



CANTEENA

18 Prince Street

ALL-DAY-BREAKFAST

TOAST

\$8.00

(Sourdough, fruit, Gf, Mix seeds & white)

Ask our friendly staff for your favourite condiments.

EGG ON TOAST (GFO)

\$15.00

Free range eggs on grilled sourdough bread your choice of eggs poached/ scrambled/ fried with tomato relish

BACON & EGGS (GFO)

\$19.00

Bacon served with your choice of poached /scrambled/fried eggs, tomato relish, grilled sourdough bread

AVOCADO TOAST (GFO, VEGO, VO)

\$21.00

Smashed avocado, cherry tomatoes, beetroot hummus, goat cheese, ajvar hummus with poached egg on sourdough bread

CHORIZO & CHEESE OMELETTE (GFO) \$21.00

Chorizo, mix of red & green peppers, onion, mushroom, cheese on grilled sourdough bread

CANTEENA CHILLI SCRAMBLED EGGS (GFO)

\$21.00

Confit Chilli, Coriender, Parsley, Spring Onion, Fried shallots on sourdough bread
Add bacon: -\$5

EGGS BENEDICT (GFO)

\$23.00

Wilted spinach, choice of ham or smoked salmon or sauteed mushrooms with cracked. cajun hollandaise sauce on sourdough bread



ALL-DAY-BREAKFAST

SHAKSHUKA

\$23.00

Oven baked eggs cooked with onions, peppers and mushroom with fresh Napoli and served with toasted sourdough bread

MUSHROOM TOAST (GFO, V, VEG)

\$19.00

Sautéed herb mushroom, spinach, hummus, dukkha on toasted sourdough
Add on: Extra egg \$3.50

ZUCCHINI & CORN FRITTERS

\$19.00

Crispy, golden fritters made with fresh zucchini and sweet corn, served with beetroot hummus and a poached egg

YOGHURT PARFAIT

\$15.00

Whipped Greek style yoghurt, lightly baked crumbly granola, berries, drizzle with honey

ACAI BOWL (GFO)

\$17.00

Acai puree, banana, fresh berries, granola
Add toppings:
Nutella, Peanut Butter or Biscoff **1\$**

BRIOCHE FRENCH TOAST (GFO)

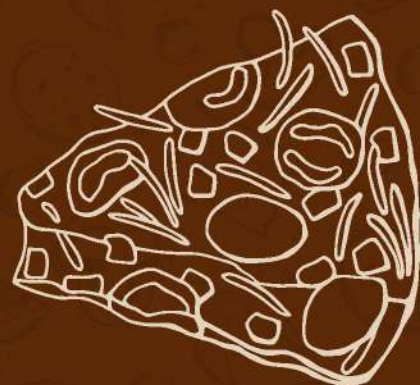
\$21.00

Brioche bun French toast with house fruit & berries, fruit caviar and drizzle of maple syrup
Add toppings:
Biscoff, Nutella, Peanut Butter

PANCAKES

\$21.00

Fluffy, buttery pancakes served warm with maple syrup, fresh berries and a dusting of powdered sugar
Add toppings:
Biscoff, Nutella, Peanut Butter **1\$**



ADD ON :

Bacon \$5, Hash brown \$2, Mushroom \$5, Halloumi \$5
Grilled tomato \$3, Avocado \$5, Spinach \$3, Chorizo \$5,
Smoke salmon \$7, , Extra egg \$3.50

