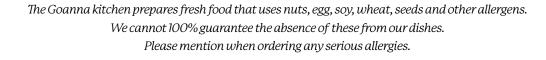
## SMALL PLATES

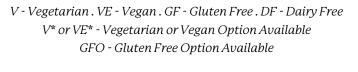
<b>House</b> D <b>ip</b> <i>VE/GFO</i> Hummus, chopped green olives, pomegranate molasses, nut dukkah served with house foccacia	18
Wild Mushroom Arancini (4) V Wild mushroom & Taleggio arancini with cashew basil pesto, mixed leaves & Gran Padano	22
"The MR Farmhouse" Rarebit Slices of pastrami warmed and served over dark ale rarebit with pickled onion, roquette on grilled Yallingup Woodfired Bread	24
Chicken Liver parfait <i>GFO</i> Served with cornichons, chutney, grilled woodfired bread	21
Stracciatella V/GFO Served with caponata, pine nuts, house focaccia	22
Salmon gravalax GF Cured citrus & vodka cured salmon, cucumber, buttermilk, egg mimosa, herb oil, rye cris	26 sps
Pickled Prawn Salad GF/DF Half cos head, house pickled prawns, radish, cucumber, bisque aioli, crisp shallots, nori flakes	24

# SIDE PLATES

Beetroot GF/ V/VE\*

pickled beetroot, orange, goats feta, roasted pepitas , mint oil	24
Carrots GF/V/VE* Roasted harissa carrots, labneh, toasted macadamias, hot honey	22
Chips with Aioli V/GF/DF	10
LARGER PLATES	
Gnocchi V Pan-fried potato & ricotta gnocchi, tomato fondue, roasted hazelnuts, straccio roquette, basil oil	34 atel
Indo 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/DF Roast sichuan pork belly, miso roasted cabbage, gochujang caramel	36
Chermoula Chicken <i>GF</i> Chermoula Chicken boneless maryland, preserved lemon & herb quinoa, string beans, tzatziki, herb salad	35 Jless
Lamb Shoulder GF Slow cooked lamb shoulder, roasted kipfler potatoes, roasted courgette, hariss glazed carrots, red wine jus	36 sa







## KIDS MENU

# Chicken & Chips Chicken nuggets, chips, veg sticks & tomato sauce Cheeseburger slider with chips Goanna Pasta V Pasta in rich tomato sauce with parmesan cheese

Pasta in bolognaise sauce with parmesan cheese

15

# Drink

Goanna Bolognaise

Juice Orange or Apple	5.5
Milkshake Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo	6
Babychino Warm frothed milk with chocolate sprinkles & marshmallow	3



## 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 Monte Tondo Soave Melon, pineapple and faint peach	9 / 14.5
2025 Rocky Road Chardonnay, MR Melon, pineapple and faint peach	12/19
2023 Amelia Park Pinot Gris, Frankland River Orange blossom, jasmine with soft palate of lime & honey Rose	15/24
2025 Dream Bird, Bees Knees, MR Elegant red fruit, rose petal, subtle spice, citrus	12 / 20
2024 Cullen Wines 'Dancing in the moonlight' Rose, MR White peach, rose petal, zest, watermelon Red	13 / 21
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

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

