

SUMMER COURTYARD
AND
BEER GARDEN

ANTIPASTI

- Warm Mixed Olives (vg) (gf) 9
- Woodfired Garlic Bread (vg) 8
Roast Garlic
- Burrata (gf*) 16
Basil, Vincotto, Grilled Bread
- San Danielle Prosciutto (gf*) 16
Grissini
- Wood Fired Peppers (v*) (gf) 12
Anchovies, Capers, Olive Oil
- Fried Baby Calamari 18
Fresh Lemon & Aioli
- Salumi Plate (gf*) 25
Prosciutto, Copicola, Salami,
Grilled Bread, Grissini

SIDES

- Shoestring Fries (vg) (gf) 7
- Green Leaf Salad (vg) (gf) 12
- Grilled Seasonal Greens (vg) (gf) 8

v vegetarian vg vegan gf gluten-free *on request

BEST slice
in the WEST
★★★★★

The CANOBOLAS PIZZERIA

PIZZA

Our pizza is based on simple, classic Italian flavours and recipes using the freshest local ingredients of the highest quality.

Our dough is fermented for 72 hours and inspired by special Neapolitan artisan techniques, cooked in a brand new Marana Forni Pizza Oven imported from Italy, to give a beautifully puffy crust full of flavour.

- Woodfired Garlic Bread (vg) 8
- Rosso (vg*) 22
Tomato, Anchovy, Garlic, Oregano
(No Mozzarella)
- Original But Different (v) 22
Mozzarella, Tomato, Basil, Oregano,
Olive Oil
- Blanc di Blanc (v) 25
Mozzarella, Fontina, Stracciatella,
Parmigiano, Roast Garlic
- Melanzani Calzone (v) 26
Mozzarella, Fried Eggplant, Ricotta,
Friarelli, Parmigiano, Pecorino
- Hot Honey 25
Mozzarella, Salami, Tomato, Chilli, Honey
- Mort & Mindy 24
Mozzarella, Mortadella,
Parmesan, Pistachio
- Dolce Blu (v) 25
Mozzarella, Gorgonzola Cream,
Walnut, Caramelised Onion
- Simple Times 25
Mozzarella, Double Pepperoni, Tomato,
Bufala Cheese, Basil
- Salciccia 24
Mozzarella, Sausage & Peppers,
Tomato, Pickled Shallot
- Gamberessa 28
Mozzarella, King Prawn, Tomato,
Spinach, Roast Chilli Oil

gluten-free \$4

HOTEL CANOBOLAS

PIPING HOT PIZZA
AND
GOLD BEER

PASTA

Our pasta is made in house and cooked to order with your choice of delicious, authentic sauces.

- King Prawn Spaghetti 28
King Prawns, Calabrian Chilli, Butter, Lemon
- Salsiccia Busiate 24
Pork Sausage, Spinach, Chilli, Parmesan
- Spaghetti Carbonara 25
Guanciale, Egg Yolk, Pecorino
- Lasagne 27
Bolognese, Mozzarella, Basil

SWEETS

- Tiramisu (v) 14
Coffee & Marsala, Savoirdi, Cocoa
- Sticky Toffee Pudding (v) 14
Butterscotch Sauce, Vanilla Ice Cream
- Banana Split (v) 14
Neapolitan Ice Cream, Strawberry Sauce,
Maraschino Cherry, Whipped Cream



OPEN
7
DAYS



SUMMER COURTYARD AND

BEER GARDEN

COCKTAILS

The Amalfi Lemon Spritz	15
Strawberry Fields Americano	15
Spicy Watermelon Margarita	18
Aperol Spritz	15
Campari & Fresh Orange	15
Espresso Martini	18
TCP Negroni	18

BUBBLES

NV Frankie Sparkling Brut	9	45
South Eastern Australia		
NV Bandini Prosecco Brut	10	55
Veneto, Italy		
Phillip Shaw "Edinburgh"	68	
Chardonnay Pinot Noir Orange, NSW		

VINO ROSE

2022 Gilbert Rosé	11	45
Mudgee, NSW		
2022 Rosabel Rosé	13	50
Languedoc Roussillon, France		



The
APERITIVO HOURS

4PM TO 6PM **EVERY DAY**

Cocktails \$10

Beers \$6 Wines \$8



Our courtyard is proudly brought to you by Aperol



CHILLED COCKTAILS AND

GOLD BEER

VINO WHITE

2022 Monte Tondo Mito Soave	10	45
Veneto, Italy		
2022 The Pawn Fiano	15	65
Adelaide Hills, SA		
2023 Days & Daze "Sunswill"	14	55
Pinot Gris, VIC		
2021 Ross Hill "Lily" Sauvignon Blanc . .	12	50
Orange, NSW		
2022 Swinging Bridge "Mrs Payten" . . .	16	70
Chardonnay, Orange, NSW		
2022 Graci Etna "Bianco" Carricante	95	
Sicily, Italy		

VINO RED

2022 Cloud St Pinot Noir	10	45
Victoria		
2022 Philip Shaw "Wire Walker"	14	55
Pinot Noir, Orange, NSW		
2022 Nick Spencer "P.A.R." Hilltops . . .	16	65
Sangiovese, Gundagai, NSW		
2022 Aphelion "Welkin" Nero d'Avola .	15	60
McLaren Vale, SA		
2022 Henschke "5 Shillings" Shiraz	17	75
Barossa Valley, SA		
2022 Trediberri Nebbiolo	90	
Piedmont, Italy		