TOASTED SANDWICH & CROISSANT

EGG & BACON SANDWICH

\$16.00

Grilled bacon, fried egg, sliced cheese, tomato relish, sourdough bread

GRILLED CHICKEN BLT SANDWICH

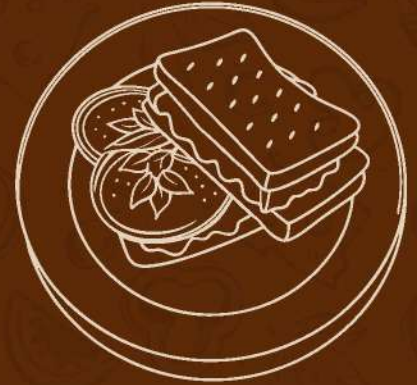
\$19.00

Grilled chicken breast, bacon, lettuce, tomato sliced cheese and Aioli

HAM, CHEESE & TOMATO TOASTIE/CROISSANT

\$12.00

Ham, Cheese and tomato on sourdough bread / Croissant



BURGER & OPEN SANDWICH

ANGUS BEEF BURGER IN A BOWL (GF) \$23.00

Grilled beef patty, baby cos, mix salad leaf, onion, tomato, pickles, beetroot, cheese, fried egg

ANGUS BEEF BURGER AND FRIES (GFO) \$25.00

Grilled beef patty, caramelized onion, lettuce, tomato, fried egg, pickles, sliced cheese with house made burger sauce

CHICKEN BAGUETTE (GFO) \$23.00

Grilled chicken breast, lettuce, tomato, pickles, avo smash, chili mayo with fries

CFC BURGER \$23.00

Cantina fried chicken, slaw, onions, jalapenos with chili mayo and cheese

OPEN STEAK SANDWICH (GFO) \$27.00

Black Angus steak, tomato relish, lettuce, tomato, beetroot, cheese, caramelized onion, fried egg with fries.

SMOKED SALMON CROSTINI \$25.00

Smoked salmon, goat cheese, pickled veg, fried capers, honey drizzle, pistachio topped off with bocconcini cheese

VEGGIE BURGER \$23.00

House made chickpea and lentil patty served with lettuce, beetroot, tomato, pickles and house made burger sauce



ENTRÉE

CHEESE GARLIC BREAD (GFO)

Homemade garlic butter spread on bread with cheese & herbs

\$8.00

BRUSCHETTA(GFO)

Tomato salsa, garlic, EVOO & balsamic glaze

\$13.00

PUMPKIN ARANCINI (GF,VEG,V)

Crumbed pumpkin rice balls served with garlic aioli

\$15.00

CANTEENA POPCORN CHICKEN (GFO)

Spicy Flour dusted chicken served with house made kewpie mayonnaise

\$16.00

STICKY BUFFALO WINGS

Scallions with a drizzle of spicy smoked barbecue sauce

\$18.00

CHICKEN BAO BUNS

Bao buns with chicken, pickled veg. cucumber and kewpie mayonnaise

\$19.00

MEAT BALLS WITH GARLIC BREAD

Beef meat balls cooked into tomato sauce, served with garlic bread

\$19.00

GARLIC CHILLI PRAWNS (GFO)

Prawns cooked in chilli & garlic with house confit chilli served with white rice

\$24.00



PIZZA

MARGARITA (GFO)

Stone baked pizza with napolitana sauce, mozzarella cheese, fresh basil, salt, and extra-virgin olive oil

\$19.00

HAWAIIAN (GFO)

Stone bakes pizza with napolitana sauce, mozzarella Cheese, ham and pineapple

\$23.00

GAMBERI (GFO)

Stone baked pizza with napolitana sauce, mozzarella cheese, chilli garlic prawns, pesto, olives

\$25.00

SPICY VEGGIE DELIGHT

Pumpkin, cherry tomato, onion, peppers and cottage cheese

\$23.00



PASTAS & RISOTTOS

CHICKEN & PRAWN CARBONARA (GFO)

Chicken, prawn, bacon, onion, garlic, parsley, in creamy sauce topped with parmesan cheese

\$29.00

MUSHROOM TRUFFLE GNOCCHI

Creamy tender gnocchi paired with sautéed mushrooms and truffle paste
Add Chicken: -\$4

\$25.00

SEAFOOD LINGUINE (GFO)

Pippis, calamari, prawns, onion, confit chilli, herb pesto, dice tomato, basil, lemon juice, parsley & garlic

