

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 beetroot, radicchio, pine nuts, pickled currants, citrus vinaigrette & grilled Yallingup Woodfired Bread	
Fremantle Octopus <i>GFO</i>	24
Marinated octopus, chorizo, white beans & chimmichurri served with Yallingup Woodfired Bread	
Cured Ora King Salmon <i>NZ GF/DF</i>	25
Cured salmon with potato rosti, gribiche, asparagus & pickled fennel 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 sauce	
Pumpkin & Goats Feta Salad <i>GF</i>	28
Roast Pumpkin, quinoa, mixed leaves, candied pecans, roast pepitas, goats feta & honey chilli vinaigrette	

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 slaw, pickled chillies & nori flakes	
Mushroom & Pesto Gnocchi <i>V</i>	34
Pan-fried potato & ricotta gnocchi with pesto, field mushroom, pine nuts, rocket & Gran Padano	
Half Roast Chicken <i>GF</i>	35
Served in skillet with creamy mustard veloute, braised cabbage, onion & leeks, toasted macadamias & crusty woodfired bread	
Roast Lamb Shoulder <i>GF</i>	38
Arkady lamb shoulder with pumpkin puree, roasted onion, green beans, red wine jus	

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 Bolognaise 15
Pasta in bolognaise 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 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
- ROSE 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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