

SMALL SHARING PLATES

House Dip VE/GFO (contains walnuts) Muhamarra with grilled Yallingup Woodfired Bread & olive oil	18
Wild Mushroom Arancini (4) V Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano	22
Bruschetta Grilled Yallingup woodfired bread, muhamarra, chorizo, semi dried tomatoes, rocket & gran padano	24
Cured Ora King Salmon NZ Citrus Cured salmon with potato scone, horeseradish sour cream, pickled fennel, radish & green leaf salad	25
Fried Polenta Chips V/GF With black garlic aioli	15
Chips with Aioli V/GF	10

SALADS

Panko Crumbed Fish Poke Bowl Crumbed King Threadfin with a salad of soba noodles, pickled mushrooms, daikon, cucumber, radish, edamame, fried shallots, furikake & gochugang sauce	34
Pumpkin, lentil & freekeh Salad V Roast Pumpkin, puy lentils, herbs, red onion, toasted almonds and seeds, capers, currants, goats feta & honey chilli vinaigrette	28

LARGER PLATES

Roast Vegetables GF /VEO Cauliflower, baby carrots, baby beetroot, green beans, celeriac puree, vegetable treacle, carrot top & walnut pesto	30
Indo Fried Rice DF Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	34
Sichuan Pork Belly DF/GF With hoisin aioli, cabbage slaw, pickled chillies & nori flakes	35
Gnocchi V Pan-fried potato & ricotta gnocchi, field mushroom, grilled tallegio, pine nuts, rocket & Gran Padano	34
Roast Chicken Supreme Served with creamy mustard veloute, braised cabbage & leeks, green beans, macadamia crumb & grilled woodfired bread	33
Roast Lamb Shoulder GF Arkady lamb shoulder with pumpkin puree, roasted onion, green beans, kipfler potatoes & red wine jus	36

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 Sparkling Prosecco, extra dry	12
WHITE	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 Edwards Matilda, Chardonnay, MR Aromas of nashi pear, grapefruit, lemon curd	14 /23
ROSE	2024 Dream Bird, Bees Knees, MR Elegant red fruit, rose petal, subtle spice, citrus	12/20
	2022 Rameau d'Or Provence Rose, France White peach, rose petal, zest, watermelon	12.5/20.5
RED	2022 Mongrel Creek Shiraz, MR Medium bodied, dark fruits, fine tannin	10/16
	2024 Yangarra Estate 'Field Blend' Grenache, bright red fruit flavours, juicy smooth finish	12.50/20
	2023 Alkoomi Malbec, Frankland River Cherry ripe, leafy notes, savoury oak tannins	13.50/ 21.50
	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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