



RESTAURANT - WINE - LOUNGE - CAFÉ

Month of Jan – Feb Marron Season

SNACKS TO SHARE

Nini's hand crafted Sour Dough Focaccia, with Olive Oil & Balsamic Vinegar, Cherry Tomato	\$ 11.90
Toasted Turkish Bread (v+v) Fresh Herb Butter from our Garden	\$ 11.50
Australian Warm, Marinated Olives (v+v) Chorizo, Salami, Sundried Tomatoes, Toasted Turkish Bread	\$ 14.50
Truffled Hummus (v+v) & Toasted Turkish Bread	\$ 14.50
Mutable, Smoked Eggplant Dip, Poached Prawns (v+v) & Toasted Turkish Bread	\$ 21.50

APPETIZER

Combo of House Smoked & Air-Dried Duck Breast Quail Egg, Pickles & Olives, Crispy Duck Skin, Apple & Onion Spread, Toasted Ciabatta Bread	\$ 29.50
Home Made, Chicken Liver Parfait with Woodgate Port Wine Air dried Duck Breast, Fig Compote from our Garden, Balsamic Glace, Sourdough Bread.	\$ 21.50
Homemade Pork Terrine Rissolle Potatoes with Roasted Onions & Bacon, homemade Yoghurt, Rockett Salad & Fried Capers	\$ 26.50





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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
Avocado Salmon Tartar with smoked ocean Trout	\$ 26.50
Japanese sesame sauce	
Oysters' half Dozen / 1 Dozen	\$ 26 / \$ 48
shallot-red wine- vinegar and lemon	

"Chef Ingo's Appetiser Seafood Share Platter" WA's Best Products	\$ 130.00
Poached Marron in saffron, Asian Marination Tuna Sashimi, 2 OZ Oysters, Smoked Ocean Trout, Grave Lax Salmon, Salmon Tartare, Exmouth Tiger Prawns, Smoked Mackerel, WA Scallops Ceviche, Smoked Sardines, Grilled WA Sardines, Marinated Herrings, Taramosalata dip, Yoghurt- dill dip Served with Pickles, ail au lit, Seaweed salad, Avocado, 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	\$ 45.50
with Steamed Rice:	
Trout Cream Soup	\$ 22.50
with Avocado and lemon grass, smoked salmon croutons	





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MAIN DISHES WESTERN AUSTRALIAN MEAT

Chateaubriand Fillet 460 gr., Herb Butter, big bone marrow	\$115.00
The Chateau is a double centre cut of the Beef Fillet	
Beef Fillet Steak 220 gr. Grass Fed	\$54.50
Beef Rib Eye (Scotch Fillet) 240 gr. Grass Fed	\$52.50
Beef Rump tip "Picanha" 240 gr. Gras Fed	\$52.50
Additions	
Big bone Marrow / herb butter	\$15.50
Blue Cheese Herb Butter	\$ 6.50
Surf and Turf add ½ Marron to your steak @	\$35.50
Served with Forest Lodge Spice Rub, Pemberton Red Wine Sauce, Pan Fried Mushrooms, Broccoli, Mashed Potatoes, Grilled vegies, Caramelized Onions	
Grass fed, WA Lamb Chops, Smoked Lamb Rump,	\$54.00
Moroccan spices, Lamb ragout- kalamata olive sauce	

GERMANY INSPIRED DISHES

Holzfaellerpfeffersteak und Wuerste (GF)	\$46.50
Smoked Lumberjack Pork Steak, 4 types of Sausages, served with Red Cabbage, Sauerkraut, Smoked Onions, Mashed potatoes	
Chefs Schlachtplatte mit Gruenkohl (GF)	\$52.50
Roasted Pork, Slow Cooked Smoked Pork Cheek, Pork Ham, Mettwurst-Sausage, Stewed Kale, Sauerkraut, Red Cabbage, Mashed Potatoes, Mustard.	
Duck Combination of Leg in Red Wine with Star Anise & Tea Tree Smoked Duck Breast	\$54.00
Red Cabbage, Mashed Potatoes, Shitake Mushrooms	

**The German Schnaps or Jägermeister Shot at \$8.50 only
to complete the German Experience**





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ASIAN TOUCH

Thai Smoked Chicken Combination

\$ 46.50

Chicken Sate, Chicken Thigh & Wings with Thai Yellow Curry Sauce, Mango Steamed Rice & Vegetables

