SMALLER SHARING PLATES

Muhammara Dip VE/GFO With grilled Yallingup Woodfired Bread, fried chickpeas & olive oil	17
Hummus with Harissa Lamb Mince GFO/DF Creamy hummus with harissa lamb mince, pomegranate molasses & pickled shallots served with grilled Yallingup Woodfired Bread	22
Wild Mushroom Arancini (4) V Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano	22
Burrata V/GFO With baby zucchini, blood orange viniagrette & grilled Yallingup Woodfired Br	24 read
Crunchy Green and Red Lettuce V/GF/DFO With lentils, vinaigrette, roast pepitas & Gran Padano	18
Confit Salmon DF Cured Confit Salmon with soba noodles, house pickles, coriander, chilli, kewp mayo & fried shallots	28 ie
Marinated Fremantle Octopus <i>GF</i> With a romesco sauce, crisp potato & green beans	24
Fried Polenta Chips V/GF With Jalapeno cream cheese & Gran Padano	15
Crisp Kipfler Potatoes V/GF/DF With aioli & chimichurri	18
Chips with Aioli V/GF	10

LARGER SHARING PLATES

Tandoori Style Chicken GF Smoked tandoori spiced chicken, curried yoghurt, pickled onion & cucumber & nigella seeds	28
Smoked Lamb Belly Ribs <i>GF</i> With fermented tomato salsa & crumbled feta	32
Sichuan Pork Belly <i>DF/GF</i> With hoisin aioli, cabbage & seaweed	33

SIGNATURE DISHES

Indo Fried Rice <i>DF</i> Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, & sweet soy dressing	32
Fish Burger Panko crumbed whiting in a milk bun with gem lettuce, gribiche sauce & house pickles served with chips	29
Gnocchi Pan-fried potato & ricotta gnocchi with sobrassada & tomato sugo, pickled currants, rocket & Gran Padano	34



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

KIDS MENU

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

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

,	(hr	Reg/ Large
GRAPHIN	Valdo Millesimato, Italy Sparkling Prosecco, extra dry	12
NHHL	2023 Mongrel Creek SBS, Margaret River Crisp, light tropical fruit	8/13
	2024 Willow Bridge Dragon Fly Chardonnay, MR Medium bodied, white fleshed stonefruit, ginger & spice	10/16
	2024 Snake & Herring Pinot Gris, 'Bizarre Love Triangle' MR medium bodied, stone fruit, creamy biscuit	12.5/20.5
	2023 Credaro Kinship, Chardonnay, MR Medium bodied, stone fruit, creamy biscuit	13 /21.50
ROGE	2024 Dream Bird, Bees Knees, MR Elegant red fruit, rose petal, subtle spice, citrus	11.5/19
	2022 Rameau d'Or Provence Rose, France White peach, rose petal, zest, watermelon	12.5/20.5
128	2022 Mongrel Creek Shiraz, MR Medium bodied, dark fruits, fine tanin	10/16
	2023 Moss Wood Amys Cabernet Blend, MR Medium bodied, dark fruits, fine tanin	17/28

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



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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.