



RESTAURANT - WINE - LOUNGE - CAFÉ

A LA CARTE MENU

SNACKS TO SHARE

Nini's Hand Crafted Sour Dough Focaccia, **12.90**
with Olive Oil & Balsamic Vinegar, Cherry Tomato

Chefs Home Made Special Mixed Pickles **13.00**
Asian and Mediterranean unique pickled vegetables
Carrots, Cucumber, Radish, Mushrooms, Eggplant, Zucchini, Paprika

German White cabbage salad and radish **9.50**
Sweet sour

German Bretzel **14.50**
German Bretzel with our homemade mild, sweet mustard
Homemade Apple-onion Pork spread, "Griebenschmaltz", herb butter

Toasted Turkish Bread (v+v) **11.50**
Fresh Herb Butter from our Garden

Australian Warm, Marinated Olives (v+v) **15.50**
Chorizo, Salami, Sundried Tomatoes, Toasted Turkish Bread

Truffled Hummus (v+v) **14.50**
& Toasted Turkish Bread

Mutable, Smoked Eggplant Dip, Poached Prawns **23.50**
& Toasted Turkish Bread

APPETIZER

Home Made, Chicken Liver Parfait with Woodgate Port Wine **23.50**
Air dried Duck Breast, Fig Compote from our Garden, Balsamic Glace, Sour Dough Bread.

Homemade Pork Terrine **26.50**
Rissolle Potatoes with Roasted Onions & Bacon, homemade Yoghurt,
Rockett Salad & Fried Capers



Seafood appetizer Kiel-Pemberton

Ingo's Pickled Herrings & Smoked Sprats	23.50
Beetroot Apples, Onions, Gherkins, Rissole Potatoes, Rye Bread	
Ingo's Home smoked Mackerel with home grown herbs	24.50
served with Toasted Bread, pickled vegetables & butter	
WA Scallop Ceviche-Asian Twist, fried vermicelli	27.50
Oysters' half Dozen / 1 Dozen	27.00/48.00
Shallot-red wine- vinegar and lemon	
Cured Ocean Trout "Garved Lax Style" with dill	27.50
Marinated Ocean Trout in Beetroot and SSB Wine	27.50
All Trout dishes are served with Toasted Bread, pickled vegetables & butter	

"Chefingo's Trio of Rainbow Trout Special"	33.50
Smoked Trout Fillet, Graved Lachs style trout, Trout fillet in SSB Wine marinate Avocado dip & Yogurt dip, Served with pickles, Bread & Butter	

"Chefingo's Appetiser Seafood Share Platter" WA's Best Products	140.00
Poached Marron in saffron, Asian Marination Tuna Sashimi, 2 OZ Oysters, Ocean Trout beetroot marination, Graved Lax Salmon, Exmouth Tiger Prawns, Smoked Mackerel, WA Scallops Ceviche, Smoked Sardines, Grilled WA Sardines, Marinated "Bismark Herrings" and Matjes Herrings, Smoked Salmon. Taramosalata dip, Yoghurt- dill dip Served with Pickles, ail au lit, Seaweed salad, Bread & Butter	

Cured Salmon "Graved Lax Style" with fresh dill, honey sauce	27.50
Sauvignon Semillon Blanc marinated Salmon Fillet	27.50
All Trout dishes are served with Toasted Bread, pickled vegetables & butter	

"Chefingo's Trio of Salmon Special"	\$33.50
Smoked Salmon Fillet, Graved Lachs style Salmon, Salmon fillet in SSB Wine marinate Avocado dip & Yogurt dip, Served with pickles, Bread & Butter	

SOUPS

Thai Prawn & Seafood Soup "Tom Yum" (GF)	
Traditional Spicy Seafood Soup with Prawns, Squid & Mussels, Mushrooms, Lemon Grass,	
Appetizer:	24.50
Main Dish with Steamed Rice:	45.50
Trout Cream Soup	22.50
with Avocado and lemon grass, smoked salmon croutons	



MAIN DISHES WESTERN AUSTRALIAN MEAT

Chateaubriand Fillet 460 gr., Herb Butter, big bone marrow	120.00
The Chateau is a double centre cut of the Beef Fillet	
Beef Fillet Steak 220 gr. Grass Fed	58,50
Beef Rib Eye (Scotch Fillet) 240 gr. Grass Fed	58.50
Beef Rump Tip "Picanha" 240 gr. Gras Fed	54.50
Wagu Beef Porter House "<u>Limite Time</u>" 260gr mable score 4	55.50
Additions	
Blue Cheese Herb Butter	7.50
Surf and Turf add ½ Marron to your steak @	37.50
Served with Forest Lodge Spice Rub, Pemberton Red Wine Sauce, Pan Fried Mushrooms, Broccoli, Mashed Potatoes, Grilled vegies, Caramelized Onions	
Gras fed, WA Lamb Chops, Smoked Lamb Rump,	57.00
Moroccan spices, Lamb ragout- kalamata olive sauce	

