

TO START ^{OR} TO SHARE

House Dip <i>VE/GFO</i>	16
Served with grilled Woodfired bread	
Soup of the day <i>V</i>	16
Served with grilled Woodfired bread	
Bruschetta <i>V*/GFO</i>	26
With Stracciatella, sliced prosciutto, roquette & pickled mushrooms	
Shark Bay Whiting	24
Panko crumbed Whiting with pickled fennel, baby gem lettuce & sauce gribiche	
Wild Mushroom Arancini (4) <i>V</i>	20
With basil cashew nut pesto, mixed leaves & Gran Padano	
Octopus & Chorizo <i>DF/GFO</i>	24
Marinated Fremantle octopus & chorizo ragu cooked in cast iron served with grilled Woodfired bread	

SIDES

Polenta Chips with Gran Padano & Sour Cream <i>V/GF</i>	12
Chips with Aioli <i>V/GF</i>	10
Mixed Leaves with House Dressing <i>VE</i>	14
House Fermented Chilli Hot Sauce <i>VE</i>	2

MAINS

Autumn Salad <i>VE*/GF</i>	28
Quinoa with roast Pumpkin, currants, pecans, spinach, mint, goats feta & honey balsamic vinaigrette	
Soba Noodle Salad <i>VE</i>	26
Soba noodles with Asian pickled vegetables, edamame, soy ginger dressing, fried shallots & peanuts	
<i>Add Prawns \$10</i>	
Prawn Fried Rice <i>DF</i>	32
Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, sweet soy dressing	
Beef Gravy Roll	28
Sliced smoked brisket with roast onions, provolone cheese sauce, pickle, wholegrain mustard served on a potato bun with beef gravy & chips	
Mushroom Gnocchi <i>V*</i>	34
Pan-fried potato & ricotta gnocchi with braised field mushroom, celeriac puree, pancetta, truffle oil & Gran Padano	
Pork & Pear <i>DF/GF</i>	38
Roasted free-range pork belly with crisp potato, roasted pear, green beans, roasted hazelnuts & maple-citrus jus	



V Vegetarian . *VE* Vegan . *GF* Gluten Free . *DF* Dairy Free
V or VE** Vegetarian or Vegan Option Available . *GFO* Gluten Free Option Available

The Goanna kitchen prepares fresh food that uses nuts, egg, soy, wheat, seeds and other allergens.
 We cannot 100% guarantee the absence of these from our dishes. Please mention when ordering any serious allergies.

KIDS MENU

EAT

- Chicken & Chips**
Chicken nuggets, chips, veg sticks & tomato sauce 15
- Fish Slider & Chips**
Crumbed whiting, aioli & lettuce in a potato bun with chips 15
- Goanna Pasta V**
Pasta in rich tomato sauce with parmesan cheese 12
- Goanna Bolognese**
Pasta in bolognese sauce with parmesan cheese 15

DRINK

- Juice**
Orange or Apple 5.5
- Milkshake**
Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo 6
- Babychino**
Warm frothed milk with chocolate sprinkles & marshmallow 3



WINE BY THE GLASS

- SPARKLING* **Valdo Millesimato, Italy** 12/48
Sparkling Prosecco, extra dry
- WHITE* **2021 Mongrel Creek SBS, MR** 7/29
Crisp, light tropical fruit
- ROSE* **2023 Dreambird "Bees Knees" Rose, MR** 12/46
Elegant, red fruit, rose petal, subtle spice, citrus
*a Goanna staff fave! 9/39
- RED* **2020 Mongrel Creek Shiraz, MR**
Medium bodied, dark fruits, fine tannin

See our Drinks Menu for our full wine, beer, cocktails and hot and cold drinks lists



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Lunch



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TODAYS SPECIAL

Pumpkin, spinach & ricotta pasta rotolo in a tomato sauce with courgette, pine nuts, sage beurre noisette & Gran Padano

34

TODAYS SNACKS

Sicilian Green Olives *VE/GF*

8

Grilled Yallingup Woodfired Bread with Wulura Evoo *VE/GFO*

8

Fried Lasagna Croquette with caponata sauce & parmesan

9

Silver Trevally escabeche on toast *GFO*

14

DESSERT

Daily selection of fresh in house cakes.
See the fridge next to the counter.



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