

Breakfast

Items in red available all day

7.00am - 11:30am



Scones v	10	Benedict GFO V	23
house-made scones served with dollop cream & jam		sourdough, creamed spinach, poached eggs, hollandaise, chives, smoked paprika	
Forestway Fresh Fruit GFO V	18	choice of; double-smoked ham, smoked salmon, bacon or avocado	
seasonal fresh fruit and berries, buffalo yoghurt, honey, forestway granola		Sweet Corn, Chickpea & Zucchini Fritters v DF	23
Porridge v	20	forestway fritters, topped with wilted spinach, poached egg, micro herbs on bed of romesco sauce	
oats, mixed nuts, coconut flakes, goji berries, dates, raisins and chia seeds, cooked in fresh milk and served with spiced poached pear		avocado +6	
Ricotta & Buttermilk Hotcake v	22	Forestway Signature Baked Eggs GFO	24
citrus curd, pistachio crumble and fresh seasonal berries with canadian maple syrup		wood-fired baked eggs with chorizo, cannellini beans, forestway napoletana, fior di latte, italian herbs, smoked paprika, chilli flakes with sourdough	
Heirloom Tomato GFO V	23	wilted spinach +4	
heirloom and medley tomatoes dressed with basil and dill, avocado, marinated feta, poached egg, pomegranate arils and balsamic glaze on sourdough		Wild Mushroom GFO V	23
smoked salmon +6 bacon +6		medley of wild mushrooms tossed with garlic, parsley & crème fraiche, on sourdough with poached eggs, grated parmesan and truffle oil	
Wood-fired Bacon & Eggs GFO DF	22	wilted spinach +4	
bacon, fried eggs, roasted cherry truss tomatoes, rocket, sourdough and tomato chutney		Calabrese Breakfast GFO	23
Bacon & Egg Roll GFO	13	'nduja-infused eggs, truss tomatoes, pork & fennel sausage, pepe e patate (charred capsicum & potato) with sourdough	
Eggs Your Way GFO V	12	Wood-fired Skillet Omelette GFO V	23
two eggs: scrambled, poached or fried		all served with sourdough	
served with two slices of sourdough toast		double-smoked ham with gruyère & cheddar cheese	
		or	
		roasted wild mushroom in garlic, spinach, chives, feta and gruyère cheese	

Sides

sautéed mushrooms	6	grilled tomato	5
avocado	6	double-smoked ham	4
smoked salmon	6	hash browns	5
pork & fennel sausage	5	egg	3
grilled haloumi & pomegranate	5	bacon	6
cream spinach	5	hollandaise	3
wilted spinach	4	sourdough (2 sl.)	5
		quinoa soy (1 sl.)	3
		gluten-free bread (1 sl.)	3

For The Kids

Ricotta Pancake v	12
maple syrup and vanilla bean ice cream	
Bacon & Eggs GFO	12
scrambled, poached or fried, with bacon and toasted sourdough soldiers	
Fresh Fruit Salad GFO V	9
with marshmallows and forestway granola	
Cheese Toastie v	8
cheddar cheese in lawson's white bread	
ham +2 tomato +2	

GF: gluten-free GFO: gluten-free options available V: vegetarian VE: vegan DF: dairy-free

- Please order and pay at the counter
- We use only 100% free-range eggs for our menu
- Kids menu: 12 years & under
- We respectfully reserve the right to decline menu substitutions

