

House Dip VE/GFO 16 Served with toasted Yallingup Woodfired Bread Marinated Octopus GF 23 Marinated Fremantle octopus, crisp potato, green beans & romesco sauce Hummus with Harissa Lamb Mince GFO/DF 22 Creamy hummus with harissa lamb mince, spring onions & mixed herbs served with Yallingup Woodfired Bread Pork Tonnato GF/DF 24 Thin slices of pork shoulder, tonnato sauce, roquette, capers, fried shallots & Gran Padano Burrata GFO 24 Burrata with mixed herbs, asparagus, zucchini, black olive crumb, honey & lemon dressing served with Woodfired Bread Asian Tuna GFO/DF 28 Seared Tuna steak served pink with soba noodles, cucumber salad with pickled mushroom, radish & chilli with herbs, kewpie mayo & fried shallots

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

## **MAINS**

Mediterranean Potato Salad VE*/GF Crisp potato, olive, artichoke, sunblushed tomato, lentils, feta, candied pecans & crunchy leaves Add Prosciutto +8	28
<b>Tandoori Style Chicken Salad </b> <i>GF</i> Smoked tandoori spiced chicken, indian raita slaw, crisp leaves & curried yoghurt dressing	34
Prawn Fried Rice DF Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, & sweet soy dressing Add House Hot Sauce +2	32 e
Fish Burger Panko crumbed whiting, milk bun, gem lettuce, gribiche sauce & house pickles served with chips	29
$\begin{array}{l} \textbf{Gnocchi} \ \textbf{\textit{V}} \\ \textbf{Pan-fried potato} \ \& \ \text{ricotta gnocchi with broccoli, asparagus} \ \& \ \text{cheese sauce} \\ \textbf{with black pepper, roquette, pine nuts} \ \& \ \text{Gran Padano} \end{array}$	34
Seafood Risotto Marinara <i>GF</i> Risotto marinara with squid, snapper, clams, mussels & prawns, roast tomato & gremolata	38

## **SIDES**

Polenta Chips with Gran Padano & Sour Cream <i>V/GF</i>	12
Chips with Aioli $V\!/G\!F$	10
Mixed Leaves with House Dressing, parmes an ${m V}$	14
House Fermented Chilli Hot Sauce <b>VE</b>	2



## **KIDS MENU**

15

12

15

Chicken & Chips
Chicken nuggets, chips, veg sticks & tomato sauce

Goanna Pasta V
Pasta in rich tomato sauce with parmesan cheese

Pasta in bolognaise sauce with parmesan cheese



Juice 5.5 Orange or Apple

Goanna Bolognaise

Milkshake 6

Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo

Babychino 3

Warm frothed milk with chocolate sprinkles & marshmallow



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## WINE BY THE GLASS

V/A	Reg/Large
Valdo Millesimato, Italy Sparkling Prosecco, extra dry	12
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
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
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

