

Breakfast

Items in red available all day

7.00am - 11:30am



Scones v 10	house made scones served with clotted cream and jam
Forestway Fresh Fruit GFO V 17	seasonal fresh fruit and berries, buffalo yoghurt, honey, forestway granola
Acai Bowl GFO DF VE 21	acai and banana blended in coconut water, topped with forestway granola and fresh seasonal fruits
Bircher Muesli v 17	forestway bircher muesli served with mango puree and seasonal berries
Ricotta & Buttermilk Hotcake v 22	flamed meringue, roasted macadamia nuts, blueberry compote, canadian maple syrup, fresh seasonal berries
Heirloom Tomato GFO V 23	heirloom and medley tomatoes, dressed with basil and dill, avocado, marinated feta cheese, poached egg, pomegranate arils and balsamic glaze on sourdough smoked salmon +6 bacon +5
Woodfired Bacon & Eggs GFO DF 20	bacon, fried eggs, roasted cherry truss tomatoes, rocket, sourdough, tomato chutney and le conquerant butter
Bacon & Egg Roll GFO 13	
Wild Mushroom GFO V 20	melody of wild mushrooms, tossed with garlic, parsley & creme fraiche, on sourdough with poached eggs & grated parmesan wilted spinach +4
Benedict GFO V 23	sourdough, creamed spinach, poached eggs, hollandaise, chives, smoked paprika choice of; double smoked ham, smoked salmon, bacon or avocado
Sweet Potato & Zucchini Fritters v DF 20	zucchini and sweet potato fritters, topped with wilted spinach, poached egg, microherbs and romesco sauce
Forestway Signature Baked Eggs GFO 22	woodfire baked eggs with chorizo, cannellini beans, forestway napolitana, fior di latte, italian herbs, smoked paprika, chilli flakes, sourdough wilted spinach +4
Eggs Your Way GFO V 11	two eggs, scrambled, poached or fried, served with two slices of sourdough toast and le conquerant butter
Calabrese Breakfast GFO 23	'nduja infused eggs, truss tomatoes, pork & fennel sausage, pepe e patate (charred capsicum & potato), sourdough
Wood Fired skillet Omelette GFO V 23	all served with sourdough & le conquerant butter double smoked ham, gruyere & cheddar cheese or roasted wild mushroom in garlic, spinach, feta, gruyere cheese & chives
Sides	
sautéed mushrooms 6	grilled tomato 5
avocado 6	double smoked ham 4
smoked salmon 6	hash browns 5
pork & fennel sausage 5	egg 3
	bacon 5
grilled haloumi & pomegranate 5	hollandaise 2
cream spinach 5	sourdough (2 sl.) 4
pepe e patate 5	quinoa soy (1 sl.) 3
wilted spinach 4	gluten free bread (1sl) 2
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 VE: vegan DF: dairy free

- 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



Hot Smoked Salmon Salad ^{GF} 23

kipfler potato, watercress, shallots and watermelon radish with blanched green beans, served with a buttermilk, dill & chive dressing

Caesar Salad ^{GFO} 17

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

Poached Chicken & Endive Salad ^{GF} 21

poached pulled chicken, endive lettuce, frisee, cucumber ribbons, red radish, julienne beets with honey, seeded mustard and cider vinaigrette

Beetroot Salad ^{GF|VE} 23

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

Chicken Schnitty Wrap ^{GFO} 20

with dry slaw, red onion, chilli aioli, tasty cheese on a spinach wrap with fries

Sticky Beef Brisket Roll ^{GFO} 20

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

For The Kids

Kids Burger ^{GFO} 12

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

Bolognese ^{GFO} 12

spaghetti, pork & veal ragu

Schnitzel ^{GFO} 12

chicken schnitzel, chips, ketchup

Chicken Nuggets 12

dinosaur nuggets & chips, ketchup

Wagyu Burger ^{GFO} 20

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

Vegan Burger ^{GFO|VE|DF} 20

kale, kumera, pumpkin & quinoa fritter with fresh baby cos, tomato, hommus, guacamole on a vegan olive oil bun with shoestring fries

Basil Pesto Pasta Bake ^V 24

grilled eggplant, casarecce, pine nuts, fior di latte, basil oil on **forestway** napolitana sauce

Roasted Pumpkin & Sage Risotto ^{GF|V} 26

caramelised roasted pumpkin risotto, marinated feta, roasted pinenuts and crispy sage

Barramundi ^{GF} 31

pan roasted barramundi with dutch cream potato, roasted medley cherry tomato, charred lemon, green beans and salsa verde

Spaghetti Gamberi e Broccolini ^{GFO|V} 27

Australian prawns, broccolini, truss cherry tomato, garlic, chilli, parsley and lemon

Woodfired Garlic Prawns ^{GFO} 28

Australian prawns with garlic butter, lemon and chilli gremolata and woodfired sourdough

Sides

Caprese salad ^{GF|V} 12

fior di latte, heirloom tomatoes, balsamic glaze, basil, extra virgin olive oil, rocket

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 ^{GF}	5	Carrot Slice ^{GF}	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.	
Apple Turnover	7	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 ^{GF}	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 ^{GF}	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	Date Walnut Loaf	6
freshly baked daily decadent portuguese custard tart		baked fresh daily using fresh medjool dates and walnuts	
Friands ^{GF}	4.9	Sides	
gluten free friands with your choice of; raspberry blueberry mango plain		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, milk, yoghurt

Forestway Detox DF 10

baby spinach, mint, mango, passionfruit, coconut water

Triple Berry & Watermelon DF 8

strawberry, almond meal, blueberry, raspberry, agave, watermelon

The Healthy Option DF 12

banana, almond butter, almond milk, salted caramel protein

Orange Nana 10

orange juice, mango, banana, honey, cinnamon

Black Forest Cheesecake 10

cherries, chocolate, milk, yoghurt, cream

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

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- All our milkshakes are made with connoisseur vanilla icecream