

LUNCH MENU



SMALL PLATES

House Dip <i>VE/GFO</i>	18
Roasted almond Romesco with chopped green olives, dukkah, pomegranate molasses, house foccacia	
Wild Mushroom & Taleggio Arancini (4) <i>V</i>	22
With roquette pesto, mixed leaves & Gran Padano	
Pastrami Rarebit	24
"MR farmhouse" pastrami, buttered leeks on on grilled Yallingup Woodfired Bread topped with dark ale rarebit with pickled onion & watercress	
Fremantle marinated Octopus <i>GF</i>	24
With fried potato stack, cauliflower puree, green beans & crisp fried garlic	
Albany Herring	28
Panko crumbed herring fillets with roquette cream sauce, fennel, apple & lemon olive oil	

LARGER PLATES

Autumn Quinoa salad <i>GF/DFO</i>	32
Quinoa with roast pumpkin, quince, goats feta, pistachio, spinach & honey mustard vinaigrette	
Gnocchi <i>V</i>	34
Pan-fried potato & ricotta gnocchi, pumpkin puree, taleggio cheese, hazelnuts, sage butter, roquette & Gran Padano	
Indo Fried Rice <i>DF</i>	34
Goanna's Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	
Pork Belly <i>GF</i>	36
Crisp Pork Belly with charred onion with braised chorizo, cavolo nero and cannellini beans	
Thai chicken red curry <i>GF/DF</i>	35
pan-fried chicken breast, steamed greens, jasmine rice, house pickles, fried shallots	
Lamb Shoulder <i>GF/DF</i>	38
Slow cooked lamb shoulder, roasted hasselback potatoes, courgette, caponata & red wine jus	
Braised Beef Neck Steak <i>GF</i>	39
Slow cooked and grilled beef, mushroom & peppercorn sauce, potato, glazed carrot, watercress	

SIDE PLATES

Chips with Aioli <i>V/GF/DF</i>	12
Roasted cabbage, cafe de paris butter emulsion <i>V/GF</i>	18
Beetroot with citrus segments, roast pepitas & goats feta <i>V/GF</i>	18
Grilled green beans, broccolini, romesco, nut dukkah <i>V/GF</i>	18

V - Vegetarian . VE - Vegan . GF - Gluten Free . DF - Dairy Free .

V or VE* - Vegetarian or Vegan Option Available . GFO - Gluten Free Option Available*

*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.*

KIDS MENU

EAT		DRINK	
Chicken & Chips	15	Juice	5.5
Chicken nuggets, chips, veg sticks & tomato sauce		Orange or Apple	
Cheeseburger with chips	20	Milkshake	6
		Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo	
Goanna Pasta V	17	Babychino	3
Pasta in rich tomato sauce with parmesan cheese		Warm frothed milk with chocolate sprinkles & marshmallow	
Goanna Bolognese	17		
Pasta in bolognese sauce with parmesan cheese			

WINE BY THE GLASS

		Reg/ Large
<i>Sparkling</i>	Valdo Millesimato, Italy	12
	Sparkling Prosecco, extra dry	
<i>White</i>	2023 Mongrel Creek SBS, Margaret River	8 / 13
	Crisp, light tropical fruit	
	2024 Monte Tondo Soave	10 / 16
	Melon, pineapple and faint peach	
	2025 Rocky Road Chardonnay, MR	12 / 19
	Melon, pineapple and faint peach	
<i>Rose</i>	2023 Amelia Park Pinot Gris, Frankland River	15 / 24
	Orange blossom, jasmine with soft palate of lime & honey	
	2024 Flametree Chardonnay MR	13.5 / 22
	Citrus oil, floral notes, dried pear	
<i>Red</i>	2025 Dream Bird 'Bees Knees', MR	13.5 / 21.5
	Elegant red fruit, rose petal, subtle spice, citrus	
	2024 Cullen Wines 'Dancing in the Moonlight' Rose, MR	14 / 22
	White peach, rose petal, zest, watermelon	
	2022 Mongrel Creek Shiraz, MR	10 / 16
	Medium bodied, dark fruits, fine tannin	
2022 Amelia Park Trellis, Shiraz, MR	11 / 17.5	
	Plum, spice cherry, gentle tannin	
2024 Yangarra Estate 'Field Blend'	13 / 20.5	
	Grenache, bright red fruit flavours, juicy smooth finish	
2022 P.A.R Malbec, Gundagai NSW	13.50 / 21	
	Blue fruit, dried herbs, silky tannin	
2022 Mchenry Hohnen Grenache Syrah Mataro, MR	16.50 / 26	
	Mulberry, violets, and sweet chai spice	

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