

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 18

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

Bircher Muesli v 18

overnight soaked oats combined with dried fruits, nuts, honey and yoghurt topped with stewed rhubarb and edible flowers

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 +6

Woodfired Bacon & Eggs GFO|DF 22

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

Bacon & Egg Roll GFO 13

Eggs Your Way GFO|V 12

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

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
grilled haloumi & pomegranate	5	bacon	6
creamed spinach	5	hollandaise	3
pepe e patate	5	sourdough (2 sl.)	5
wilted spinach	4	quinoa soy (1 sl.)	3
		gluten free bread (1sl)	3

Benedict GFO|V 23

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

Sweet Corn, Chickpea & Zucchini Fritters V|DF 22

forestway fritters, topped with wilted spinach, poached egg, microherbs on a bed of romesco sauce
avocado +6

Forestway Signature Baked Eggs GFO 24

woodfire baked eggs with chorizo, cannellini beans, forestway napoletana, fior di latte, italian herbs, smoked paprika, chilli flakes, sourdough
wilted spinach +4

Wild Mushroom GFO|V 23

medley of wild mushrooms, tossed with garlic, parsley & crème fraîche, on sourdough with poached eggs & grated parmesan and dressed with truffle oil
wilted spinach +4

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 & french butter
double smoked ham, gruyere & cheddar cheese
or
roasted wild mushroom in garlic, spinach, feta, gruyere cheese & chives

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, lawson's 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



Special of the day

priced daily

our kitchen's daily creation. Please enquire to see what our chef has curated today

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 18

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

Roasted Aubergine GF 21

woodfired eggplant, medley tomato, eschalots, cucumber, chickpeas, pomegranate arils, mix herbs, tahini and **forestway** vinaigrette
chicken +5 | smoked salmon +6

Beetroot Salad GF|VE 23

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

Grilled Chicken Wrap GFO 22

marinated chicken tenderloins, classic tabouli, hommus, harissa mayo cloaked in a spinach wrap. served with fries

Reuben Sandwich 22

forestway slow cooked beef brisket, sauerkraut, shaved white onion, gruyere, dijon mayonnaise on wholemeal bread. pinned with a new york pickle. served with fries

For The Kids

Kids Burger GFO 12

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

Bolognese GFO 12

spaghetti, pork & veal ragu

Grilled Chicken GFO 12

grilled chicken, chips, ketchup

Chicken Nuggets 12

dinosaur nuggets & chips, ketchup

Wagyu Burger GFO 22

forestway wagyu patty, onion two ways, mustard aioli lettuce, tomato sauce, new york pickles, gruyere. served with fries

Vegan Burger GFO|VE|DF 22

kale, kumera, pumpkin & quinoa fritter with fresh lettuce, tomato, beetroot relish and guacamole on a vegan olive oil bun with shoestring fries

Gnocchi al Formaggio V 28

four cheese gnocchi, basil infused butter, **forestway** napoletana sauce, fried basil, parmesan crisp, dressed with basil oil

Beetroot Risotto GF|V 28

slow cooked beetroot, goats cheese crumb, toasted almond flakes, micro herbs.

Barramundi GF 36

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

Spaghetti Gamberi e Broccolini GFO|V 30

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

Garlic Prawns GFO|V 28

australian prawn cutlets, cooked in **forestway** napoletana sauce with extra virgin olive oil, garlic, chilli and white wine. served with sourdough

Sides

White Polenta Chips GF|V 14

herbed polenta chips dusted with parmesan cheese, served with truffle 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>GF</small> fresh banana bread toasted add hand churned butter +1 GF +0.5	5	Carrot Slice <small>GF</small> gluten free carrot & walnut slice topped with cream cheese frosting	7
Mango & Coconut Bread fresh mango & coconut bread toasted add hand churned butter +1	5	Vegan Tart sweet potato and cocoa tart set on a coconut pecan and maple crust	7
Lamington everyone's favorite chocolate coconut covered sponge	4.5	Lemon & Lime Tart baked lemon & lime curd topped with candied lemon and lime zest	7
Mini Lobster Tail thin leafy pastry shell filled with forestway chantilly cream	3.9	Apple Crumble Tart vanilla custard topped with stewed apples and cinnamon with a crumble topping.	7
Apple Turnover puff pastry filled with stewed apples and forestway chantilly cream	7	Frangipane Tart almond cream tart with either a raspberry, blueberry or almond garnish	7
Freshly Piped Cannoli luscious cannoli filled with forestway decadent cream; mini or large size available chocolate vanilla ricotta	3.9/2.2	Chef's Cake Selection <small>GF</small> view our dessert cabinet for a slice our chef's selection of in store baked cakes.	7
Mini Lemon Meringue Tart house made lemon curd topped with flamed Italian meringue	3.9	Gluten Free Orange & Almond Cake <small>GF</small> orange syrup cake topped with almond flakes and candied orange	7
Mini Fruit Tart creme patisserie topped with fresh seasonal berries	3.9	Baked Ricotta and Pear Slice baked ricotta cake with decadent candied pear throughout	7
Mini Lemon Tart house made lemon curd in a light pastry shell	3.9	Strawberries & Cream Sponge three layers of vanilla sponge soaked with kirsch syrup, with strawberries and fresh cream	7
Portuguese Custard Tart freshly baked daily decadent portuguese custard tart	3.9	Date Walnut Loaf baked fresh daily using fresh medjool dates and walnuts	6
Friands <small>GF</small> gluten free friands with your choice of; raspberry blueberry mango plain	4.9	Mixed Berry Cheesecake baked fresh daily topped with berries	7
		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 Maison du Te

