

TO START OR TO SHARE

Mixed Olives <i>VE/GF</i>	9
House Dip <i>VE/GFO/VEO</i> Served with grilled Woodfired 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
Smoked ham croquettes (3) panko crumbed ham & bechamel sauce with tomato sugo, mixed leaves, parmesan	20
Grilled Haloumi <i>V/GF</i> Haloumi, Sweet Potato with zucchini & herb salad, roasted macadamia, chilli achar honey	19
Bruschetta mortadella <i>GFO</i> Grilled woodfired Bread, Fried 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

MAINS

Winter Salad <i>VE*/GF</i> Roast Pumpkin, beetroot, root vegetables, 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
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, celeriac puree, pine nuts, truffle oil & Gran Padano	34
Lamb & Swede pie Lamb shoulder, onion, swede in shortcrust & puff pastry, truffle mashed potato, onion rings, green beans, mint sauce	34
Pork Loin Cutlet <i>GFO</i> Pan-roasted free-range pork with caramelised apple sauce, roasted carrots, colcannon croquette, jus	38
Roast Rump cap beef <i>GF</i> carved roast rump cap with potato stack, green beans, red wine jus, bois boudran sauce	36

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 Chicken nuggets, chips, veg sticks & tomato sauce	15
Goanna Pasta V Pasta in rich tomato sauce with parmesan cheese	12
Goanna Bolognaise Pasta in bolognaise sauce with parmesan cheese	15

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 Sparkling Prosecco, extra dry	12
<i>WHITE</i> 2023 Mongrel Creek SBS, MR Crisp, light tropical fruit	7
<i>WHITE</i> 2021 Fat B Chardonnay, California Full bodied, fleshy depth, sweet oak, buttery texture	9
<i>ROSE</i> 2024 Dream Bird, Bees Knees, MR Elegant red fruit, rose petal, subtle spice, citrus	12
<i>RED</i> 2022 Mongrel Creek Shiraz, MR Medium bodied, dark fruits, fine tannin	9

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



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