Lunch

12.00pm - 3.30pm



Special of the Day our kitchen's daily creation. please enquire to see what our chef has curated today	priced daily	Wagyu Burger GFO forestway wagyu patty, onion two ways, mustard aioli, lettuce, tomato sauce, new york pickles and gruyère. served with fries	22
Caesar Salad GFO baby cos lettuce, poached egg, shaved parmesan, forestway garlic croutons, prosciutto and forestway caesar dressing chicken +5 smoked salmon +6	18	Vegan Wrap GFO VE DF crumbed portobello mushrooms, roasted pepe salsa, fresh spinach, and vegan pesto mayonnaise served with beer-battered chips	22
Roasted Aubergine GF wood-fired eggplant, medley tomato, eschalots, cucumber, chickpeas, pomegranate arils, mixed herbs, tahini and forestway vinaigrette chicken +5 smoked salmon +6	21	Chicken Fricassee GF forestway free-range chicken served with petits pois à la française (french-style braised peas, bacon, and brussel sprouts)	30
Beetroot Salad GF VE oven-roasted baby beetroot, forestway hommus, quinoa fritter, fried brussel sprouts, lentils, toasted pepitas, pickled cauliflower & carrots, cumin dressing chicken +5 smoked salmon +6	23	Seafood Risotto GF salmon, mussels, vongole, prawns, chilli, garlic and cherry tomato	35
Grilled Chicken Wrap GFO marinated chicken tenderloins, classic tabouli, hommus, and harissa mayo in a spinach wrap served with fries	22	Pan-Roasted Salmon Fillet GF served with pumpkin purée, roasted pumpkin, toasted pine nuts, currants, chilli, soft herbs, nage	33
Reuben Sandwich forestway slow-cooked beef brisket, sauerkraut, shaved white onion, gruyère, new york pickle, dijon mayonnaise on wholemeal bread. served with fries	22	Spaghetti Gamberi e Broccolini GFO V australian prawns, broccolini, truss cherry tomatoes, spicy gremolata, and a hint of forestway napoletana sauce	30
		Veal Marsala GF served with mixed forest mushrooms and potato purée	32
For The Kids		Sides	
Kids' Burger GFO beef patty, cheese, ketchup. lettuce and tomato optional. served with chips	12	Wood-fired Kumera Sweet Potato GF V VE served with vegan aioli	12
Bolognese GFO spaghetti with pork & veal ragu	12	Rocket Salad GF V rocket, shaved parmesan, pear, balsamic glaze, and extra virgin olive oil	10
Grilled Chicken GFO grilled chicken. served with chips & ketchup	12	Fries GFO V served with ketchup	8
Chicken Nuggets dinosaur nuggets. served with chips & ketchup	12		

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Dessert Menu



Banana Bread GFO	5	Carrot Slice GF	7
fresh banana bread toasted hand churned butter +1 GF +0.5		gluten-free carrot and walnut slice topped with cream cheese frosting	
Mango & Coconut Bread	5	Vegan Chocolate Tart VE GF	7
fresh mango & coconut bread toasted hand churned butter +1		sweet potato and cocoa tart set on a coconut, pecan and maple crust	
Lamington	4.5	Lemon & Lime Tart	7
everyone's favourite chocolate and coconut covered sponge		baked lemon and lime curd topped with candied lemon and lime zest	
Mini Lobster Tail	3.9	Apple Crumble Tart	7
thin, leafy pastry shell filled with forestway chantilly cream		vanilla custard, stewed apple and cinnamon with a crumble topping	
Apple Turnover	7	Frangipane Tart	7
puff pastry filled with stewed apple and forestway chantilly cream		almond cream tart with either a raspberry, blueberry or almond garnish	
Freshly Piped Cannoli	3.9/2.2	Chef's Cake Selection	7
luscious cannoli with decadent forestway cream; mini or large size available chocolate vanilla ricotta		view our dessert cabinet for a slice of our pastry chef's selection of in-store baked cakes	
Mini Lemon Meringue Tart	3.9	Gluten-Free Orange & Almond Cake GF	7
house-made lemon curd topped with flamed italian meringue		orange syrup cake topped with almond flakes and candied orange	
Mini Fruit Tart	3.9	Baked Ricotta & Pear Cake	7
crème pâtissière topped with fresh seasonal berries		decadent baked ricotta cake with freshly diced pear throughout	
Mini Lemon Tart	3.9	Strawberries & Cream Cake	7
house-made lemon curd in a light pastry shell		three layers of vanilla sponge soaked with kirsch syrup, with strawberries & fresh cream	
Portuguese Custard Tart	3.9	Date Walnut Loaf	6
decadent portuguese custard tart, baked fresh daily		with fresh medjool dates and walnuts, baked fresh daily	
Friands GF	4.9	Mixed Berry Cheesecake	7
gluten-free friands in your choice of; raspberry blueberry mango plain		topped with fresh seasonal berries, baked fresh daily	
		Sides	
		ice cream	2
		whipped cream	0.5

