



FORESTER

BAR & GRILL

TO BEGIN

Potato & Leek Soup	16
Toasted sourdough	
Baked Brie (V)	25
Manuka honey, rosemary, toasted sourdough	
Retro Prawn Cocktail (GF, DF)	26
Spiced tomato mayonnaise, avocado, iceberg	
Seafood Gratin	29
Swede - kumara top, pangrattato, saffron	
Panko Coconut Prawns	32
Mango, horseradish, lemongrass risotto	

GREEN CORNER

Caesar Salad	25
Croutons, egg, parmesan, bacon bits anchovy olive oil dressing,	
Tuna Nicoise (GF, DF)	32
Green beans, potato, mesclun, olive, egg, tomato	
Kale Salad (GF, V)	24
Goat cheese, apple, pumpkin seed	

FROM THE GRILL

Beef Tri Tip Steak	42
Onion soubise, café de Paris butter, cauliflower croquettes	
Eye Fillet (GF)	54
Béarnaise, salsa verde, hand cut fries	
Char-grilled Beef Sirloin (GF)	49
Boursin mash, wild mushroom, charred leeks, jus	
Brioche Burger	32
Brisket patty, smoked pulled brisket, swiss cheese, pickle, hand cut fries	
Greek Lamb Hind Shank (GF)	42
Mash, jus, feta, mint, lemon, red onion	
Spicy BBQ - Hoisin Pork Spareribs (GF, DF)	35
Oriental slaw, hand cut fries	
Bistro Chicken	30
Smoky bacon, crème fraiche, mustard, tagliatelle pasta	

ON THE SIDE

Hand Cut Fries	11
Kasundi aioli (GF, DF, V)	
Roast Cauliflower	14
Pinenuts, pecorino, chive cream (GF, V)	
Creamy Agria Mash	8
Fresh herbs (GF, V)	



FROM THE SEA

Kingfish Steak	46
Prawn tortellini, fennel, wild mushrooms	
Char-grilled Tiger Prawns (GF)	39
Garlic butter, romesco sauce, polenta fries	
Grilled Scallops	46
Squid, nduja agnolotti, lemon beurre blanc, fried sage	
Skin-on Snapper (GF, DF)	46
Ponzu, oriental rice noodles, green papaya, coconut	
Tempura Fish & Hand Cut Fries	37
Oriental slaw, lemon, tartare	

TO FINISH

Frozen Piña Colada Parfait (V)	20
Lemon curd jam, coconut wafer, toffee sauce	
Tahitian Vanilla Crème brûlée (V)	18
Lemon - pistachio biscotti	
Chocolate Berry Delice (GF, V)	18
Yuzu mascarpone, hazelnut praline	
Kahlua - Affogato (GF, V)	15
Espresso, vanilla ice cream	

Please inform staff of any dietary requirements prior to ordering. We will take all reasonable efforts to accommodate any dietary requirements but cannot guarantee that any menu items will be allergen-free due to potential cross contamination within our kitchen and from our suppliers. One bill per table.

(GF) Gluten Friendly | (DF) Dairy Friendly | (VG) Vegan | (V) Vegetarian



