NSW	95	(A) Australian Seafood (I) Imported Seafood
2023 Semillon, Ch�teau Lapinesse, Sauternes, FRA	90	

WINE BY THE GLASS

SPARKLING & CHAMPAGNE	125ml
NV Blanc de Blanc ‘Regional’, Lark Hill, Canberra District, ACT	18
NV Pommery ‘Brut Royal’ Reims FRA	32

WHITE	150ml
2025 Riesling, Clonakilla, Canberra District ACT	22
2025 Fiano, Wangolina, Limestone Coast, SA	19
2018 Semillon ‘Elizabeth’, Mount Pleasant, Hunter Valley, NSW	18
2026 Sauvignon Blanc, Murdoch Hill, Adelaide Hills, SA	20
2025 Chardonnay, Emmalene, Adelaide Hills, SA	22
2023 Chardonnay Chablis, L&C Poitout, Burgundy, FRA	36

ROSE	150ml
2026 Grenache, Nick Spencer, Gundagai, NSW	18

RED	150ml
2024 Pinot Noir ‘Spring’, Arfion, Yarra Valley, VIC	21
2024 Sangiovese ‘Regional’, Ravensworth, Canberra District, ACT	19
2024 Girlan Lagrein, Alto Adige, ITA	28
2022 Shiraz ‘Philip’, Mount Pleasant, Hunter Valley, NSW	15

SWEET	90ml
2023 Semillon ‘Harvest Gold’, Robert Stein, Mudgee, NSW	16

WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE	
NV Blanc de Blanc ‘Regional’, Lark Hill, Canberra District, ACT	85
NV Stefano Lubiana ‘Brut Reserve’, Derwent Valley, TAS	125
NV Champagne, Pommery ‘Brut Royal’, FRA	185
NV Champagne, Pommery ‘Brut Rose Royal’, FRA	265
NV Champagne, Bereche et Fils ‘Brut Reserve’, FRA	330
NV Champagne, Ruinart ‘Blanc de Blanc’, FRA	355
2016 Champagne, Billecart-Salmon Brut, FRA	350
2005 Champagne, Pommery ‘Cuvee Louise Parcelles’, FRA	740

WHITE

2025 Riesling, Clonakilla, Canberra District ACT	90
2025 Riesling, Mount Horrocks ‘Watervale’, Clare Valley, SA	110
2023 Riesling ‘Kabinett’, Dönnhoff Niederhauser, Nahe, GER	120
2025 Grüner Veltliner, Frankland Estate, Frankland River, WA	100
2026 Pinot Gris, Millon Estate, Eden Valley, SA	75
2024 Garganega Soave, Vicentini Agostino, Veneto, ITA	98
2018 Semillon, Mount Pleasant ‘Elizabeth’, Hunter Valley, NSW	80
2018 Semillon Mount Pleasant ‘Lovedale’, Hunter Valley, NSW	155
2024 Chenin Blanc MMAD, Blewitt Springs, SA	120
2024 Assyrtiko, Jim Barry Wine. Clare Valley, SA	90
2026 Sauvignon Blanc, Murdoch Hill, Adelaide Hills, SA	85
2024 Sauvignon Blanc ‘Pouilly Fumé’, Christian Salmon, Loire Valley, FRA	140
2025 Savagnin, Stoney Rise, Tamar Valley, TAS	105
2025 Fiano, Wangolina, Limestone Coast, SA	80
2024 Catarratto ‘Lucido’ Marco de Bartoli, DOP, Sicily, ITA	115
2024 Tempranillo Blanco, Conde Valdemar Rioja, SPA	105
2024 Viognier, By Farr, Geelong, VIC	210
2025 Chardonnay, Emmalene, Adelaide Hills, SA	85
2022 Chardonnay ‘Tiger Tiger’, Collector, Tumbarumba, NSW	110
2025 Chardonnay ‘Metricup’, Cullen, Margaret River, WA	124
2025 Chardonnay ‘Estate’, Domenica, Beechworth, VIC	135
2025 Chardonnay ‘M3’, Shaw & Smith, Adelaide Hills, SA	145
2023 Chardonnay ‘Estate’, Bass Phillip, Gippsland, VIC	220
2023 Chardonnay Chablis, L&C Poitout, Burgundy, FRA	145
2023 Chardonnay Chablis, Moreau-Naudet, Burgundy, FRA	240
2023 Aligote, Benjamin Leroux Bourgogne, Burgundy, FRA	180
2023 Bert Brothers ‘Macon-Vinzelles’ Burgundy, FRA	195
2023 PYCM ‘Au Bout Du Monde’ Hautes-Cotes De Beaune, Burgundy, FRA	220
2022 Jean-Marie Fourrier ‘Bourgogne Blanc’, Burgundy, FRA	250
2023 Joseph Colin Saint Aubin 1er Cru ‘Champlots’ Burgundy FRA	355
2022 Jean-Louis Chavy Puligny-Montrachet 1er Cru ‘Les Folateries’, Burgundy FRA	690
2023 Camille & Guillaume Boillot ‘Le Limozin’ Meursault, Burgundy FRA	750

ORANGE

2024 Gewürztraminer Blend, Nanny Goat Vineyard, Central Otago, NZ	95
2024 Grecanico ‘Sketta’, Cantina Marilina, Sicily, ITA	105