

# Breakfast

Items in red available all day

7.00am - 11:30am



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

## Sides

sautéed mushrooms	6	avocado	6
grilled tomato	5	smoked salmon	7
pork & fennel sausage	5	double-smoked ham	4
puréed spinach	5	hash browns	5
hollandaise	3	egg (poached or fried)	3
grilled haloumi & pomegranate	5	bacon	6
wilted spinach	4	sourdough (2 sl.)	5
chorizo	6	quinoa soy (1 sl.)	3
		gluten-free bread (1sl)	3

## For The Kids

<b>Ricotta Pancake</b> v	12
with maple syrup and vanilla bean ice cream	
<b>Bacon &amp; Eggs</b> GFO	12
scrambled, poached or fried, with bacon & toasted sourdough soldiers	
<b>Fresh Fruit Salad</b> GFO   v	12
with marshmallows and <b>forestway</b> granola	
<b>Cheese Toastie</b> v	8
cheddar cheese, lawson's white bread +\$3 ham +\$2 tomato +\$3 sourdough	

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

- Please order & pay at the counter

- We use only 100% free-range eggs for our menu

- Kids Menu: 12 years & under

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# Lunch

12.00pm - 3.30pm



<b>Hot-Smoked Salmon Salad</b> GF <b>23</b> chat potato, cucumber, edamame, radish, watercress, shallots, chives, dill, goat's cheese dressing (served chilled)	<b>Wagyu Burger</b> GFO <b>22</b> <b>forestway</b> wagyu patty, onion two ways, mustard aioli, lettuce, tomato sauce, new york pickles & gruyère on a milk bun. served with fries
<b>Caesar Salad</b> GFO <b>20</b> baby cos lettuce, poached egg, shaved parmesan, <b>forestway</b> garlic croutons, prosciutto & <b>forestway</b> caesar dressing chicken <b>+5</b>   smoked salmon <b>+6</b>	<b>Vegan Burger</b> GFO VE DF <b>22</b> crumbed portobello mushrooms, roasted pepe salsa, fresh spinach, & vegan pesto mayonnaise on a wholemeal bun. served with fries grilled haloumi <b>+3.5</b>
<b>Baked Cauliflower Salad</b> GF V <b>21</b> browned cauliflower, mint, parsely, pickled red cabbage, pistachio, alfalfa, yoghurt dressing, dried fruits, & pine nut salsa (served warm) chicken <b>+5</b>   smoked salmon <b>+6</b>	<b>Reuben Sandwich</b> <b>22</b> <b>forestway</b> slow-cooked beef brisket, sauerkraut, shaved onion, gruyère, new york pickle, dijon mayonnaise on wholemeal bread. served with fries
<b>Beetroot Salad</b> GF VE <b>23</b> oven-roasted baby beetroot, <b>forestway</b> hommus, quinoa fritter, fried brussel sprouts, lentils, toasted pepitas, pickled cauliflower & carrots, cumin dressing chicken <b>+5</b>   smoked salmon <b>+6</b>	<b>Pulled Lamb Wrap</b> <b>22</b> 12-hour slow-cooked lamb, mixed salad, red onion, capsicum, tomato, <b>forestway</b> aioli & <b>forestway</b> chimichurri in a spinach wrap. served with fries
<b>Roasted Aubergine</b> GF <b>21</b> woodfired eggplant, medley tomato, eschalots, cucumber, chickpeas, pomegranate arils, mixed herbs, tahini and <b>forestway</b> vinaigrette chicken <b>+5</b>   smoked salmon <b>+6</b>	<b>Pan-Roasted Salmon Fillet</b> GF <b>28</b> with brown rice, cucumber, edamame, shallots, shaved cabbage, furikake, soy & sesame dressing
<b>Grilled Chicken Wrap</b> GFO <b>22</b> marinated chicken tenderloins, classic tabouli, hommus, <b>forestway</b> harissa mayo in a spinach wrap. served with fries	<b>Spaghetti Gamberi e Broccolini</b> GFO V <b>30</b> fresh australian prawns, broccolini, truss cherry tomatoes, <b>forestway</b> spicy gremolata, & a hint of <b>forestway</b> napoletana sauce
	<b>Special of the day</b> <b>priced daily</b> our kitchen's daily creation. Please enquire to see what our chef has curated today

## For The Kids

<b>Kids' Burger</b> GFO <b>12</b> beef patty, cheese, ketchup. lettuce & tomato optional. served with chips
<b>Bolognese</b> GFO <b>12</b> spaghetti with pork & veal ragu
<b>Grilled Chicken</b> GFO <b>12</b> grilled chicken served with chips & ketchup
<b>Chicken Nuggets</b> <b>12</b> dinosaur nuggets served with chips & ketchup

## Sides

<b>Woodfired Kumera Sweet Potato</b> GF V VE <b>12</b> served with vegan aioli
<b>Rocket salad</b> GF V <b>10</b> rocket, shaved parmesan, pear, balsamic glaze, & extra virgin olive oil
<b>Fries</b> v <b>8</b> served with ketchup

