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
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 VE Roast pumpkin & lentil dahl, spiced coconut yoghurt, pickled red onion & mixed herbs	22
Smoked Salmon Rillette DF 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 V/GF With black garlic aioli	15
Chips with Aioli V/GF/DF	10

LARGER PLATES

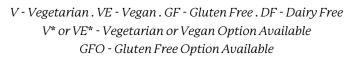
Roast Vegetables GF/V/VE*

	Coast baby carrots, beetroot, green beans, kipfler potato & onion served on bumpkin puree with nuts, seeds & harissa treacle sauce	
C	ndo Fried Rice DF Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, House kimchi, pickled chillies & sweet soy dressing	34
	Pork Belly GF Gerved with kale, celeriac puree, pickled pear, macadamia crumb & jus	35
Р	Gnocchi V Pan-fried potato & ricotta gnocchi, field mushroom, grilled tallegio, pine nuts, pocket & Gran Padano	34
S	Boneless Chicken Maryland tandoori Served with a spicy butter curry sauce, braised savoy cabbage, green beans & hallots and roti paratha	35 & cris
'/	namb Shoulder GFO Amelia Park' lamb shoulder served with pumpkin puree, potato scone, courgette, baked onion, jus & salsa verde	36

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.





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KIDS MENU





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	Reg/Large			
Valdo Millesimato, Italy Sparkling Prosecco, extra dry	12			
White				
2023 Mongrel Creek SBS, Margaret River Crisp, light tropical fruit	8/13			
2023 Edwards Matilda, Chardonnay, MR Aromas of nashi pear, grapefruit, lemon curd	14 /23			
2023 Amelia Park Pinot Gris, Frankland River Orange blossom, jasmine with soft palate of lime & honey	15/24			
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			
2022 Unico Zelo Troppo Little Red, SA Red berries, blue fruit, vibrant	10/16.50			
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			

Please see the drinks menu for our full selection of drinks, including wines by the bottle, beer & soft drinks