



FORESTER

BAR & GRILL

SMALL THINGS

Waiheke Te Matuku Oysters	(6) 38 (12) 65
Shallot vinegar, lemon (GF/DF) (Half dozen/dozen)	
Salmon Ceviche	28
Avocado, red onion, mandarin, dill, crisp tortilla (GF/DF)	
Baked Brie	25
Manuka honey, rosemary, toasted sourdough (v)	
Fresh Fish & Seafood Chowder	24
Dill, cream	
Burrata	31
Watermelon, heirloom tomato, pumpkin seed, mint, fried bread (v)	

GREEN CORNER

Kale Salad	19
Goat cheese, apple, pumpkin seed (GF/V)	
Grilled Halloumi	32
Quinoa fattoush salad, Middle Eastern dressing (v)	
Grilled Aubergine	29
Za'atar spiced chickpeas, labneh, walnut sauce (GF/V)	

FROM THE GRILL

Eye Fillet	49
Béarnaise, salsa verde & hand cut chips (GF)	
Grilled T-bone	65
Asian mushrooms, potato-spinach fritter	
Bavette Steak	36
Oyster-miso & seaweed butter, kūmara cake (GF)	
Lamb Rump	42
Watercress, jus, kūmara gratin, spring greens (GF)	
Free Range Grilled Chicken Thigh	36
Eggplant, chickpeas, feta & romesco sauce (GF)	
Char-grilled Beef Brisket Burger	32
Sharp cheddar, aioli, BBQ sauce, chips	

SIDES

Almond Broccoli	9
with lemon butter	
Hand Cut Chips	8
& free range aioli	
Creamy Agria Mash	8
& fresh herb	



FROM THE SEA

Char-grilled Hapuka	47
Butter beans, kale, potato curls (GF)	
Ras el Hanout King Salmon	44
Tomato, capsicum, coriander couscous	
BBQ Tuna Steak	45
Bulgur, tomato, rocket, lemon dressing (DF)	
Whole King Prawns	34
Garlic, sriracha, lemon, toasted sourdough	
Skin-on Snapper	45
Ponzu, oriental rice noodle salad, green papaya, coconut (GF/DF)	
Shell-on Atlantic Scallops	39
Apple, hazelnuts, watercress, maple (GF)	
Tempura Fish & Hand Cut Chips	36
Iceberg salad, beetroot tartare	

DESSERTS

Sticky Date Pudding	18
Salted caramel, almond praline, vanilla gelato (GF/V)	
Vegan Coconut Pannacotta	18
Maple roasted rhubarb, sesame wafer (GF/V/DF)	
Coffee - Kahlua Tiramisu	18
Boozy cherries, chocolate (GF/V)	