

# Breakfast

Items in red available all day

7.00am - 11:30am



<b>Scones v</b>	13	<b>Heirloom Tomato GFO   V</b>	23
two house-made scones served with dollop cream & jam		heirloom & medley tomatoes dressed with basil & dill, avocado, marinated feta cheese, poached egg, pomegranate arils & balsamic glaze on sourdough smoked salmon <b>+6</b>   bacon <b>+6</b>	
<b>Forestway Fresh Fruit GFO   v</b>	20	<b>Benedict GFO   v</b>	24
seasonal fresh fruit & berries, buffalo yoghurt, honey, <b>forestway</b> granola		sourdough, puréed spinach, poached eggs, hollandaise, chives, smoked paprika choice of: double-smoked ham, smoked salmon, bacon or avocado	
<b>Bircher v</b>	22	<b>Sweet Corn, Chickpea &amp; Zucchini Fritters v   DF</b>	24
<b>forestway</b> swiss style bircher served with spiced fig compote & pistachio crumb		<b>forestway</b> fritters topped with wilted spinach, poached egg, microherbs on bed of romesco sauce avocado <b>+6</b>	
<b>Ricotta &amp; Buttermilk Hotcake v</b>	24	<b>Forestway Signature Baked Eggs GFO</b>	26
lime-zested ricotta cream, mixed berry compote, fresh strawberries, edible flowers, citrus syrup		woodfired baked eggs with chorizo, cannellini beans, <b>forestway</b> napoletana, fior di latte, italian herbs, smoked paprika, chilli flakes, sourdough wilted spinach <b>+4</b>	
<b>Breakfast Wrap</b>	23	<b>Wild Mushroom GFO   v</b>	24
barbequed portobello mushroom, grilled haloumi, spinach, roasted tomato bacon <b>+6</b> fried egg <b>+4</b>		medley of wild mushrooms tossed with garlic, parsley & crème fraîche, on sourdough with poached eggs, grated parmesan & truffle oil wilted spinach <b>+4</b>	
<b>Woodfired Bacon &amp; Eggs GFO   DF</b>	24	<b>Woodfired Skillet Omelette GFO   v</b>	24
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 GFO</b>	15		
two eggs, two rashers of bacon on a milk bun choice of sauce: tomato   barbeque   aioli			
<b>Eggs Your Way GFO   v</b>	13		
two eggs, scrambled, poached or fried, served with two slices of sourdough toast			

## Sides

sautéed mushrooms	6	smoked salmon	6
grilled tomato	5	double-smoked ham	4
wilted spinach	4	hash browns (3 pc)	8
hollandaise	3	egg (poached or fried)	4
grilled haloumi & pomegranate	5	bacon (2 pc)	6
avocado	6	sourdough (2 sl)	5
		quinoa soy (1 sl)	3
		gluten-free bread (1 sl)	3

## For The Kids

<b>Ricotta Pancake v</b>	14
with maple syrup and vanilla bean ice cream	
<b>Bacon &amp; Eggs GFO</b>	14
scrambled, poached or fried, with bacon & toasted sourdough soldiers	
<b>Fresh Fruit Salad GFO   v</b>	14
with marshmallows and <b>forestway</b> granola	
<b>Cheese Toastie v</b>	10
cheddar cheese, lawson's white bread ham <b>+4</b>   tomato <b>+3</b>   sourdough <b>+3</b>	

GF: gluten-free GFO: gluten-free option 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