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# Dessert Menu



<b>Banana Bread</b> GFO	5	<b>Carrot Slice</b> GF	8
fresh banana bread toasted add hand-churned butter +1 GF +0.5		gluten-free carrot & walnut slice topped with cream cheese frosting	
<b>Mango &amp; Coconut Bread</b>	5	<b>Vegan Chocolate Tart</b>	8
fresh mango & coconut bread toasted add hand-churned butter +1		sweet potato & cocoa tart set on a coconut, pecan & maple crust	
<b>Lamington</b>	5	<b>Lemon &amp; Lime Tart</b>	8
everyone's favorite chocolate & coconut covered sponge GF +0.5		baked lemon & lime curd topped with candied lemon & lime zest	
<b>Mini Lobster Tail</b>	3.9	<b>Apple Crumble Tart</b>	8
thin, leafy pastry shell filled with <b>forestway</b> chantilly cream		vanilla custard topped with stewed apple & cinnamon, & crumble topping	
<b>Apple Turnover</b>	7	<b>Frangipane Tart</b>	8
puff pastry filled with stewed apple & <b>forestway</b> chantilly cream		almond cream tart with either a raspberry, blueberry or almond garnish	
<b>Freshly Piped Cannoli</b>	3.9/2.5	<b>Gluten-Free Orange &amp; Almond Cake</b> GF	8
luscious cannoli filled with <b>forestway</b> decadent cream; mini   large size available chocolate   vanilla cream   citrus ricotta		orange syrup cake topped with almond flakes & candied orange	
<b>Mini Lemon Meringue Tart</b>	3.9	<b>Baked Ricotta &amp; Pear Cake</b>	8
house-made <b>forestway</b> lemon curd topped with flamed italian meringue		decadent baked ricotta cake with freshly diced pear throughout	
<b>Mini Fruit Tart</b>	3.9	<b>Strawberries &amp; Cream Cake</b>	8
crème pâtissière topped with fresh seasonal berries		three layers of vanilla sponge soaked with kirsch syrup, with strawberries & fresh cream	
<b>Mini Lemon Tart</b>	3.9	<b>Date Walnut Loaf</b>	8
house-made <b>forestway</b> lemon curd in a light pastry shell		with fresh medjool dates & walnuts baked fresh daily	
<b>Portuguese Custard Tart</b>	3.9	<b>Mixed Berry Cheesecake</b>	8
decadent portuguese custard tart baked fresh daily		baked fresh daily, topped with fresh berries	
<b>Friands</b> GF	4.9	<b>Chef's Cake Selection</b> SELECT GF   GFO	8
gluten-free friands with your choice of; raspberry   blueberry   mango   plain		view our dessert cabinet for a slice of our pastry chef's selection of in-store baked cakes	
		<b>Sides</b>	
		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 4

### Other

prana chai 6

turmeric prana chai 6

mocha 5

hot chocolate 5

italian hot chocolate 6

### Extras

large +1

extra shot / soy / syrup +0.6

almond milk / oat milk +1

whipped cream +1

## Teas

### Loose-leaf La Maison Du Thé

english breakfast 4.5

earl grey 4.5

peppermint 4.5

lemongrass & ginger 4.5

chamomile 4.5

green 4.5

chai 4.5

## Cold Drinks

iced chocolate 8

+ ice cream +1

iced coffee 7

+ ice cream +1

iced mocha 8

+ ice cream +1

iced latte 7.5

iced long black 7

affogato 8

milkshake\* 8

+ extra thick +1

coke / no sugar 4.5

apple juice 4.5

remedy kombucha 4.5

forestway spring water 2.5

sparkling water 250ml 4

flavoured sparkling water 4

sparkling mineral water 1lt 8

## Smoothies

### Fresh from our juice 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,  
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 7

apple, broccoli, ginger 7

watermelon, mint, 7  
pomegranate

fruitologist mix 7

house lemonade 7

carrot, apple, celery, 7  
beetroot

spinach, kale, apple, 7  
pineapple

## For The Kids

milky-cino 2.5

chocy-cino 2.5

milkshake\* 5

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- \*All our milkshakes are made with connoisseur vanilla icecream



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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

## red \_\_\_\_\_

shiraz  
pinot noir  
chianti  
rosé  
cabernet sauvignon

## wine of the day \_\_\_\_\_

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

## sparkling \_\_\_\_\_

prosecco **11/45**  
champagne **25/99**

## spritz & apertif \_\_\_\_\_

aperol **15**  
campari **15**  
bellini cipriani **11**  
digestive / amaro **10**

## spirits \_\_\_\_\_

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

## beer \_\_\_\_\_

ichnusa **8**  
young henrys pale ale **8**  
birra baracca **8**  
miguel maestre pale ale **8**  
kirin ichiban **8**

## 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 the NSW RSA legislation

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



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