The Big Braised Beef Ribs Salty Sweet Thai Style

\$ 52.50

Steamed rice, roast pumpkin and grilled pineapple

FISH & MARRON MAIN DISHES

Grilled WA Sardine Fillets, Grilled baby Octopus

\$ 46.50

walnut pomegranate dip, Lemon Caper butter, Grilled Vegetable, Potatoes

Marron from Pemberton 350gr (Availability of Marron depends on daily catch)

\$ 92.00

Emperor Fillet & Prawn

\$ 46.50

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 MAIN

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

Grilled Field Mushroom filled with Oyster- Shitake-, Cloud Ear, Button Mushroom Ragout, Feta cheese from Sheep, Gnocchi, Basil Pesto, Parmesan

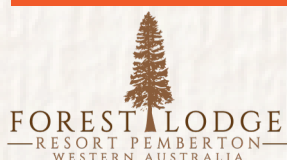
Spaghetti, Mediterranean Vegetable Ragout (v+v)

\$42.50

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

Other Vegetarian Options

You can change the Gnocchi to Spaghetti on the Mushroom





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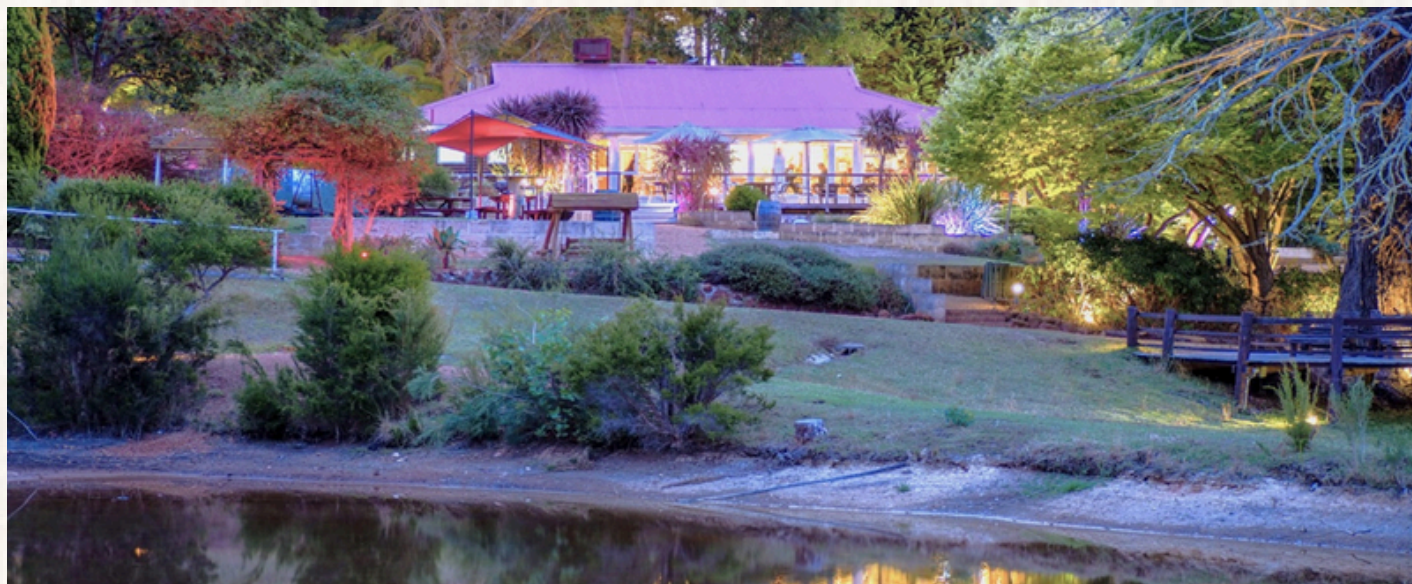
SIDE DISHES

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





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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 or 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 **\$ 16.00**
Raspberry sauce, ginger cookies and marzipan

Blueberry cheesecake **\$ 15.50**
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 with sheep milk **\$ 15.50**

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

Add a shot of Baileys **\$ 8.00**
Mixed Berry sauce, fresh berries Caramel sauce, wafer

