

# 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 basil pesto, mixed leaves & Gran Padano	
<b>Albany Herring</b>	23
Panko crumbed herring fillets, tartare sauce, fennel, apple, mixed leaves	
<b>Cheese burger &amp; chips</b>	28
"The Farmhouse" beef pattie, toasted potato bun, american cheese, roast onion, gem lettuce, pickles & chips with jalapeno sour cream cheeseburger halved and served in a rich peppercorn sauce 5	
<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, cauliflower puree, spinach, chestnut mushrooms, roast hazelnut, 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, crisp potato, green beans & 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	DRINK
<b>Chicken &amp; Chips</b> 15 Chicken nuggets, chips, veg sticks & tomato sauce	<b>Juice</b> 5.5 Orange or Apple
<b>Goanna Pasta V</b> 17 Pasta in rich tomato sauce with parmesan cheese	<b>Milkshake</b> 6 Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo
<b>Goanna Bolognese</b> 17 Pasta in bolognese sauce with parmesan cheese	<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> Sparkling Prosecco, extra dry	Reg/ Large 12
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## *White*

<b>2023 Mongrel Creek SBS, Margaret River</b> Crisp, light tropical fruit	8 / 13
<b>2024 Monte Tondo Soave</b> Melon, pineapple and faint peach	10 / 16
<b>2025 Rocky Road Chardonnay, MR</b> Melon, pineapple and faint peach	12 / 19
<b>2023 Amelia Park Pinot Gris, Frankland River</b> Orange blossom, jasmine with soft palate of lime & honey	15 / 24
<b>2025 Flametree Chardonnay MR</b> Citrus oil, floral notes, dried pear	13.5 / 22

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## *Rose*

<b>2025 Dream Bird 'Bees Knees', MR</b> Elegant red fruit, rose petal, subtle spice, citrus	13.5 / 21.5
<b>2024 Cullen Wines 'Dancing in the Moonlight' Rose, MR</b> White peach, rose petal, zest, watermelon	14 / 22

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## *Red*

<b>2022 Mongrel Creek Shiraz, MR</b> Medium bodied, dark fruits, fine tannin	10 / 16
<b>2022 P.A.R Malbec, Gundagai NSW</b> Blue fruit, dried herbs, silky tannin	13.50 / 21
<b>2022 Amelia Park Trellis, Shiraz, MR</b> Plum, spice cherry, gentle tannin	11 / 17.5
<b>2024 Amelia Park Trellis Cab Merlot, MR</b> Smooth, dark fruit, rich chocolate	10.5 / 16.5
<b>2024 Yangarra Estate 'Field Blend'</b> Grenache, bright red fruit flavours, juicy smooth finish	13 / 20.5
<b>2022 Mcherry Hohnen Grenache Syrah Mataro, MR</b> 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