

Breakfast

Items in red available all day

7.00am - 11:30am

Scones v 13

house made scones served with roddas clotted cream and jam

Polenta Porridge GFO|v 18

apple & cinnamon compote, oat crumble and seasonal berries

Forestway Fresh Fruit GFO|v 17

seasonal fresh fruit and berries, buffalo yoghurt, pomegranate honey, **forestway** granola

Caramelized Fig & Ricotta GFO|v 20

fresh whipped ricotta & caramelized fig on sourdough, topped with australian honey and a pistachio crumb

Bircher Muesli v 17

forestway bircher muesli served with fresh seasonal berries, rhubarb, strawberry & ginger gel

Ricotta & Buttermilk Hotcake v 22

flamed meringue, roasted macadamia nuts, blueberry compote, canadian maple syrup, fresh seasonal berries

Heirloom Tomato GFO|v 23

sourdough, avocado, heirloom tomatoes, mint, marinated fetta, poached egg, rocket, pomegranate arils, balsamic glaze

Woodfired Bacon & Eggs GFO 20

bacon, fried eggs, roasted cherry truss tomatoes, rocket, sourdough, tomato chutney and hand churned french butter

Sides

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

Truffled Salmon GFO 25

crispy skin salmon, salmon gravlax, white polenta chips, poached egg, truffled hollandaise

Benedict GFO|v 23

sourdough, creamed spinach, poached eggs, hollandaise, choice of; double smoked ham, smoked salmon, bacon or avocado

Sweet Potato & Zucchini Fritters v 20

zucchini and sweet potato fritters, smashed avocado, tomato chutney, toasted pepitas, rocket and alfalfa salad with lemon oregano vinaigrette

Egg White Omelette GFO 23

egg white omelette with mushrooms, spinach and ham, served with quinoa soy toast

Eggs On Toast GFO|v 11

two eggs, scrambled, poached or fried, served with two slices of sourdough toast and french hand churned butter

Bacon & Egg Roll GFO 13

Calabrese Breakfast GFO 23

pork fennel sausage ragu sauteed with pepe e patate (charred capsicum and potatoes), poached eggs, topped with whipped ricotta and Nduja sauce on sourdough

Wood Fired skillet Omelette GFO 23

all served with sourdough & le conquerant butter
double smoked ham, gruyere & cheddar cheese
or

pork chorizo with roasted capsicum, cherry tomato, fetta, gruyere cheese & rocket

For The Kids

Ricotta Pancake v 12

maple syrup and vanilla bean ice cream

Bacon & Eggs GFO 12

scrambled, poached or fried, bacon, toasted sourdough soldiers

Fresh Fruit Salad GFO|v 9

with marshmallows and **forestway** granola

Cheese Toastie v 8

cheddar cheese, lawsons white bread
+\$2 ham +\$2 tomato

GF: gluten free, GFO: gluten free options available 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



Lunch

12.00pm - 3.30pm

Grilled Salmon Salad ^{GFO} 24

wild rocket, pickled fennel, cherry tomatoes, corn, spanish onion and pomegranate with a basil and sherry vinaigrette topped with fresh grilled salmon

Caesar Salad ^{GFO} 17

cos lettuce, poached egg, shaved parmesan, **forestway** garlic croutons, prosciutto, **forestway** crostini chicken **+5** | smoked salmon **+6**

Roasted Pumpkin & Rocket Salad ^{GF} 23

roasted jap pumpkin, rocket, goats cheese, pistachio, crispy prosciutto and salsa verde

Beetroot Salad ^{GF | v} 23

oven roasted baby beetroot, **forestway** hummus, chickpea falafel, fried brussel sprouts, beetroot gel, pickled carrot & peas, lentils, toasted pepitas, carrot jelly, cumin dressing chicken **+5** | smoked salmon **+6**

Peri Peri Chicken Wrap ^{GFO} 20

peri peri grilled chicken, baby spinach mint, coriander, grape tomatoes, **forestway** aioli, spinach wrap, fries

Sticky Beef Brisket Roll ^{GFO} 20

forestway smoked mapled BBQ beef brisket, buttermilk coleslaw, **forestway** chipotle mayo, soft milk bun, fries

Wagyu Burger ^{GFO} 20

cheddar / gruyere cheese, **forestway** onion jam, lettuce, tomato, **forestway** aioli, fries

For The Kids

Kids Burger ^{GFO} 12

beef patty, cheese, chips, ketchup
lettuce and tomato optional

Bolognese 12

spaghetti, pork & veal ragu

Salmon ^{GFO} 12

seared salmon, chips, ketchup

Chicken Nuggets 12

dinosaur nuggets & chips, ketchup

Vegan Burger ^{GFO | v} 18

kale, kumera, pumpkin & quinoa fritter with mesculin lettuce, tomato, **forestway** tomato chutney and hommus on a vegan olive oil bun, served with shoestring fries

