



Lunch @ The Fat Goanna

12pm – 2.30pm

Warm sourdough with dukkah spice and extra virgin olive oil (v) (d)	5.5
Toasted sourdough with garlic butter or chilli parmesan (v)	6.5
Trio of house-made dips with toasted tortilla (vo)	12.
Handcut chips with aioli (v) (do)	8.0
Tender salt and pepper calamari with a citrus herb and mixed leaf salad and Cajun aioli (g) (do)	19.0
Caramelised onion and chickpea patties, grilled golden brown and served with minted yoghurt, tangy relish and salad (v) (g) (do)	16.0
Caesar salad of baby cos, crispy bacon, garlic croutons, soft poached egg and shaved parmesan (add grilled chicken) (vo) (go)	15.0 6.0
Confit duck risotto with roasted eschallots, peas and crispy leek (g) (d)	22.0
Tender char sui pork fillet served chargrilled on spiced rice with sautéed chilli bok choy (d) (go)	20.0
Ale battered fish and handcut chips with house tartare and dressed mix leaves	22.0
Chargrilled eggplant and parmesan lasagne with rich tomato sugo and béchamel, dressed mix leaves and handcut chips (v)	19.0
Chargrilled minute steak sandwich on toasted sourdough with caramelised onion, tomato, blue cheese aioli, mixed leaves and handcut chips (do)	20.0
Schnitzel chicken tenderloins, golden grilled and served in a baguette with house 'slaw, handcut chips and jus (do)	19.0
Chargrilled prime beef burger on a soft bun with bacon, tomato, lettuce, caramelised onion, aged cheddar, tangy relish and handcut chips	18.0

*(g) gluten free (go) gluten free option (v) vegetarian (vo) vegetarian option
(d) dairy free (do) dairy free option*

At The Fat Goanna Café we proudly bake our own breads, pastries, pasta, and cure our own meats. If we can't make it, we source fresh produce from local growers and suppliers.

Office catering our specialty, please ask one of our friendly staff for a Catering Menu