

G WINTER LUNCH MENU G

House Dip VE/GFO	18
Muhamarra , pomegranate molasses, nut dukkah & house foccacia	
Wild Mushroom & Taleggio Arancini (4) V	22
With basil pesto, mixed leaves & Gran Padano	
Grilled Chicken satay skewers (2)	19
with satay sauce, pickled cucumber and herb salad	
Pastrami Rarebit	24
"MR farmhouse" pastrami, buttered leeks on on grilled Yallingup Woodfired Bread topped with dark ale rarebit with pickled onion & mixed leaves	
Roast vegetable salad GF/VE*	32
Quinoa, pumpkin, eggplant, sweet potato, roasted pepitas, feta & honey harissa dressing & tahini	
Chicken Caesar Salad GFO	32
Pan-roasted Chicken Breast, boiled egg, cos lettuce, caesar dressing, pickled cucumber, bacon crumb, croutons, gran padano	
Gnocchi V	36
Pan-fried potato & ricotta gnocchi, pumpkin puree, roast cauliflower florets, sage butter, pine nuts, crisp kale	
Korean Beef Brisket Hot Pot GFO	35
with egg noodles, broccolini and Asian greens, crisp shallots, house pickles, Goanna Hot sauce	
Indo Prawn Fried Rice DF (A)	34
Goanna's Indo rice with prawns, avocado, fried egg, edamame, house kimchi, pickled chillies & sweet soy dressing	

SIDE PLATES

Chips with Aioli V/GF/DF	12
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

2025 La Boca Malbec, Mendoza Argentina
Full bodied, rich plum, cocoa and brown spice

12 / 18

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

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