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

Affogato 6

Milkshake* 7

+ extra thick +1

Coke/no sugar 4

Deep spring orange, lemon & lime 4

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 9

banana, oat, honey, cinnamon, milk, yoghurt

Forestway Detox DF 10

baby spinach, mint, mango, passionfruit, coconut water

Triple Berry & Watermelon DF 9

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

Juices

Freshly squeezed using Forestway premium produce

Orange 6

Apple, broccoli, ginger 6

Watermelon, pomegranate, mint 6

Pineapple, coconut 6

Fruitologist mix 6

House lemonade 6

Ruby grapefruit 6

Carrot, apple, celery, beetroot 6

Spinach, kale, apple, pineapple 6

For The Kids

Milky cino 1.5

Chocy cino 2

Milkshake* 5

DF: dairy free

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- *All our milkshakes are made with connoisseur vanilla icecream



TASTING
DECK

Wine List

wine of the week

**each week we will serve a specially selected
white and red wine from our very own cellar.**

**this is your opportunity to sample different regions
and varietals that we have curated in the
Forestway Liquor department.**

Wines will be served by the glass, priced daily.

Wine List

alcohol served from 10am daily

white

sauvignon blanc

Leeuwin Estate Art Series (WA) 11/45
a gentle and delicate citrus palate with a slight savoury finish

pinot gris

Bird in Hand (Adelaide Hills) 11/45
a vibrant medium body dry, creamy palate with a crisp and acidic finish

chardonnay

Auvigne Macon-Villages (Burgundy) 11/45
peach and apricot aromatics mixed with butterscotch and spice. dry finish and balanced acidity

riesling

Brave Souls (Eden Valley) 11/45
a complex citrus and mineral palate with a long and fine dry finish

semillon

De iuliis (Hunter Valley) 11/45
a fresh citrus, light palate with a crisp and zesty finish

red

shiraz

Sons of Eden (Barossa) 11/45
a medium bodied, floral, red fruit with savoury edge, with a dark chocolate bold finish

pinot noir

Clyde Park (Geelong) 11/45
a vibrant, youthful, abundant juicy red fruit pinot noir with finely crafted tannins

chianti

Castellare Classico (Tuscany) 11/45
fragrant, fresh with pleasant hints of red fruit, licorice, blackcurrant and a hint of vanilla

cabernet blends

Full bottle only
Tomfoolery (Barossa) 45
ripe, supple shiraz with a lovely cabernet backbone

Moss Wood Amy's (WA) 45
supple succulent core of fleshy sleek tannins, fresh long berry flavours

*Alcohol served is restricted to the cafe area only, please do not take alcohol out of the Tasting Deck

*Service of alcohol is in accordance with the New South Wales RSA legislation

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



Wine List

alcohol served from 10am daily

sparkling

prosecco

Cipriani (Venice) 11/45
a fresh, lively and beautifully balanced bubbly prosecco.

Bellini Cipriani (Venice) 11/45
a very refreshing and white peach and prosecco cocktail.

rosé

Domaine La Source (organic) 11/45
from the french riviera. characterised with refreshing fruit, aromatic palette and a pleasant acidity

spritz & apertif

Aperol 15
Campari 15
French 75 15
Espresso Martini 15

beer

Ichnusa 8
Young Henrys Pale Ale 8
Birra Baracca 8
Miguel Maestre Pale Ale 8

spirits

Limoncello 8.5
Gin & Tonic 12

cider

Fournier Brut 10
Fournier Doux 10

non-alcoholic

Nudo Gin & Tonic 12
Nort Ale 5

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