- We respectfully reserve the right to decline menu substitutions

- **10% Surcharge on Sundays / 15% Surcharge on Public Holidays**

# Lunch

12.00pm - 3.30pm



<b>Caesar Salad GFO</b>	<b>21</b>	<b>Reuben Sandwich</b>	<b>24</b>
cos lettuce, freshly grated parmesan, soft egg, crispy prosciutto, <b>forestway</b> garlic croutons, white anchovies, & <b>forestway</b> caesar dressing chicken <b>+6</b>   smoked salmon <b>+6</b>		<b>forestway</b> slow-cooked beef brisket, sauerkraut, shaved onion, gruyère, new york pickle, seeded mustard aioli on wholemeal bread. served with fries	
<b>Roasted Cauliflower Salad GF   V</b>	<b>21</b>	<b>Wagyu Burger GFO</b>	<b>25</b>
roasted cauliflower, mint, parsley, pickled red cabbage, pistachio, alfalfa, yoghurt dressing, dried fruits, & pine nut salsa (served warm) chicken <b>+6</b>   smoked salmon <b>+6</b>		<b>forestway</b> wagyu patty, onion two ways, <b>forestway</b> burger sauce, lettuce, new york pickles & gruyère on a milk bun. served with fries	
<b>Beetroot Salad GF   VE</b>	<b>22</b>	<b>Vegan Burger GFO   VE   DF</b>	<b>24</b>
oven-roasted baby beetroot, <b>forestway</b> hommus, quinoa fritter, fried brussels sprouts, lentils, toasted pepitas, pickled cauliflower & carrots, cumin dressing chicken <b>+6</b>   smoked salmon <b>+6</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>Chicken &amp; Avocado Salad GF</b>	<b>26</b>	<b>Porchetta Panino</b>	<b>28</b>
grilled chicken tenderloin, lettuce, avocado, roasted onion, medley tomato, marinated feta cheese, honey & seeded mustard dressing		crispy pork belly, pâté spread, mayo, pickled white radish & carrot, mixed herbs, garlic & chilli dressing served with fries	
<b>Roasted Aubergine GF</b>	<b>22</b>	<b>Pan-Roasted Salmon</b>	<b>30</b>
woodfired eggplant, medley tomato, eschalots, cucumber, chickpeas, pomegranate arils, mixed herbs, tahini and <b>forestway</b> vinaigrette chicken <b>+6</b>   smoked salmon <b>+6</b>		served with brown rice, edamame, furikake, shallots, shaved cabbage & wakame salad, soy & sesame dressing	
<b>Grilled Chicken Wrap GFO</b>	<b>24</b>	<b>Spaghetti Gamberi e Broccolini GFO   V</b>	<b>30</b>
marinated chicken tenderloins, classic tabouli, hommus, <b>forestway</b> harissa mayo in a spinach wrap. served with fries		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	
<b>For The Kids</b>		<b>Sides</b>	
<b>Kids' Burger GFO</b>	<b>15</b>	<b>Woodfired Kumera Sweet Potato GF   V   VE</b>	<b>12</b>
beef patty, cheese, ketchup. lettuce & tomato optional. served with chips		served with vegan aioli	
<b>Bolognese GFO</b>	<b>15</b>	<b>Rocket salad GF   V</b>	<b>13</b>
spaghetti with pork & veal ragu		rocket, shaved parmesan, pear, balsamic glaze, & extra virgin olive oil	
<b>Grilled Chicken GFO</b>	<b>14</b>	<b>Fries v</b>	<b>8</b>
grilled chicken served with chips & ketchup		served with ketchup	
<b>Chicken Nuggets</b>	<b>14</b>		
dinosaur nuggets served with chips & ketchup			

