

TO START OR TO SHARE

Mixed Olives <i>VE/GF</i>	9
House Dip <i>VE/GFO/VEO</i> Served with grilled Woodfired bread or Garlic Bread	16
Soup of the day <i>V</i> Served with grilled Woodfired bread	16
Wild Mushroom Arancini (4) <i>V</i> With basil cashew nut pesto, mixed leaves & Gran Padano	20
Lasagna Croquette Fried panko crumbed Lasagna Croquette with tomato sugo, mixed leaves, gran padano	9
Shark Bay Whiting Panko Crumbed whiting with gribiche sauce, crisp leaf salad, house pickled vegetables	24
Octopus & Chorizo <i>DF/GFO</i> Marinated Fremantle octopus & chorizo ragu cooked in cast iron served with grilled Woodfired bread	24

MAINS

Winter Salad <i>VE*/GF</i> Roast Pumpkin, carrot, beetroot, celeriac, baked feta, currants, pecans, spinach & honey balsamic vinaigrette	28
Prawn Fried Rice <i>DF</i> Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, & sweet soy dressing Add House Hot Sauce + \$2	32
Beef Gravy Roll Sliced smoked brisket with roast onions, provolone cheese sauce, pickle, wholegrain mustard served on a potato bun with beef gravy & chips	28
Mushroom Gnocchi <i>V</i> Pan-fried potato & ricotta gnocchi with braised field mushroom, celeriac puree, pine nuts, truffle oil & Gran Padano Add Margaret River Truffle + \$12	34
Pork Collar Steak <i>GF</i> Pan-roasted free-range pork with mustard & honey glaze, carrot puree, sauerkraut & crisp potato	36
Scotch Fillet Steak <i>GF</i> Grilled Scotch fillet steak (200-250g) with potato stack, green beans, red wine jus & bois boudran sauce	38

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, parmesan <i>V</i>	14
House Fermented Chilli Hot Sauce <i>VE</i>	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

- | | |
|---|----|
| Chicken & Chips | 15 |
| Chicken nuggets, chips, veg sticks & tomato sauce | |
| Goanna Pasta V | 12 |
| Pasta in rich tomato sauce with parmesan cheese | |
| Goanna Bolognese | 15 |
| Pasta in bolognese sauce with parmesan cheese | |

DRINK

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

WINE BY THE GLASS

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



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TODAYS MAIN SPECIALS

Pumpkin, spinach & ricotta pasta rotolo in a tomato sauce with courgette, pine nuts, sage beurre noisette & Gran Padano V
34

Indian spiced Lamb loin cutlets with red lentil coconut dahl, grilled broccolini, crisp onion fritter, yoghurt GF/DF*
36

DESSERT

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



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