

SMALL SHARING PLATES

House Dip <i>VE/GFO</i> <i>(contains walnuts)</i>	18
Muhamarra with grilled Yallingup Woodfired Bread & olive oil	
Wild Mushroom Arancini (4) <i>V</i>	22
Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano	
Bruschetta <i>V</i>	24
Grilled Yallingup woodfired bread, whipped feta hummus, pickled chiodini mushroom, rocket & gran padano	
Fremantle Octopus <i>GFO</i>	24
Marinated octopus, dried tomatoes, chorizo, celeriac puree, pickled onion, pangrattato	
Cured Ora King Salmon <i>NZ</i>	25
Citrus Cured salmon with potato scone, horeseradish sour cream, pickled fennel, radish & green leaf salad	
Fried Polenta Chips <i>V/GF</i>	15
With black garlic aioli	
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, lentil & freekeh Salad <i>V</i>	28
Roast Pumpkin, puy lentils, herbs, red onion, toasted almonds and seeds, capers, currants, goats feta & honey chilli vinaigrette	

LARGER PLATES

Roast Vegetables <i>GF/VEO</i>	30
Cauliflower, baby carrots, smoked baby beetroot, green beans, celeriac puree, vegetable treacle, carrot top & walnut pesto	
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, field mushroom, grilled tallegio, pine nuts, rocket & Gran Padano	
Roast Chicken Supreme	33
Served with creamy mustard veloute, braised cabbage, onion, leeks & green beans, macadamias crumb & grilled woodfired bread	
Roast Lamb Shoulder <i>GF</i>	36
Arkady lamb shoulder with pumpkin puree, roasted onion, green beans, kifler 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

SPARKLING

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

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 12/20
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

2024 Yangarra Estate 'Field Blend' 12.50/20
Grenache, bright red fruit flavours, juicy smooth finish

2023 Alkoomi Malbec, Frankland River 13.50/ 21.50
Cherry ripe, leafy notes, savoury oak tannins

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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