

SMALL SHARING PLATES

House Dip VEO/GFO (contains walnuts)	18
Whipped Feta Hummus & Muhamarra with grilled Yallingup Woodfired Bread, fried chickpeas & olive oil	
Wild Mushroom Arancini (4) V	22
Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano	
Burrata V/GFO	25
Creamy mozzarella with a salad of beetroot, radicchio, pine nuts, pickled currants, citrus vinaigrette & grilled Yallingup Woodfired Bread	
Fremantle Octopus GFO	24
Marinated octopus, chorizo, white beans & chimmichurri served with Yallingup Woodfired Bread	
Cured Ora King Salmon NZ GF/DF	25
Cured salmon with potato rosti, gribiche, asparagus & pickled fennel salad	
Fried Polenta Chips V/GF (contains almonds)	15
With romesco sauce & Gran Padano	
Chips with Aioli V/GF	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 GF	28
Roast Pumpkin, quinoa, mixed leaves, candied pecans, roast pepitas, goats feta & honey chilli vinaigrette	

LARGER PLATES

Indo Fried Rice DF	34
Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	
Sichuan Pork Belly DF/GF	35
With hoisin aioli, cabbage slaw, pickled chillies & nori flakes	
Mushroom & Pesto Gnocchi V	34
Pan-fried potato & ricotta gnocchi with pesto, field mushroom, pine nuts, rocket & Gran Padano	
Roast Chicken Supreme	33
Served with creamy mustard & tarragon veloute, braised cabbage, onion, leeks & green beans, toasted macadamias & crusty woodfired bread	
Roast Lamb Shoulder GF	36
Arkady lamb shoulder with pumpkin puree, roasted onion, green beans, kiffel potatoes & 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 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 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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