

SMALL SHARING PLATES

House Dip <i>VE/GFO</i> (<i>contains walnuts</i>) 18 Hummus & Muhamarra 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</i> 24 With coconut labneh, honey chilli dressing & candied pecans
Cured Ora King Salmon <i>NZ GFO</i> 25 slices of cured salmon with gribiche, pickled cucumber & fennel salad, crostini
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 <i>GF</i> 28 Marinated Fremantle Octopus with cucumber, tomato, mint, olives, baby gem, & feta

LARGER PLATES

Indo Fried Rice <i>DF</i> 34 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> 35 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** 15
 Chicken nuggets, chips, veg sticks & tomato sauce
- Goanna Pasta V** 12
 Pasta in rich tomato sauce with parmesan cheese
- Goanna Bolognese** 15
 Pasta in bolognese 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

Reg/ Large

- SPARKLING*

Valdo Millesimato, Italy 12
 Sparkling Prosecco, extra dry
- WHITE*

2023 Mongrel Creek SBS, Margaret River 8 / 13
 Crisp, light tropical fruit
- 2024 Willow Bridge Dragon Fly Chardonnay, MR** 10/16
 Medium bodied, white fleshed stonefruit, ginger & spice
- 2024 Snake & Herring Pinot Gris, 'Bizarre Love Triangle' MR** 12.5/20.5
 medium bodied, stone fruit, creamy biscuit
- 2023 Credaro Kinship, Chardonnay, MR** 13 /21.50
 Medium bodied, stone fruit, creamy biscuit
- 2023 Edwards Matilda, Chardonnay, MR** 14 /23
 Aromas of nashi pear, grapefruit, lemon curd
- ROSE*

2024 Dream Bird, Bees Knees, MR 11.5/19
 Elegant red fruit, rose petal, subtle spice, citrus
- 2022 Rameau d'Or Provence Rose, France** 12.5/20.5
 White peach, rose petal, zest, watermelon
- RED*

2022 Mongrel Creek Shiraz, MR 10/16
 Medium bodied, dark fruits, fine tannin
- 2020 Rivendell Cab Sav, MR** 15/26
 Plums, blackcurrants, bay leaf
- 2023 Moss Wood Amys Cabernet Blend, MR** 17/28
 Medium bodied, dark fruits, fine tannin

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

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