

Breakfast

Items in red available all day

7.00am - 11:30am

Woodfired Panettone v	9	Benedict gluten free option available v	23
woodfired panettone with fresh zesty lime marscapone		creamed spinach, poached eggs, hollandaise, choice of double smoked ham, smoked salmon, bacon or avocado	
Forestway Fresh Fruit gluten free option available v	16	Grilled Asparagus & Broccolini	22
seasonal fresh fruit and berries, buffalo yoghurt, pomegranate honey, forestway granola.		gluten free option available v	
Mango Coconut Sago gluten free option available v	16	seared asparagus & broccolini, white polenta, beetroot leaf, poached egg, hollandaise, shaved asiago cheese	
coconut sago, mango compote, charred peach, seasonal berries & coconut snap biscuit		Egg White Omelette gluten free option available	23
Bircher Crumble v	16	egg white omelette with mushrooms, spinach and ham, served with quinoa soy toast	
forestway bircher muesli, strawberry and flower petal jelly, freeze dried strawberries & fresh berries		Calabrese Breakfast gluten free option available	24
Polenta Porridge gluten free option available v	17	rosemary infused eggs, prosciutto, truss tomatoes, pork & fennel sausage, pepe e patate (charred capsicum & potato), pane di casa	
strawberry & rhubarb compote with seasonal berries and a panettone crumb		Wood Fired Bacon & Eggs gluten free option available	20
Ricotta & Buttermilk Hotcake v	21	double smoked bacon rashers, fried eggs, forestway tomato chutney, pane di casa	
flamed meringue, roasted macadamia nuts, blueberry compote, canadian maple syrup		Wood Fired skillet Omelette gluten free option available	23
Heirloom Tomato gluten free option available v	23	all served with pane di casa & le conquerant butter	
sourdough, avocado, heirloom tomatoes, mint, marinated fetta, poached egg, rocket, pomegranate arils, balsamic glaze		double smoked ham, gruyere & cheddar cheese	
Truffled Salmon gluten free option available	23	or	
crispy skin salmon, salmon gravalax, white polenta, poached egg, truffled hollandaise		smoked pork chorizo, cherry tomato, roast pumpkin, charred corn, gruyere, feta, lentils, sauteed chard	
		or	
		porcini, forest mushroom, spinach, gruyere & cheddar cheese	

Sides

sautéed mushrooms	6	grilled asparagus	6
avocado	6	grilled tomato	5
smoked salmon	6	double smoked ham	4
salmon gravlax	6	hash browns	5
pork & fennel sausage	5	egg	3
grilled haloumi & pomegranate	5	bacon	5
creamed spinach	5	hollandaise	2
pepe e patate	5	sourdough (2 sl.)	4
woodfired beans	5	quinoa soy (1 sl.)	3
		gluten free option	2

For The Kids

Ricotta Pancake v	12
maple syrup and vanilla bean ice cream	
Bacon & Eggs gluten free option available	12
scrambled, poached or fried, bacon, toasted sourdough soldiers	
Fresh Fruit Salad gluten free option available v	9
with marshmallows and forestway granola	
Cheese Toastie v	8
cheddar cheese, lawsons white bread	

v. vegetarian

- Please order and pay at the counter
- We use only 100% free range eggs on our menu
- Kids menu: 12 years & under
- We respectfully reserve the right to decline menu substitutions



TASTING
DECK

Lunch

12.00pm - 3.30pm

Smoked Trout Salad gluten free option available **23**
house smoked trout, pickled fennel, wild rocket, capers, currants, cherry tomatoes, spanish onion with a lemon dressing

Quinoa Salad gluten free option available | v **17**
roasted pumpkin, avocado, pickled radish, charred corn, pomegranate, cherry tomatoes, buttermilk & crème fraiche vinaigrette
chicken **+5** | smoked salmon **+6**

Caesar Salad gluten free option available **17**
cos lettuce, poached egg, shaved parmesan, **forestway** garlic croutons, prosciutto, **forestway** crostini
chicken **+5** | smoked salmon **+6**

