

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

"La Delizia" Burrata, caponata, pine nuts, grilled woodfired bread \$26 v/gFo

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

Marinated Fremantle Octopus & chorizo ragu served with grilled woodfired bread \$24 DFO/GF

LUNCH

Autumn Salad, beetroot, cucumber, 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

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

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

Pan-fried potato gnocchi, roasted pumpkin puree, zuchinni, pine nuts, sage butter beurre noisette, gran padano \$34 v

Pork & Peach, roasted free-range pork belly, crisp potato, roasted pear, green beans, smoked almonds, maple-citrus jus \$38 pf/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





(KIDS 12 AND UNDER)

EAT

ALL DISHES MADE IN HOUSE

CHICKEN & CHIPS

CRUMBED CHICKEN, BEER BATTERED CHIPS, GREEN LEAF SALAD 15

GOANNA PASTA

PASTA IN TOMATO PASSATA, PARMESAN CHEESE 12 V / GF*

GOANNA BOLOGNESE PASTA

PASTA IN BOLOGNESE SAUCE, PARMESAN CHEESE 15 DF/GF*

DRINK

JUICE

ORANGE - APPLE 5.5

MILKSHAKES 200ML

VANILLA - CHOCOLATE - STRAWBERRY- BANANA - SPEARMINT -CARAMEL - MILO 6

BABY CHINO

2.5