\$31.00

MUSHROOM RISOTTO (GF, VEG, VO)

Forest mix mushrooms, peas, asparagus, onion, garlic topped with Mascarpone cheese:
Add Chicken: -\$4

\$26.00

PUMPKIN RISOTTO (GF, VEG, VO)

Roasted pumpkin, onion, spinach, garlic, toasted pinenuts topped with Goat cheese
Add Chicken: -\$4

\$26.00



STEAKS

GRILLED BLACK ANGUS STRIPLOIN STEAK 250GM

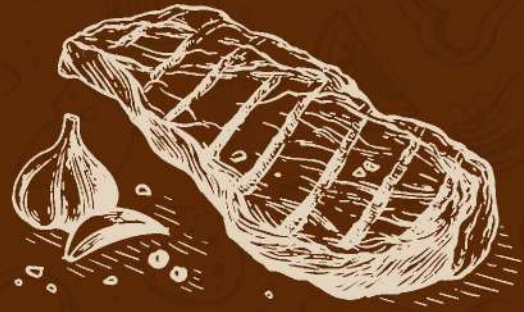
Steak served with sauté mushroom,
mash potato & seasoned steamed vegetables

\$39.00

GRILLED BLACK ANGUS STRIPLOIN STEAK 250GM

Steak served with grilled tomato, mash
potato, seasoned steam vegetables &
creamy Cajun prawns

\$45.00



CHOICE OF SAUCE:

Shiraz jus/ Blue cheese & onion sauce/ Green peppercorn sauce/ Mushroom sauce/ Garlic butter sauce

SALADS

COBB SALAD WITH RED WINE VINAIGRETTE (GF)

Baby cos lettuce, avocado, cherry tomato,
bacon, boiled egg, topped with blue cheese
Add chicken or smoke salmon:-\$5

\$23.00

GRILLED CHICKEN CAESAR SALAD (GFO)

Lettuce, bacon, boiled egg, croutons,
parmesan cheese & house Caesar dressing

\$26.00

WARM CHICKEN SALAD (GF)

Grilled mustard chicken breast, bacon,
avocado, roasted pumpkin, lettuce &
honey mustard dressing

\$26.00

GRILLED HALLOUMI (GF, VEGO,VO)

Grilled halloumi cheese, green beans & broccoli
roasted pumpkin, poached egg, pumpkin
seed, olive oil & cracked pepper

\$23.00



MAINS

BEER BATTERED FISH & CHIPS

\$25.00

Battered fish served pub style with salad & chips, lemon wedge and tartare sauce

MIX HERB FRIED CALAMARI

\$25.00

Mix herb fried calamari, lemon wedge, lime aioli served with salad & chips

CHICKEN PARMA

\$26.00

Hand crumbed panko chicken breast, smoke ham, napolitana, mozzarella cheese served with salad & chips
Add topping: Butter chicken/ Hawaiian/ Mexican \$2

LAMB BIRYANI (GF)

\$29.00

Slow cook lamb, basmati rice, egg, dried fruits, cumin yoghurt, fried shallots served in clay pot

CAJUN JAMBALAYA (GF, VEGO, VO)

\$35.00

Cajun inspired rice pot recipe with pan seared chicken, chorizo, prawns, bell peppers, onion, garlic, spring onion

STUFFED CHICKEN BREAST (GF)

\$35.00

Cheddar and garlic stuffed chicken breast, roasted parmesan potato wedges, Dutch carrots & creamy mustard sauce

PAN SEARED SALMON (GF)

\$35.00

Asparagus, snowpeas, spinach, garlic, roasted parmesan potato wedges topped with Orange caper and fennel sauce



shutterstock.com - 24896110

SIDES :

Bowl of Fries \$ 8 | Onion Rings \$ 10

Seasoned Potato Wedges \$ 12 | Salad \$ 7

Steam Vegetables \$10