

# G WINTER LUNCH MENU G

|  |    |
|--|----|
| <b>House Dip VE/GFO</b>  | 18 |
| Hummus with chopped green olives, pomegranate molasses, nut dukkah & house foccacia                              |    |
| <b>Wild Mushroom &amp; Taleggio Arancini (4) V</b>   | 22 |
| With roquette pesto, mixed leaves & Gran Padano  |    |
| <b>Albany Herring</b>  | 23 |
| Panko crumbed herring fillets, tartare sauce, fennel, apple, mixed leaves  |    |
| <b>Braised Beef &amp; Onion Bun</b>  | 25 |
| Slow cooked beef brisket, toasted potato bun, jalapeno sour cream, sauerkraut, swiss cheese, pickles             |    |
| Add chips  | 6  |
| <b>Winter Tabbouleh salad GF/DFO</b>   | 32 |
| Quinoa, puy lentils, pumpkin, green beans, broccolini, roasted pepitas, goats feta & honey sherry vinaigrette    |    |
| <b>Gnocchi V</b>   | 36 |
| Pan-fried potato & ricotta gnocchi, pumpkin puree, hazelnuts, sage butter, roquette & Gran Padano                |    |
| <b>Indo Fried Rice DF</b>  | 34 |
| Goanna's Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing |    |
| <b>Lamb Shoulder GF/DF</b>   | 39 |
| Slow cooked Za'atar lamb shoulder, hummus, potatoes, fried courgette & mint salsa verde, pomegranate molasses    |    |

## SIDE PLATES

|  |    |
|--|----|
| <b>Chips with Aioli V/GF/DF</b>                                | 12 |
| <b>Roasted cabbage with cafe de paris butter emulsion V/GF</b> | 18 |
| <b>Polenta Chips with Chipotle aioli</b>                       | 12 |

## KIDS MENU

### EAT

|   |    |
|---|----|
| <b>Chicken &amp; Chips</b>                        | 15 |
| Chicken nuggets, chips, veg sticks & tomato sauce |    |
| <b>Cheeseburger with chips</b>                    | 20 |
| <b>Goanna Pasta V</b>                             | 17 |
| Pasta in rich tomato sauce with parmesan cheese   |    |
| <b>Goanna Bolognese</b>                           | 17 |
| Pasta in bolognese sauce with parmesan cheese     |    |

### DRINK

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

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.

# WINE BY THE GLASS

|                  |   |                  |
|------------------|---|------------------|
| <i>Sparkling</i> | <b>Valdo Millesimato, Italy</b><br>Sparkling Prosecco, extra dry  | Reg/ Large<br>12 |
| <i>White</i>     | <b>2023 Mongrel Creek SBS, Margaret River</b><br>Crisp, light tropical fruit                                    | 8 / 13           |
|                  | <b>2024 Monte Tondo Soave</b><br>Melon, pineapple and faint peach   | 10 / 16          |
|                  | <b>2025 Rocky Road Chardonnay, MR</b><br>Melon, pineapple and faint peach                                       | 12 / 19          |
|                  | <b>2023 Amelia Park Pinot Gris, Frankland River</b><br>Orange blossom, jasmine with soft palate of lime & honey | 15 / 24          |
|                  | <b>2024 Flametree Chardonnay MR</b><br>Citrus oil, floral notes, dried pear                                     | 13.5 / 22        |
| <i>Rose</i>      | <b>2025 Dream Bird 'Bees Knees', MR</b><br>Elegant red fruit, rose petal, subtle spice, citrus                  | 13.5 / 21.5      |
|                  | <b>2024 Cullen Wines 'Dancing in the Moonlight' Rose, MR</b><br>White peach, rose petal, zest, watermelon       | 14 / 22          |
| <i>Red</i>       | <b>2022 Mongrel Creek Shiraz, MR</b><br>Medium bodied, dark fruits, fine tannin                                 | 10 / 16          |
|                  | <b>2022 Amelia Park Trellis, Shiraz, MR</b><br>Plum, spice cherry, gentle tannin                                | 11 / 17.5        |
|                  | <b>2024 Yangarra Estate 'Field Blend'</b><br>Grenache, bright red fruit flavours, juicy smooth finish           | 13 / 20.5        |
|                  | <b>2022 P.A.R Malbec, Gundagai NSW</b><br>Blue fruit, dried herbs, silky tannin                                 | 13.5 / 21        |
|                  | <b>2022 Mcherry Hohnen Grenache Syrah Mataro, MR</b><br>Mulberry, violets, and sweet chai spice                 | 16.5 / 26        |

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