

SMALL SHARING PLATES

House Dip <i>VE/GFO</i> (contains walnuts) Muhamarra with grilled Yallingup Woodfired Bread & olive oil	18
Wild Mushroom Arancini (4) <i>V</i> Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano	22
Smoked Kransky Rarebit Grilled 'The Farmhouse' Kransky sausage, dark ale rarebit & roquette on grilled Yallingup Woodfired Bread	22
Chorizo Cassoulet 'The Farmhouse' chorizo, cherry tomatoes, bacon, pork, canellini beans & sourdough crumb served with chimmichurri	24
Vegetable Dahl Samosa <i>VE</i> Roast pumpkin & lentil dahl, spiced coconut yoghurt, pickled red onion & mixed herbs	22
Smoked Salmon Rillette <i>DF</i> Served with grilled Yallingup Woodfired Bread, pickled fennel, radish & herbs	23
Mixed Leaf Salad Baby gem, cos & radicchio with house vinaigrette & grated Gran Padano	16
Fried Polenta Chips <i>V/GF</i> With black garlic aioli	15
Chips with Aioli <i>V/GF/DF</i>	10

LARGER PLATES

Roast Vegetables <i>V/VE*</i> Roast baby carrots, beetroot, green beans, kipfler potato & onion served on pumpkin puree with nuts, seeds & harissa treacle sauce	32
Indo Fried Rice <i>DF</i> Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	34
Pork Belly <i>GF</i> Served with kale, celeriac puree, pickled pear, macadamia crumb & jus	35
Gnocchi <i>V</i> Pan-fried potato & ricotta gnocchi, field mushroom, grilled taleggio, pine nuts, rocket & Gran Padano	34
Pan- roasted Chicken Maryland Served with a creamy mustard veloute, braised savoy cabbage, onion & leeks with green beans & crisp shallots	33
Lamb Shoulder Stew <i>GF</i> 'Amelia Park' lamb shoulder stew served on a potato scone with baked onion, courgette & salsa verde	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

SPARKLING

Valdo Millesimato, Italy
Sparkling Prosecco, extra dry

Reg/ Large
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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