

**SAMPLE MENU!**  
Updated 3.10.20

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.

*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, When Booking! We will do our maximum to make it happen.*

## Snacks to share

### *Middle Eastern Bread.*

*Warm, marinated Olives, onions, Salami, sundried tomatoes*

*\$10.50*

*Truffled Hummus with Middle-Eastern Bread*

*\$12.50*

*Homemade Meat Balls Flavoured with Salt Bush  
Olives, Silver Onions, Capers in Spicy Tomato Sauce*

*\$14.50*

*Mushrooms stuffed with Beef -Pork mince, aniseed Myrtle seasoning  
King Oyster mushroom pan seared, Mushroom sauce and truffle Oil*

*\$20.50*

## SOUP

*Forest Lodge Marron Chowder  
with Pemberton Red and white wine,  
shrimps, crunchy vegetables*

*20.50*

## Mains

*Pan fried Trout Fillet,  
Lemon Pepper berry seasoning, Creamy Vegetable Ragout with  
White Wine -Native Basil, Mashed Potatoes, Broccoli*  
37.50

*WA Pork Belly, Chef Ingo's Spice rub  
South Western Apple -Wine -Sauerkraut,  
Mashed Potatoes, Roasting Jus*  
\$34.50

*WA Beef fillet with Braised red cabbage,  
Pemberton red wine sauce, mushrooms  
Mashed Potatoes, Broccoli*  
\$39.50

*WA Beef Cheeks native spice mix, braised in red wine with Carrots  
and caramelized onions, mashed potatoes*  
35.50

*Safran marinated, BBQ-Smoked Chicken Leg  
Paprika stuffed with homemade minced meat filling  
cooked in Mediterranean Tomato Olive Sauce  
Couscous*  
\$34.50

## Side dish

*Roasted Potato wedges with Havarti cheese from the local cheese  
maker and pancetta, truffle oil*  
\$11.50

### Dessert - \$13.50

*Blueberry Cheese cake with Blueberry sauce and Fresh berries, whipped cream and Chocolate shavings*

*Pear Tarte, Raspberry White Chocolate Ice, Raspberry sauce with Brandy, Lemon Myrtle Honey*

*Forest Lodge Ice Cream Cup  
Coffee Ice, Chocolate Ice, Caramel Honey Ice cream, fresh berries  
whipped Cream, Chocolate sauce  
Margaret River Fudge*

### Children Option

*Garlic and Herb crusted Southern Whiting Fish Fillet,  
Mashed Potatoes, Fresh vegetables*

*Breaded fried Chicken stripes with Mash vegetables*

*Homemade Meat balls in Tomato sauce Mash potatoes*

*Kids portion \$16 .00*

*Teenager portion \$24.50*

*Oven roasted Potato verges \$9*

### Children Dessert

*Ice cream scoop \$4.50 per scoop*

*Flavours:*  
*Strawberry, Vanilla, Chocolate*



*Chefugo's*  
FOREST LODGE RESORT WA

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RESTAURANT-WINE-LOUNGE-TERRACE

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