

Avocado & Wine Fest Pemberton 2025

1st November to 31 November

Breakfast Buffet with Avocado 36\$
Chefingo's Lunch A la Carte / Friday to Tuesday / 12.00 to 14.30
Chefingo's Dinner A la Carte / 7 nights / 17.00 to 21.00

5 course set menu 115\$

Cold Appetiser, warm appetiser, Soup, Main, Dessert
4 Course Set Menu 99\$

Warm or cold Appetiser, Soup, Main, Dessert
3 Course set Menu

Appetiser or Soup, Main and dessert 82\$

2 Course set Menu Only for Lunch Guest

Appetiser or soup & Main 69\$

Local Wine discounted Tasting

You can add any of our set of 4 wine tastings at only 26\$ to your set Menu Red, White or Rose wines

Add coffee or Tea with chocolate and fudge at 7\$





Special Avocado 5 Course Set Menu International Cuisine with Pemberton Produce and Local Wine

Individual Prices

Cold Appetiser

French- Japanese touch

Avocado -Trout – Salmon Tartar

Japanese sesame sauce, sea wheat

26.50

Warm Appetiser

Australian - German

Warm Petit cheese from Nannup with Avocado

Cranberry jam, Rissole potatoes 24.50

Soup

Modern Australian

Trout Cream soup with Avocado

smoked trout, Lemon grass

Main Dish

Australian - Argentinian

WA Beef Rump Tip; "Picanha"

the Argentinian way "Asado", grilled avocado & vegies sweet potato, Chimi churl-avo-sauce

52.50\$

Dessert

Indonesian – Australian

Avocado "Es Campur;"

Jack fruit, Lychees, Mango, Coconut, Sago 16.00\$

Hot Beverage

Coffee or Australian Herb Tea or Black Tea

chocolate & Fudge

9\$

Extra specials

Poached Marron with Avocado in Saffran broth " a la nage"

45\$ App / 90\$ Main

Special Drink

Avocado shake with Coconut milk

14.00\$





Please book in advance on

www.forestlodgereosrt.com.au or

https://bookings.wowapps.com/make-booking/forestlodgeresort

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