GERMANY INSPIRED DISHES

Chefs Schlachtplatte mit Gruenkohl (GF)	55.50
Roasted Pork, Slow Cooked Smoked Pork Cheek, Pork Ham, Mettwurst-Sausage, Black Sausage Stewed Kale, Sauerkraut, Red Cabbage, Mashed Potatoes, Mustard.	
Holzfaellerpfeffersteak und Wuerste (GF)	47.50
Smoked Lumberjack Pork Steak, 4 types of Sausages, served with Red Cabbage, Sauerkraut, Smoked Onions, Mashed potatoes	

The German Experience: Add Schnaps or Jägermeister Shot at \$8.50 only

Mediterranean Inspired Dishes

Appetiser

Fresh Black Ink Linguini with Prawns, Cray Fish and Saffran Sauce	29.00
Fresh Tagliatelle in Bolognese Ragout	28.00
Roasted Tomato & Garlic	

Mains

Grilled WA Sardine Fillets, Grilled baby Octopus	46.50
walnut pomegranate dip, Lemon Caper butter, Grilled Vegetable, Potatoes	
Pork fillet wrapped in Pancetta,	51.50
Grilled Peach, Dark Plum olives sauce, Roasted rosemary Potatoes, Mushroom	



ASIAN TOUCH

Thai Smoked Chicken Combination **47.50**
Chicken Sate, Chicken Thigh & Wings with Thai Yellow Curry Sauce, Mango
Steamed Rice & Vegetables

The Big Braised Beef Ribs Salty Sweet Thai Style **54.50**
Steamed rice, roast pumpkin and grilled pineapple

FISH & MARRON MAIN DISHES

Marron from Pemberton 350gr (Availability of Marron depends on daily catch)	92.00
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Emperor Fillet, WA fished **47.50**

Cooking Styles: Marron and Emperor can be Pan Seared or Poached in Fish stock

Lemon Pepper Berry Seasoning, White Wine & Crabmeat Sauce, Mashed potatoes & Medley of sauteed vegetables. (GF)

VEGETARIAN

Grilled Haloumi from Sheep's Milk (v+v) **44.50**

Mixed Grilled Vegetables on Couscous, Mediterranean Tomato Ratatouille, Yoghurts dip, lemon myrtle oil

The Big Forest Mushroom Melange (v+v)	42.50
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Grilled Field Mushroom filled with Oyster- Shitake-, Cloud Ear, Button Mushroom Ragout, Feta cheese from Sheep, Gnocchi, Basil Pesto, Parmesan

Spaghetti, Mediterranean Vegetable Ragout (v+v) **39.50**

Mediterranean Roasted Vegetable Tomato sauce, Avocado, Olives, Capers, Blended Sheep Cheese

Other Vegetarian Options

You can change the Gnocchi to Spaghetti or Tagliatelle on the Mushroom

SIDE DISHES

Side Salad	\$11.00	with Feta cheese	\$15.00
Sauerkraut	\$12.00	Red cabbage	\$12.00
Stewed Kale	\$12.00		
Sauteed Mushrooms	\$12.00		
Fried Potatoes Wedges & Tomato Sauce			\$11.50
Beer Battered Fries with Tomato Sauce			\$11.50

CHILDREN'S OPTION

Kids \$19,50 - Teenager \$32,50 - Adult \$36.50

Spaghetti with Meatball Tomato Sauce
Breaded Fish Fillet with Chips
Breaded Chicken Fillet with Chips

Your Local Cheese Board

All our Cheeses are from Nannup Cheese Factory Cambray made from Sheep Cheese or a blend of Sheep and Cow Milk.

Petit Fromage from Cambray Nannup **\$16.50**
on herb salad, Prosciutto Ham, Melon cranberry jam

Cheese Board good for 2 guests **\$55.50**
Blackwood Blue, Washed rind Brie, Sussex Sheep & Cow Blend, Cheeps Fetta,
Warm Sheep's Haloumi, homemade salami

Cheese Board good for 4 guests **\$99.50**
Blackwood Blue, Washed rind Brie, Sussex Sheep & Cow Blend, Havarti cheese,
Cumin Gouda, Cambray Camembert, Sheep's Fetta, Warm Sheep's Haloumi, house Salami

**All cheese plates are served with Bread, crackers and Butter, pickles,
olives, Jam, fruits.**

DESSERT

Junie's Banoffee Cake **16.50**
Banana and coffee caramel cake with chocolate sauce

Chocolate Lava Cake **\$15.50**
with Berry Sauce & Whipped Cream

Add a shot of Baileys Liquor **\$ 8.00**

"Nougat Glace"; French Ice cream Terrine with dried fruits **16.50**
Raspberry sauce, ginger cookies and marzipan

Blueberry cheesecake **\$16.50**
with Blueberry sauce Fresh Berries & Whipped cream

Add a shot of Blueberry Liquor **\$ 8.00**

Home-made Mixed Berry Compote **\$15.50**

Fresh berries, whipped Cream & Ice-cream

Add a shot of Brandy **\$ 8.00**

Homemade Pannacotta **\$15.50**

Forest Lodge Ice Cream Cup **\$15.50**
3 flavours of Ice, pistachio wafer, Cherry sauce

Add a shot of Baileys **\$ 8.00**

Mixed Berry sauce, fresh berries Caramel sauce, wafer



