

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

*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.*

LARGER PLATES

Roast Vegetables <i>GF/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 tallegio, pine nuts, rocket & Gran Padano	34
Boneless Chicken Maryland tandoori Served with a spicy butter curry sauce, braised savoy cabbage, green beans & crisp shallots and roti paratha	35
Lamb Shoulder <i>GFO</i> 'Amelia Park' lamb shoulder served with pumpkin puree, potato scone, courgette, baked onion, jus & 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*



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 8 / 13
Crisp, light tropical fruit

2023 Edwards Matilda, Chardonnay, MR 14 / 23
Aromas of nashi pear, grapefruit, lemon curd

2023 Amelia Park Pinot Gris, Frankland River 15/24
Orange blossom, jasmine with soft palate of lime & honey

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

2022 Unico Zelo Troppo Little Red, SA 10/16.50
Red berries, blue fruit, vibrant

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

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