Lamb, Lentil & Barley Soup 16

with sourdough bread

Wood Fired Meatballs 27

forestway pork & veal meatballs, provolone & pecorino cheese, napoletana sauce, baguette
| spaghetti option available

Wild Mushroom Risotto ^{GFO} 26

wild mushroom ragu, truffle oil, asparagus, porcini dust, grana padano

Beef Osso Buco ^{GF} 30

rustic mash & oven roasted broccolini

Barramundi ^{GF} 31

cone bay barramundi, eggplant caponata, kipfler potatoes, basil oil, pine nuts

Ricotta Gnocchi alla Sorrentina ^v 26

napoletana sauce, fior di latte

Fettucine with Prawns & 'Nduja ^{GFO} 26

Australian prawns, garlic, parsley, 'nduja (calabrese hot salami paste) in a roasted tomato sugo

Sides

Polenta chips ^{GFO | v} 12

truffle, parmesan, **forestway** aioli

Rocket salad ^{GF | v} 10

rocket, shaved parmesan, balsamic glaze, pear, extra virgin olive oil

Fries ^{GFO | v} 8

ketchup



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Dessert Menu

Banana Bread <small>GFO</small>	5	Carrot Slice	7
fresh banana bread toasted add hand churned butter +1 GF +0.5		gluten free carrot & walnut slice topped with cream cheese frosting	
Mango & Coconut Bread	5	Millefoglie Slice	7
fresh mango & coconut bread toasted add hand churned butter +1		meaning 'one thousand layers', flaky pastry with vanilla cream	
Lamington	4.5	Lemon & Lime Tart	7
everyones favorite chocolate coconut covered sponge		baked lemon & lime curd topped with candied lemon and lime zest	
Mini Lobster Tail	3.9	Apple Crumble Tart	7
thin leafy pastry shell filled with forestway chantilly cream		vanilla custard topped with stewed apples and cinnamon with a crumble topping.	
Mini Apple Turnover	3.9	Frangipane Tart	7
puff pastry filled with stewed apples and forestway chantilly cream		almond cream tart with either a raspberry, blueberry or almond garnish	
Freshly Piped Cannoli	3.9/2.2	Gluten Free Mud Cake	7
luscious cannoli filled with forestway decadent cream; mini or large size available chocolate vanilla ricotta		three layers of rum soaked gluten free chocolate cake	
Mini Lemon Meringue Tart	3.9	Gluten Free Orange & Almond Cake	7
house made lemon curd topped with flamed Italian meringue		orange syrup cake topped with almond flakes and candied orange	
Mini Fruit Tart	3.9	Ricotta Pear Slice	7
creme patisserie topped with fresh seasonal berries		baked ricotta cake with decadent candied pear throughout	
Mini Lemon Tart	3.9	Strawberries & Cream Sponge	7
house made lemon curd in a light pastry shell		three layers of vanilla sponge soaked with kirsch syrup, with strawberries and fresh cream	
Portuguese Custard Tart	3.9	Chocolate Orange Slice	7
freshly baked daily decadent portuguese custard tart		dark and milk chocolate orange mousse covered with dark chocolate mirror glaze	
Friands	4.9	Date Walnut Loaf	6
gluten free friands with your choice of; raspberry blueberry mango plain		baked fresh daily using fresh medjool dates and walnuts. served with sticky syrup	
		Sides	
		ice cream	2
		whipped cream	0.5



Drinks

Coffee until 4.30pm

Separate wine menu available upon request

Coffee

Vittoria organic beans

Regular 3.8

Other

Prana chai 5.5

Turmeric 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 T2

English Breakfast 4.5

Earl Grey 4.5

Peppermint 4.5

China Jasmine 4.5

Lemongrass & Ginger 4.5

Chamomile 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

Affogato 6

Milkshake* 6

+ extra thick +1

Coke/no sugar 4

Deep spring orange, lemon & lime 4

Keri apple juice 4.5

Remedy kombucha 4.5

Forestway spring water 2.5

Sparkling water 250ml 4

Sparkling mineral water 1lt 8

Smoothies

Fresh from our bar

Banana Oat 8

banana, oat, honey, cinnamon

Green Smoothie ^{df} 12

banana, avocado, spinach, kale, coconut water, honey, almond butter

Triple Berry 8

strawberry, almond meal, blueberry, raspberry, agave

The Healthy Option 12

mango, almond butter, almond milk, salted caramel protein

| banana can be used instead of mango 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, apple, celery, beetroot 5

Spinach, kale, apple, pineapple 5

For The Kids

Milky cino 1.5

Chocy cino 2

Milkshake* 4

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

* all our milkshakes are made with connoisseur vanilla icecream

df. dairy free

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