

SMALL PLATES

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

SIDE PLATES

Beetroot <i>GF/ V/VE*</i>	24
pickled beetroot, orange, goats feta, roasted pepitas , mint oil	
Carrots <i>GF/V/VE*</i>	22
Roasted harissa carrots, labneh, toasted macadamias, hot honey	
Chips with Aioli <i>V/GF/DF</i>	10
Gnocchi <i>V</i>	34
Pan-fried potato & ricotta gnocchi, tomato fondue, roasted hazelnuts, stracciatella, roquette, basil oil	
Indo Fried Rice <i>DF</i>	34
Goanna's famous Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	
Pork Belly <i>GF/DF</i>	36
Roast sichuan pork belly, miso roasted cabbage, gochujang caramel	
Chermoula Chicken <i>GF</i>	35
Chermoula Chicken boneless maryland, preserved lemon & herb quinoa, stringless beans, tzatziki, herb salad	
Lamb Shoulder <i>GF</i>	36
Slow cooked lamb shoulder, roasted kipfler potatoes, roasted courgette, harissa glazed carrots, red wine jus	

*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.*

*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 Chicken nuggets, chips, veg sticks & tomato sauce	15
Cheeseburger slider with chips	15
Goanna Pasta V Pasta in rich tomato sauce with parmesan cheese	12
Goanna Bolognaise Pasta in bolognaise sauce with parmesan cheese	15

Drink

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	15 / 24
Rose 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	13 / 21
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

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