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Drinks

Coffee until 4pm



Separate wine menu available upon request

Coffee

vittoria organic beans

regular 3.8

other

prana chai 5.5

prana turmeric chai 6

mocha 4.5

hot chocolate 4.2

italian hot chocolate 5

extras

large +1

extra shot/soy/syrup +0.5

almond milk +1

whipped cream +1

pat & tony spl blend +0.2

Teas

loose leaf la maison du thé

english breakfast 4.5

earl grey 4.5

peppermint 4.5

china jasmine 4.5

lemongrass & ginger 4.5

chamomile 4.5

green 5.5

chai 4.5

Cold Drinks

iced chocolate 7

+ ice cream +0.5

iced coffee 7

+ ice cream +0.5

iced mocha 7.5

+ ice cream +0.5

affogato 6

milkshake* 7

+ extra thick +1

coke/no sugar 4.5

deep spring orange,
lemon & lime 4.5

apple juice 4.5

remedy kombucha 4.5

forestway spring water 2.5

sparkling water 250ml 4

sparkling mineral water 1lt 8

Smoothies

Fresh from our bar

Banana Oat 9

banana, oat, honey, cinnamon,
milk, yoghurt

Forestway Detox DF 10

baby spinach, mint, mango,
passionfruit, coconut water

Triple Berry, Watermelon DF 9

strawberry, almond meal,
blueberry, raspberry, agave juice
and watermelon

The Healthy Option DF 12

banana, almond butter, almond
milk, salted caramel protein

Orange Nana 10

orange juice, mango, banana,
honey, cinnamon

Juices

Freshly squeezed using forestway premium produce

orange 6

apple, broccoli, ginger 6

watermelon, mint 6

pomegranate 6

fruitologist mix 6

house lemonade 6

ruby grapefruit 6

carrot, apple, celery,
beetroot 6

spinach, kale, apple,
pineapple 6

For The Kids

milky-cino 1.5

chocy-cino 2

milkshake* 5

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- *All our milkshakes are made with connoisseur vanilla ice cream



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Wine List

**selected wines
from our cellar**

**this is your opportunity to sample different
regions and varietals that we have curated
in the forestway liquor department,
selected daily for our menu**

Wine List

alcohol served from 10am daily

a selection of wines from our cellar



11



45

white

sauvignon blanc
pinot gris
chardonnay
riesling
semillon

spritz & apéritif

aperol 15
campari 15
french 75 15
espresso martini 15
bellini cipriani 11
digestive / amaro 10
pernod 8

red

shiraz
pinot noir
chianti
rosé
cabernet sauvignon

spirits

gin & tonic 12
limoncello 8.5
frangelico 8.5
sambuca 8.5
kahlúa 8.5

sparkling

prosecco
champagne

beer

ichnusa 8
young henrys pale ale 8
birra baracca 8
miguel maestre pale ale 8
asahi black 8

wine of the day

ask about our wine of
the week. served by the
glass, priced daily

cider

fournier brut 10
fournier doux 10
fournier pear 10

non-alcoholic

nudo gin & tonic 12
nort ale 5

*Alcohol served is restricted to the cafe area only,
please do not take alcohol out of the Tasting Deck

*Service of alcohol is in accordance with NSW RSA legislation

*Customers who supply alcohol to under 18s will be asked to
leave the premises



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