

# LUNCH

## TO START OR SHARE

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

Green Olives, Wulura evoo, dukkah grilled woodfired bread \$16 v/GFO

Panko Crumbed Whiting, tartare sauce, baby gem lettuce, pickled fennel & radish \$24

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

"La Delizia" Burrata, tomato, sumac onion, basil cashew nut pesto, grilled YWF Bread \$26 gfo

Marinated Fremantle Octopus, sweet peppers, sobbrasada, salsa verde, pickled onions served with corn tortillas \$24 DF/GF

## LUNCH

Summer Salad, local blueberries, currants, quinoa, pecans, spinach, mint, goats feta, honey balsamic vinaigrette \$28 ve\*/gf

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

Beef Gravy Roll, sliced smoked brisket, roast onions, cheese sauce, pickle, wholegrain mustard \$27

Baked ricotta, spinach & mushroom lasagna, rich tomato sugo, pine nuts, fried caper crumb \$34 v

Soba Noodle Salad with Asian pickled vegetables, soy ginger dressing, peanuts \$26 VE  
*Add Prawns \$10*

Pork & Peach, roasted free-range pork belly, crisp potato, white peach, green beans, smoked almonds, maple-citrus jus \$38 DF/GF

Pan Roasted Lamb cutlets, labneh, spiced chickpea & tomato, green beans, jus \$36 GF

## SIDES

Polenta Chips with Gran Padano & sour cream \$12

Chips with aioli \$10

Mixed Leaves with house dressing \$14

House Fermented Chilli Hot Sauce \$2

