

SMALL PLATES

House Dip <i>VE/GFO</i>	18
Hummus, chopped green olives, pomegranate molasses, nut dukkah served with house foccacia	
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, peach chutney, grilled woodfired bread	
Pork Croquette (2)	22
Pork shoulder, cheddar bechamel fried in panko crumb, pickled fennel, salsa verde	
Salmon gravalax <i>GF</i>	26
Cured citrus & vodka cured salmon, cucumber, buttermilk, egg mimosa, herb oil, rye crumbs	
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</i>	24
pickled beetroot, orange, goats feta, roasted pepitas , mint oil	
Carrots <i>GF/V</i>	22
Roasted harissa carrots, labneh, toasted macadamias, hot honey	
Chips with Aioli <i>V/GF/DF</i>	10

LARGER PLATES

Gnocchi <i>V</i>	34
Pan-fried potato & ricotta gnocchi, field mushroom, grilled taleggio, pine nuts, rocket & Gran Padano	
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 GF	
Grilled lamb shoulder <i>GF</i>	36
Amelia Park Lamb shoulder, roasted carrots, sugar snaps, caponata, 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	15
Chicken nuggets, chips, veg sticks & tomato sauce	
Cheeseburger slider with chips	15
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 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,

