

SMALL SHARING PLATES

House Dip <i>VE/GFO</i> (<i>contains walnuts</i>) 18 Hummus & Muhammara with grilled Yallingup Woodfired Bread, fried chickpeas & olive oil
Wild Mushroom Arancini (4) <i>V</i> 22 Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano
Burrata <i>V/GFO</i> 25 Creamy mozzarella with a salad of baby zucchini, radicchio, pine nuts, pickled currants, orange viniagrette & grilled Yallingup Woodfired Bread
Beetroot, Zucchini & Watermelon Salad <i>V/GF/DFO</i> 24 With coconut labneh, honey chilli dressing & candied pecans
Cured Salmon Tartare <i>GFO</i> 26 Diced cured salmon with gribiche, pickled fennel salad & crostini
Shark Bay Scallops (3) <i>GF</i> 33 Grilled in shell with mango miso butter & served with a mixed leaf salad
Fried Polenta Chips <i>V/GF</i> (<i>contains almonds</i>) 15 With romesco sauce & Gran Padano
Chips with Aioli <i>V/GF</i> 10

SALADS

Panko Crumbed Fish Poke Bowl 34 Crumbed King Threadfin with a salad of soba noodles, pickled mushrooms, daikon, cucumber, radish, edamame, fried shallots, furikake & gochugang
Occy Greek Salad 28 Marinated Fremantle Octopus with cucumber, tomato, mint, olives, baby gem, & feta

LARGER PLATES

Indo Fried Rice <i>DF</i> 32 Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies, & sweet soy dressing
Sichuan Pork Belly <i>DF/GF</i> 33 With hoisin aioli, cabbage & seaweed
Mushroom & Pesto Gnocchi <i>V</i> 34 Pan-fried potato & ricotta gnocchi with pesto, field mushroom, pine nuts, rocket & Gran Padano
Roast Lamb Shoulder <i>GF</i> 38 Arkady lamb shoulder with white bean puree, baked onion & chimichurri

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



WINE BY THE GLASS

Reg/ Large

<i>SPARKLING</i> Valdo Millesimato, Italy Sparkling Prosecco, extra dry	12
<i>WHITE</i> 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
<i>ROSE</i> 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
<i>RED</i> 2022 Mongrel Creek Shiraz, MR Medium bodied, dark fruits, fine tannin	10/16
2023 Moss Wood Amys Cabernet Blend, MR Medium bodied, dark fruits, fine tannin	17/28

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



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