Beetroot Salad gluten free option available | v **23**
oven roasted baby beetroot, **forestway** hummus, chickpea falafel, fried brussel sprouts, beetroot gel, pickled carrot and peas, lentils, toasted pepitas, teff carrot jelly, cumin dressing
chicken **+5** | smoked salmon **+6**

Peri Peri Chicken Wrap gluten free option available **20**
peri peri grilled chicken, baby spinach mint, coriander, grape tomatoes, **forestway** aioli, spinach wrap, fries

Sticky Beef Brisket Roll gluten free option available **20**
forestway smoked mapled BBQ beef brisket, buttermilk coleslaw, **forestway** chipotle mayo soft milk bun, fries

Wagyu Burger gluten free option available **20**
cheddar / gruyere cheese, **forestway** onion jam, lettuce, tomato, **forestway** aioli, fries

For The Kids

Kids Burger gluten free option available **12**
beef pattie, cheese, chippies, ketchup

Bolognese **12**
spaghetti, pork & veal ragu

Salmon gluten free option available **12**
seared salmon, chippies, ketchup

Chicken Nuggets **12**
dinosaur nuggets & chippies, ketchup

Vegan Burger gluten free option available | v **18**
kale, kumera, pumpkin & quinoa fritter, mesculin lettuce, **forestway** tomato chutney on a vegan olive oil bun, served with shoestring fries, **forestway** hummus

Wood Fired Meatballs **25**
forestway pork & veal meatballs, provolone, pecorino & saracino cheese, napoletana sauce, baguette
| spaghetti option available

Lasagne Arancini **27**
forestway mozzarella stuffed beef lasagne arancini, **forestway** napoletana sauce, parmesan

Chorizo, Pea & Mint Risotto gluten free option available | v **26**
grilled chorizo through a risotto with fresh peas and mint

Forestway Veal Cutlet **29**
crumbed veal cutlet with rosemary garlic roasted chat potatoes with fresh slaw & lemon

Barramundi gluten free option available **31**
cone bay barramundi on a bed of Israeli cous cous, cucumber, capsicum & watercress salad with a carrot & orange puree and charred lemon

Woodfired Ricotta Gnocchi v **26**
with romesco sauce, mushroom ragu, spinach and manchego

Prawn & Chilli Spaghetti **24**
with garlic, olive oil, parsley and grape tomatoes

Sides

Polenta chips gluten free option available | v **12**
truffle, parmesan, **forestway** aioli

Caprese salad gluten free option available | v **12**
mozzarella, basil, balsamic glaze, heirloom tomatoes

Rocket gluten free option available | v **10**
sundried tomato, shaved parmesan, balsamic glaze, extra virgin oil

Fries gluten free option available | v **8**
ketchup

g. gluten free options available v. vegetarian

- Please order and pay at the counter

- Kids menu: 12 years & under

- We respectfully reserve the right to decline menu substitutions



Dessert

7.00am - 4.30pm

Carrot Cake Slice g	7	Lobster Tail	6
layered carrot pineapple cake with whipped cream cheese icing, candied walnut & crystalised pineapple		thin leafy pastry shell filled with forestway chantilly cream	
Pistachio, Rhubarb & Lemon slice g	7	Apple Turnover	5
layered iranian pistachio sponge, lemon curd mousse & rhubarb compote		puff pastry filled with stewed apples and forestway chantilly cream	
Chocolate Orange Slice g	7	Date Walnut Loaf	4.5
orange double chocolate cremeux slice		baked fresh daily using fresh medjool dates and walnuts.	
Blackcurrant & Coconut Mousse Slice g	7	Lamington	5.5
white chocolate and coconut sponge, coconut cream mousse, blackcurrant buttercream and blackcurrant glaze		everyones favourite chocolate coconut covered sponge. served with cream	
Passionfruit & Cherry Cheesecake	7	Forestway Brownies	4.5
cherry filled passionfruit cheesecake with chocolate crispies and vanilla cake		freshly baked cookie dough brownie peanut butter brownie	
Freshly Piped Canoli	3.9 lge / 2.2 sml	Cookie Dough Brownie Bite	1.5
luscious canoli filled with forestway decadent cream chocolate vanilla citrus ricotta pistachio ricotta		a bite size version of our cookie dough brownie, perfect for that chocolate craving	
Banana Bread	6	Friand Bites g	1.5
toasted banana bread with le conquerant butter. gluten free also available + 50c		when you just need a bite of sweetness mango coconut raspberry blueberry	
Gluten Free Orange & Almond Cake g	7	Lemon Meringue Mini Tart	3.9
gluten and dairy free, our orange and almond cake is light and full of flavour topped with candied orange		lemon cream topped with flame torched meringue	
Gluten Free Mud Cake g	7	Forestway Mini Fruit Flan	3.9
this decadent mud cake is gluten free and perfect for that afternoon delight		forestway cream topped with seasonal fresh fruit	
Artisan Style Fruit Toast	6	Forestway Muffins	4.5
artisan style fruit bread toasted to perfection served with butter		baked fresh daily, a wonderful selection of salted caramel, triple chocolate, burnt orange and poppyseed or blueberry	



