



RESTAURANT - WINE - LOUNGE - CAFÉ

A LA CARTE MENU

Welcome / Willkommen / Bien Venue

Nestled among the towering Karriforests, we take pride in crafting an international menu, inspired by the rich bounty of ingredients from our region. It's our way of showcasing the unique flavours of the Southern forests while staying true to the land we call home.

The team works under the guidance of internationally award-winning Chefingo Maass, also the author of one the best 100 cook books ever written: New Arabian Cuisine.

The team is developing every dish to tell a story of freshness, flavor, passion, and a touch of German heritage, making the essence of Pemberton come alive. We pride ourself in cooking from scratch by home smoking, curing, brining, pickling, air-dry, marinating, baking etc. and prepping all base sauces and soups at the property.

Much of what you'll enjoy here comes from our own backyard. Fresh Trout & Marron harvested straight from our lake to your plate, paired with seasonal produce sourced from local farms, local cheese maker, craft baker and our own herb and vegetable garden.

We strive to be the most eco friendly and sustainable during all our preparations.

We are 100% water and 85% energy self-sufficient.

Sit back, relax, & let us share the best of Pemberton with you.

Let's keep it Cooking with Love and Passion

Special Ingredients featured this month:



** If there is a specific thing you don't enjoy eating, let the waiter know.

* V+V = Vegetarian & Vegan Option available. | * GF = Dish is Gluten Free.

Weekend Labour Surcharge: Saturday 5%, Sunday 7.5%, Public Holiday Surcharge 15%

Credit Card Charge 2.5% | Room Service Charge 10%



Month of November the Avocado Season

Fresh Avocado from Pemberton crushed with Lemon

\$ 9.50

Add to any dish of your choice

SNACKS TO SHARE

Nini's hand crafted Sour Dough Focaccia,

\$ 11.90

with Olive Oil & Balsamic Vinegar, Cherry Tomato

German Bretzel

\$ 12.50

2 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)

\$14.50

Chorizo, Salami, Sundried Tomatoes, Toasted Turkish Bread

Truffled Hummus (v+v)

\$14.50

& Toasted Turkish Bread

Mutable, Smoked Eggplant Dip, Poached Prawns (v+v)

\$21.50

& Toasted Turkish Bread

APPETIZER

Combo of House Smoked & Air-Dried Duck Breast

\$29.50

Quail Egg, Pickles & Olives, Crispy Duck Skin, Apple & Onion Spread,
Toasted Ciabatta Bread

Home Made, Chicken Liver Parfait with Woodgate Port Wine

\$21.50

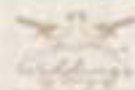
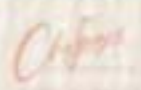
Air dried Duck Breast, Fig Compote from our Garden, Balsamic Glace, Sour Dough Bread.

Homemade Pork Terrine

\$26.50

Rissolo Potatoes with Roasted Onions & Bacon, homemade Yoghurt,

Rockett Salad & Fried Capers



Rainbow Trout Appetizer from Pemberton

Home Smoked Pemberton Trout Fillet \$25.50

House Cured Gravadlax Style Trout Fillet \$25.50

Sauvignon Semillon Blanc marinated Trout Fillet \$25.50

All Trout dishes are served with Toasted Bread, pickled vegetables & butter

“Chefingo’s Trio of Rainbow Trout Special”

\$32.50

Home Smoked Trout Fillet, Graved Lachs style trout, Trout fillet in SSB Wine marinate

Avocado dip & Yogurt dip, Served with pickles, Bread & Butter

Seafood appetizer Kiel-Pemberton

Ingo’s Pickled Herrings & Smoked Sprats \$22.50

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 with an Asian twist 27.50

“Chefingo’s Appetiser Seafood Share Platter” WA’s Best Products

\$130.00

Poached Marron in saffron, Home Smoked Trout Fillet, 2 OZ Oysters, Marinated Trout, Grave Lax Trout, Exmouth Tiger Prawns, Smoked Mackerel, WA Scallops Ceviche, Smoked Sardines, Marinated Herrings, Taramosalata dip, Yoghurt- dill dip Served with Pickles, Ail au lit, Beetroot, Bread & Butter

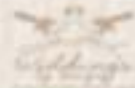
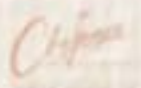
SOUPS

Thai Prawn & Seafood Soup “Tom Yum” (GF)

\$24.50

Traditional Spicy Seafood Soup with Prawns, Squid & Mussels, Mushrooms, Lemon Grass, Appetizer:

Main Dish with Steamed Rice: \$45.50



MAIN DISHES WESTERN AUSTRALIAN MEAT

Chateaubriand Fillet 460gr. & Big Marrow Bone, Herb Butter	\$107.00
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

Additions

The Big Bone Marrow with Herb butter	\$14.50
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

Pork Fillet wrapped with Italian Pancetta Bacon, Margeret river Mushroom-Cream sauce	\$47.50
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Grass fed, WA lamb chops, Smoked Lamb Rump, Moroccan spices	\$54.00
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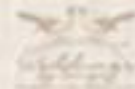
GERMANY INSPIRED DISHES

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.	

“Sauerbraten”, Slow Braised Beef Marinated in Redwine for 2 Weeks,	\$49.50
Traditional German dish with a sweet & sour tang, served with Braised Red cabbage, Mashed potatoes, Pumpnickel-raisins-almond garnish	

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



POULTRY

Thai Smoked Chicken Combination

\$46.50

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

Duck Combination of Leg in Red Wine with Star Anise & Tea Tree Smoked Duck Breast

\$53.00

Red Cabbage, Mashed Potatoes, Shitake Mushrooms

FISH & MARRON MAIN DISHES

Fresh Trout Fillet, Pemberton

\$52.50

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

\$92.00

Emperor Fillet & Prawn

\$46.50

Cooking Styles: All seafood can be Pan Seared or Poached in Fish stock

All Seafood is with 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

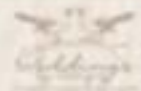
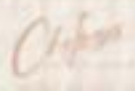
Spaghetti, Mediterranean Vegetable Ragout (v+v)

\$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



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 Beer			\$11.50
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 **\$16.00**
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 wafer, Cherry sauce
Add a shot of Baileys **\$ 8.00**
Mixed Berry sauce, fresh berries Caramel sauce, wafer

