

G WINTER LUNCH MENU G

House Dip VE/GFO	18
Hummus with chopped green olives, pomegranate molasses, nut dukkah & house foccacia	
Wild Mushroom & Taleggio Arancini (4) V	22
With basil 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 & mixed leaves	
Winter Tabbouleh salad GF/DFO	32
Quinoa, puy lentils, pumpkin, green beans, broccolini, roasted pepitas, goats feta & honey sherry vinaigrette	
Gnocchi V	36
Pan-fried potato & ricotta gnocchi, cauliflower puree, spinach, chestnut mushrooms, roast hazelnut, roquette & Gran Padano	
Indo Fried Rice DF (A)	34
Goanna's Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	
Lamb Shoulder GF/DF	39
Slow cooked Za'atar lamb shoulder, hummus, crisp potato, green beans & mint salsa verde, pomegranate molasses	

SIDE PLATES

Chips with Aioli V/GF/DF	12
chat potatoes, lardons, celeriac puree, shaved "Margaret River Gourmet" Truffle	
Polenta Chips with Chipotle aioli	12

KIDS MENU

EAT

Chicken & Chips	15
Chicken nuggets, chips, veg sticks & tomato sauce	
Goanna Pasta V	17
Pasta in rich tomato sauce with parmesan cheese	
Goanna Bolognese	17
Pasta in bolognese sauce with parmesan cheese	

DRINK

Juice	5.5
Orange or Apple	
Milkshake	6
Vanilla, Chocolate, Strawberry, Banana, Spearmint, Caramel, Milo	
Babychino	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
 SEAFOOD ORIGIN: (A) - AUSTRALIA (I) - IMPORTED (M) - MIXED

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

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

2025 Flametree Chardonnay MR
Citrus oil, floral notes, dried pear

13.5 / 22

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

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

13.50 / 21

2022 Amelia Park Trellis, Shiraz, MR
Plum, spice cherry, gentle tannin

11 / 17.5

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 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