

The Forest Lodge Lounge-Bar and Restaurant
Over 100years of History speaks for itself,
just GO-IN and be welcomed ☺



Overlooking the Gardens, the Lake and the Terrace the traditional looking decor of the Restaurant and Lounge give a grand classic but also cosy feeling at the same time. The wooden Floor represents the work of art from the region. Our Food is based on Local and Regional offerings with Native Bush Tucker flavours influence. The Menu will be changing regularly incorporating seasonal items. We will be featuring additional Daily specials.

Open during School Holidays

We cater also to Celebrations, Weddings, Conferences and Events
as well as outside caterings.

Bookings are essential: Telephone: 97761113

Please feel free to ask for any special requests for Children, Dietary, Vegetarian etc, we will do our maximum to make it happen.

** If there is a specific thing you don't enjoy eating, let the Waiter know, as the Chef likes to add a personal touch! (E.g. Broccoli, Mushrooms, or other Vegetables)

* V+V = Vegetarian and Vegan Option available

* GF = Dish is gluten Free

* V = Dish Is Vegetarian

* V&V = dish IS vegetarian and Vegan

20/09/2021

Snacks to share

Toasted Garlic Bread

\$7.50

*Australian Warm, Marinated Olives,
Onions, Salami, Sundried tomatoes
Bush spice, Toasted Turkish Bread*

\$12.50 (V+V)

*Truffled Chick Pea and onion Dip
Toasted Turkish Bread*

\$14.50 (V+V)

*Warm Home smoked Trout Fillet
Horseradish Cream Toasted Bread*

\$27.50

*Field Mushrooms Stuffed with mince-meat and herbs
On Mushroom cream sauce*

\$16.50

*Forest Lodge Signature Marron Chowder
Made from Pemberton Marron Stock, Red and White wine,
Prawns, crunchy vegetables*

Appetiser \$22.50

Main Dish Comes with Garlic Bread \$36.50

** If there is a specific thing you don't enjoy eating, let the Waiter know, as the Chef likes to add a personal touch! (E.g. Broccoli, Mushrooms, or other Vegetables)

* V+V = Vegetarian and Vegan Option available

* V = Dish Is Vegetarian

* GF = Dish is gluten Free

* V&V = dish IS vegetarian and Vegan

20/09/2021

Mains

Combination of Home smoked **Duck Breast** and Slow cooked
Duck Leg in Pemberton Red Wine Sauce
Red cabbage, sauteed mushrooms and Mash Potatoes
\$45.00

Roasted Pork knuckle with Sauerkraut
and Mashed Potatoes, roasting gravy
for 2 guests \$75

From the Griddle

Harvey **Beef Rib-eye** (\$40.00)
With FLR Spice Rub,
Pemberton Red Wine Sauce and Caramelized Onions,
Broccoli, Mashed Potatoes (GF)

Stuffed **Chicken Breast** with stuffed Capsicum
On Olive tomato sauce with a Selection of Grilled Vegetables and
Couscous
\$38.50

Pan fried **Barramundi**,
Lemon Pepper Berry Seasoning, White Wine & Native Basil Sauce,
Mashed Potatoes & medley of local Vegetables
\$39.00

Vegetarian & Vegan Main

Couscous with Mediterranean Spicy Tomato -Olive sauce,
Assorted Vegetables \$29.50 (V+V+ GF)
add grilled Haloumi Cheese \$34.50 (V+GF)

** If there is a specific thing you don't enjoy eating, let the Waiter know, as the Chef likes to add a personal touch! (E.g. Broccoli, Mushrooms, or other Vegetables)

* V+V = Vegetarian and Vegan Option available

* V = Dish Is Vegetarian

* GF = Dish is gluten Free

* V&V = dish IS vegetarian and Vegan

20/09/2021

Dessert \$12.50

Chocolate Lava cake

with whipped cream and Berry sauce

Baileys Sundae

Ice cream, Baileys, cream and strawberries

Blueberry Cheesecake

with whipped cream and Berry Sauce

Children Option

❖ *Spaghetti with Tomato Sauce & Meat Balls*

❖ *Garlic and Herb crusted Chicken Nuggets, Vegetables & Mash*

❖ *Breaded Fish fillet, with Vegetables & Mash*

Please choose: Kids Portion \$16 .00

Teenager Portion \$24.50

❖ *Fried Potato Wedges* \$9 .50

❖ *Beer Battered Fries with Tomato sauce* 9.50

** If there is a specific thing you don't enjoy eating, let the Waiter know, as the Chef likes to add a personal touch! (E.g. Broccoli, Mushrooms, or other Vegetables)

* V+V = Vegetarian and Vegan Option available

* V = Dish Is Vegetarian

* GF = Dish is gluten Free

* V&V = dish IS vegetarian and Vegan

20/09/2021