WINTER LUNCH MENU

House Dip VE/GFO 18
Hummus , pomegranate molasses, fried chickpeas & house foccacia

Wild Mushroom & Taleggio Arancini (4) V 22
With basil pesto, mixed leaves & Gran Padano

Hot Smoked Ocean Trout 26
With green goddess sauce, beetroot, pickled cucumber, rye crisps

Pastrami Rarebit 24
"MR farmhouse" pastrami & buttered leeks 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, roquette with honey harissa dressing & tahini

Indo Prawn Fried Rice DF (A) 34
Goanna's Indo Rice with avocado, fried egg, pickled chillies & sweet soy dressing plus edamame, prawns & house kimchi

Shark Bay whiting Salad (A) 34
Panko crumbed fillets, boiled egg, cos lettuce, tartare dressing, pickled cucumber, fennel and local Asaparagus

Gnocchi V 36
Pan-fried potato & ricotta gnocchi, pumpkin puree, roast cauliflower florets, sage butter, pine nuts & crisp kale

Beef Birria & Black Beans GF 36
Slow-cooked mexican beef with black beans, fresh tomato salsa, gaucamole and sour cream with warm tortillas

SIDE PLATES

Chips with Aioli V/GF/DF 12
Polenta Chips with chipotle aioli 12

KIDS MENU

EAT

Chicken & Chips 15
Chicken nuggets, chips, salad & tomato sauce

Goanna Pasta V 17
Pasta in rich tomato sauce with parmesan cheese

Goanna Bolognaise 17
Pasta in bolognaise 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

		Reg/ Large
Sparkling	*Valdo Millesimato, Italy* Sparkling Prosecco, extra dry	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