

TO START OR SHARE

House Dip served with grilled woodfired bread \$16 VE/GFO

Green Olives, feta cubes, grilled woodfired bread \$16 GFO

Mortadella, whipped ricotta, burnt orange chutney, guindilla on garlic bread \$24 DF

Wild Mushroom Arancini (4) with basil cashew nut pesto, mixed leaves, gran Padano \$20

Tiger Prawn Corn Tacos (2) with black bean & corn salsa, avocado puree, Peruvian peppers \$28 DFO

Marinated Fremantle Octopus, sweet peppers, nduja, grilled woodfired bread \$24 DF

LUNCH

Prawn Fried Rice with Goanna's famous Indo rice, prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, sweet soy dressing \$32 DF

Fried Chicken in a potato bun, Russian dressing, Swiss cheese, crisp lettuce, pickles \$26

Hot Smoked Salmon Salad, cos, orange, beetroot, pickled fennel, green beans, egg gribiche \$34 GF DF

Pan Fried Potato Gnocchi, creamy tomato sugo, black olive, goats feta, pine nuts \$34 v

Soba Noodle Salad with Asian pickled vegetables, soy ginger dressing, peanuts \$26 VE

Add Chicken \$8

Add Prawns \$10 GF

Slow Cooked Arkady Lamb Shoulder, labneh, spiced chickpeas, green beans \$36 GF

Rump Cap Steak, roasted king oyster mushroom, onion, crisp potato, peppercorn sauce \$42 GF

SIDES

Polenta Chips with Gran Padano & sour cream \$12

Chips with aioli \$10

Mixed Leaves with house dressing \$14