

# LUNCH MENU



## SMALL PLATES

<b>House Dip</b> <i>VE/GFO</i>	18
Roasted almond Romesco with chopped green olives, dukkah, pomegranate molasses, house foccacia	
<b>Wild Mushroom &amp; Taleggio Arancini (4)</b> <i>V</i>	22
With roquette pesto, mixed leaves & Gran Padano	
<b>Pastrami Rarebit</b>	24
"MR farmhouse" pastrami, buttered leeks on on grilled Yallingup Woodfired Bread topped with dark ale rarebit with pickled onion & watercress	
<b>Fremantle marinated Octopus</b> <i>GF</i>	24
With fried potato stack, cauliflower puree, green beans & crisp fried garlic	
<b>Braised Beef &amp; onion Bun</b>	25
Slow cooked wagyu beef neck. toasted potato bun, quick pickled slaw, chipotle aioli	

## LARGER PLATES

<b>Autumn Quinoa salad</b> <i>GF/DFO</i>	32
Quinoa with roast pumpkin, pear, goats feta, pistachio, spinach & honey mustard vinaigrette	
<b>Albany crumbed Herring</b>	34
Panko crumbed herring fillets with chips, tartare sauce, mixed greens, fennel, apple & lemon olive oil	
<b>Gnocchi</b> <i>V</i>	34
Pan-fried potato & ricotta gnocchi, pumpkin puree, taleggio cheese, hazelnuts, sage butter, roquette & Gran Padano	
<b>Indo Fried Rice</b> <i>DF</i>	34
Goanna's Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	
<b>Pork Belly</b> <i>GF</i>	36
Crisp Pork Belly with charred onion with braised chorizo, cavolo nero and cannellini beans	
<b>Lamb Shoulder</b> <i>GF/DF</i>	38
Slow cooked lamb shoulder, roasted hasselback potatoes, courgette, caponata & red wine jus	

## SIDE PLATES

<b>Chips with Aioli</b> <i>V/GF/DF</i>	12
<b>Roasted cabbage, cafe de paris butter emulsion</b> <i>V/GF</i>	18
<b>Grilled green beans, broccolini, romesco, nut dukkah</b> <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

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

## WINE BY THE GLASS

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