

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

Mixed Olives <i>VE /GF</i>	9
House Dip <i>VE/GFO/VEO</i> Served with grilled Woodfired bread	16
Wild Mushroom Arancini (4) <i>V</i> With basil cashew nut pesto, mixed leaves & Gran Padano	20
Asian Salmon Pan-fried tasmanian salmon, cucumber salad with pickled shitake mushroom, radish, chilli with herbs, kewpie mayo, fried shallots	26
Bruschetta Mortadella <i>GFO</i> Grilled woodfired Bread, grilled mortadella, whipped ricotta, antipasti vegetables in olive oil, pine nuts, mixed leaves	24
Prawn & Chorizo <i>DF/GFO</i> Shark bay prawn & chorizo ragu cooked in cast iron served with grilled Woodfired bread	25
Burrata <i>GFO</i> Burrata & Grilled asparagus, zucchini, honey, lemon dressing served with Woodfired bread	24

## MAINS

Root Vegetable Salad <i>VE*/GF</i> Roast Pumpkin, beetroot, root vegetables, feta, currants, pecans, quinoa spinach & house 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
Fish Burger Panko crumbed whiting, milk bun, gem lettuce, gribiche sauce & house pickles served with chips	29
Mushroom Gnocchi <i>V</i> Pan-fried potato & ricotta gnocchi with braised field mushroom, cauliflower puree, pine nuts, truffle oil & Gran Padano	34
Seafood Risotto Marinara <i>GF</i> Risotto marinara with squid, snapper, clams, mussels & prawns, roast tomato & gremolata	38
Pork Loin Cutlet <i>GFO</i> Pan-roasted free-range pork with caramelised apple sauce, roasted carrots, colcannon croquette & jus	38
Roasted Bone in rib-eye steak 600gm for two <i>GF</i> Served with crisp potato stack chips, cowboy butter, jus, green beans & roast carrots	110

## 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 Bolognaise** 15  
Pasta in bolognaise 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

- SPARKLING* **Valdo Millesimato, Italy** 12  
Sparkling Prosecco, extra dry
- WHITE* **2023 Mongrel Creek SBS, MR** 7  
Crisp, light tropical fruit
- WHITE* **2021 Fat B Chardonnay, California** 9  
Full bodied, fleshy depth, sweet oak, buttery texture
- ROSE* **2024 Dream Bird, Bees Knees, MR** 12  
Elegant red fruit, rose petal, subtle spice, citrus
- RED* **2022 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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