

# TO START <sup>OR</sup> TO SHARE

<b>Bread &amp; Dip V</b>	
Grilled Yallingup Woodfired Bread with Wulura Evoo <b>VE/GFO</b>	8
<b>OR</b>	
Baked garlic bread with roasted garlic butter & cheese V	8
Add Wulura olive oil dip with olives, sunblushed tomatoes, spices, pine nuts, herbs <b>VE/GF</b>	6
<b>Mixed Olives VE/GF</b>	9
<b>Lasagna Croquette</b>	
Fried panko crumbed Lasagna Croquette with tomato sugo, mixed leaves, gran padano	9
<b>House Dip VE/GFO</b>	16
Served with grilled Woodfired bread	
<b>Soup of the day V</b>	16
Served with grilled Woodfired bread	
<b>Crab Fish Cake</b>	24
Panko crumbed Shark Bay Crab, fish, potato & herbs with gribiche sauce, poached egg, crisp leaf salad, house pickled vegetables	
<b>Wild Mushroom Arancini (4) V</b>	20
With basil cashew nut pesto, mixed leaves & Gran Padano	
<b>Octopus &amp; Chorizo DF/GFO</b>	24
Marinated Fremantle octopus & chorizo ragu cooked in cast iron served with grilled Woodfired bread	

## MAINS

<b>Winter Salad VE*/GF</b>	28
Roast Pumpkin, carrot, beetroot, celeriac, baked feta, currants, pecans, spinach, honey balsamic vinaigrette	
<b>Prawn Fried Rice DF</b>	32
Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, sweet soy dressing	
<b>Beef Gravy Roll</b>	28
Sliced smoked brisket with roast onions, provolone cheese sauce, pickle, wholegrain mustard served on a potato bun with beef gravy & chips	
<b>Mushroom Gnocchi V</b>	34
Pan-fried potato & ricotta gnocchi with braised field mushroom, celeriac puree, pine nuts, truffle oil & Gran Padano	
<b>Chicken Saltimbocca GF</b>	34
Pan-fried chicken breast wrapped in prosciutto, green beans, potato stack, truffle butter	
<b>Pork Collar Steak GF</b>	36
Pan-roasted free-range pork with mustard & honey glaze, carrot puree, sauerkraut, crisp potato	

## SIDES

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



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

- |   |    |
|---|----|
| <b>Chicken &amp; Chips</b>                        | 15 |
| Chicken nuggets, chips, veg sticks & tomato sauce |    |
| <b>Goanna Pasta V</b>                             | 12 |
| Pasta in rich tomato sauce with parmesan cheese   |    |
| <b>Goanna Bolognaise</b>                          | 15 |
| Pasta in bolognaise sauce with parmesan cheese    |    |

DRINK

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

# WINE BY THE GLASS

- |                  |   |    |
|------------------|---|----|
| <i>SPARKLING</i> | <b>Valdo Millesimato, Italy</b>                       | 12 |
|                  | Sparkling Prosecco, extra dry                         |    |
|                  | <b>2021 Mongrel Creek SBS, MR</b>                     | 7  |
|                  | Crisp, light tropical fruit                           |    |
| <i>WHITE</i>     | <b>2021 Fat B Chardonnay, California</b>              | 9  |
|                  | Full bodied, fleshy depth, sweet oak, buttery texture |    |
| <i>ROSE</i>      | <b>2023 Flametree Pinot Rosé, MR</b>                  | 12 |
|                  | Dry, savoury, fresh red fruit aromas & flavours       |    |
| <i>RED</i>       | <b>2020 Mongrel Creek Shiraz, MR</b>                  | 9  |
|                  | 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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