g. gluten free options available v. vegetarian

- Please order and pay at the counter

- As items are made fresh daily they may be subject to availability

- We respectfully reserve the right to decline menu substitutions

Drinks

Coffee until 4.30pm

Coffee

Vittoria organic beans

Regular 3.8

Other

Prana chai 5.5

Turmeric prana chai 6

Peppermint prana chai 6

Mocha 4.5

Hot chocolate 4.2

Italian hot chocolate 5

Extras

Large +1

Extra Shot / Soy / Syrup +50c

Almond milk +1

Whipped cream +1

Pat & Tony spl blend +20c

Teas

Loose leaf la maison du te

Chamomile 4.5

Peppermint 4.5

Green 4.5

Lemon ginger 4.5

Darjeeling 4.5

Earl Grey 4.5

English Breakfast 4.5

Chai tea 4.5

Cold Drinks

Iced chocolate 7

+ice cream +0.5

Iced coffee 7

+ice cream +0.5

Iced mocha 7.5

+ice cream +0.5

Iced chai 5.5

Iced peppermint chai 5.5

Affogato 6

Milkshake* 6

+ extra thick +1

Soft drinks 4

Remedy Kombucha 4.5

Forestway spring water 2.5

Sparkling water 250ml 4

Sparkling mineral water 1lt 8

Smoothies

Fresh from our bar

Rose Diamond 8

Strawberry, almond meal, blueberry, raspberry, agave

Dapple Dandy 8

Apple, banana, blueberry

October Sun 8

Apple, mango

Amber Jewel df 8

Raspberry, mango, passionfruit

The Healthy Option 12

banana, almond butter, almond milk, horley's salted caramel protein

all our smoothies contain milk & yoghurt unless stated dairy free, non dairy alternatives can be used upon request

Juices

Freshly squeezed using Forestway premium produce

Orange 5

Apple, broccoli, ginger 5

Watermelon, pomegranate, mint 5

Pineapple, coconut 5

Fruitologist mix 5

House Lemonade 5

Ruby Grapefruit 5

Carrot, orange, ginger, turmeric 5

Spinach, kale, apple, pineapple 5

For The Kids

Milky cino 1.5

Chocy cino 2

Milkshake* 4

* all our milkshakes are made with connoisseur vanilla icecream

df. dairy free

- Please order and pay at the counter

- Kids menu: 12 years & under

- We respectfully reserve the right to decline menu substitutions



drinks menu

alcohol served from 10am daily

sparkling & champagne

prosecco	8/34
ferrari brut	80

white

sauvignon blanc	8/34
pinot gris	8/34

rosé

pinot nero rosé	8/34
-----------------	------

red

shiraz	11/54
merlot	11/54
chianti	9/44

beer

peroni	8
--------	---

craft beer

baladin gluten free	12
isaac	10

cider

strawberry & lime rekorderlig	8
----------------------------------	---

apertif

limoncello	8.5
------------	-----

spritz

aperol	15
campari	15

non alcoholic

italian soda	8
--------------	---

soft drink

coke/diet/no sugar	4
deep spring orange, lemon & lime	4
sparkling mineral water	4/8
kombucha	4.5

*alcohol served is restricted to the cafe area, please do not take alcohol out of the tasting deck

*service of alcohol will be in accordance with the new south wales RSA legislation

*customers who supply alcohol to under 18s will be asked to leave the premises

