

SMALL PLATES

House Dip <i>VE/GFO</i> Hummus with chopped green olives, pomegranate molasses, nut dukkah & house foccacia	18
Wild Mushroom & Taleggio Arancini (4) <i>V</i> With cashew basil pesto, mixed leaves & Gran Padano	22
Pastrami Rarebit Slices of warm "MR farmhouse" pastrami served over dark ale rarebit with pickled onion & roquette on grilled Yallingup Woodfired Bread	24
Chicken Liver Parfait <i>GFO</i> With cornichons, chutney & grilled Yallingup Woodfired Bread	21
Fremantle marinated Octopus <i>GF</i> With fried potato stack, romesco & crisp fried garlic	22
Albany Herring Panko crumbed herring fillet with creamed mustard leeks, fennel & lemon olive oil	22

SIDE PLATES

Chips with Aioli <i>V/GF/DF</i>	12
Green Beans with pickled figs, nut dukkah & pomegranate molasses <i>V/GF/DF</i>	18
Beetroot with citrus segments, roast pepitas & goats feta <i>V/GF</i>	18

*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

Autumn Quinoa salad <i>GF/DFO</i> Quinoa with roast pumpkin, quince, goats feta, pistachio, spinach & honey mustard vinaigrette	32
Gnocchi <i>V</i> Pan-fried potato & ricotta gnocchi, pumpkin puree, taleggio, hazelnuts, sage butter, roquette & Gran Padano	34
Indo Fried Rice <i>DF</i> Goanna's Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	34
Pork Collar <i>GF</i> Grilled pork collar with charred onions, cauliflower puree, broccolini & black garlic butter	36
Chermoula Chicken <i>GF</i> Chermoula Chicken boneless Maryland with lentil tabbouleh, toasted pepitas, labneh & herb salad	35
Lamb Shoulder <i>GF/DF</i> Slow cooked lamb shoulder, roasted hasselback potatoes, courgette, caponata & red wine jus	38
Duck Leg <i>GF/DF</i> Crisp confit duck leg with cannellini beans, cavolo nero, blueberries & jus	38

*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 Bolognese Pasta in bolognese 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

10 / 16

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

13.5 / 21.5

2024 Cullen Wines 'Dancing in the Moonlight' Rose, MR
White peach, rose petal, zest, watermelon

14 / 22

Red

2022 Mongrel Creek Shiraz, MR
Medium bodied, dark fruits, fine tannin

10 / 16

2024 Amelia Park Trellis, Cab Merlot, MR
Smooth, dark fruit, rich chocolate

10.5 / 16.5

2024 Yangarra Estate 'Field Blend'
Grenache, bright red fruit flavours, juicy smooth finish

13 / 20.5

2022 P.A.R Malbec, Gundagai NSW
Blue fruit, dried herbs, silky tannin

13.50 / 21

2022 Mchenry Hohnen Grenache Syrah Mataro, MR
Mulberry, violets, and sweet chai spice

16.50 / 26

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