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# Dessert

Available all day, baked fresh daily



<b>Banana Bread</b> GFO	5	<b>Carrot Slice</b> GF	8
banana bread toasted add hand-churned butter +1 GF +0.5		carrot & walnut slice topped with cream cheese frosting	
<b>Mango &amp; Coconut Bread</b>	5	<b>Vegan Chocolate Tart</b> VE	8
mango & coconut bread toasted add hand-churned butter +1		sweet potato & cocoa tart set on a coconut, pecan & maple crust	
<b>Lamington</b> GFO	5	<b>Lemon &amp; Lime Tart</b>	6.5
everyone's favourite 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>	6.5
thin, leafy pastry shell filled with <b>forestway</b> chantilly cream		tender cooked apple chunks, vanilla custard & cinnamon, with a crumble topping	
<b>Apple Turnover</b>	8	<b>Orange &amp; Almond Cake</b> GF	8
puff pastry filled with stewed apple & <b>forestway</b> chantilly cream		orange syrup cake topped with almond flakes & candied orange	
<b>Freshly Piped Cannoli</b>	3.9/2.5	<b>Baked Ricotta &amp; Pear Cake</b>	8
luscious cannoli filled with <b>forestway</b> decadent cream; mini   large size available chocolate   vanilla cream   citrus ricotta		decadent baked ricotta cake with freshly diced pear throughout	
<b>Frangipane Tart</b>	6.5	<b>Apple Strudel</b>	8
almond cream tart pear   cherry   almond		almond cream, freshly spiced apple chunks and sultanas, encased in puff pastry	
<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 Meringue Tart</b>	3.9	<b>Date Walnut Loaf</b>	8
house-made <b>forestway</b> lemon curd topped with flamed italian meringue		with fresh medjool dates & walnuts	
<b>Portuguese Custard Tart</b>	3.9	<b>Mixed Berry Cheesecake</b>	6.5
decadent portuguese custard tart		topped with fresh berries	
<b>Friands</b> GF	4.9	<b>Chef's Cake Selection</b> SELECT GF   GFO	8
raspberry   blueberry   almond		view our dessert cabinet for a slice of our pastry chef's selection of in-store baked cakes	
<b>Bambino Gelato Cone</b>	1.9	<b>Sides</b>	
chocolate   strawberry   vanilla		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 4.5

### Other

prana chai 6

turmeric prana chai 6.6

dirty prana chai 6.8

matcha latte 6

mocha 5.8

hot chocolate 5

italian hot chocolate 6

### Extras

decaf +0.6

large +1

extra shot +0.8

syrup +1

soy | almond | oat milk +1

whipped cream +1

## Smoothies

### Fresh from our juice bar

**Dirty Date** DF 13

shot of espresso, fresh medjool dates, banana, oat milk

**Banana Oat** 10

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 13

banana, almond butter, almond milk, salted caramel protein

**Orange Nana** DF 10

orange juice, mango, banana, honey, cinnamon

## Teas

### loose-leaf la maison du thé

english breakfast 5

earl grey 5

peppermint 5

lemongrass & ginger 5

chamomile 5

green 5

chai 5

jasmine 5

## Juices

### Freshly squeezed using forestway premium produce

**Forestway Orange juice** 8

**Refresher** 8

watermelon, mint, pomegranate

**Mt. Brocky** 8

broccoli, apple, cucumber, fresh lemon juice, ginger

**Heartbeet** 8

beetroot, watermelon, apple

**Bugs Bunny's Harvest** 8

carrot, orange, fresh lemon juice

**Popeye's Choice** 8

spinach, kale, pineapple, apple

**Classic Cleanser** 8

apple, celery, carrot, ginger

**Forestway Lemonade** 7

+ ginger shot +1

## Cold Drinks

iced chocolate 8  
*served with cream*

+ ice cream +1

iced coffee 8  
*sweetened coffee, milk, served with cream*

+ ice cream +1

iced mocha 8  
*coffee, chocolate, milk, served with cream*

+ ice cream +1

iced matcha 8  
*served with cream*

+ ice cream +1

iced latte 8  
*coffee, milk, ice*

iced long black 7

cold drip coffee 6

affogato 8

milkshake\* 8

*chocolate | strawberry | vanilla  
caramel | banana | coffee*

+ extra thick +1

coke / coke no sugar 4.5

apple juice 4.5

remedy kombucha 6

lemon, lime & bitters 4.5  
*with fever tree tonic*

fever tree tonic 4

**forestway** spring water 2.5

sparkling water 250ml 4

flavoured sparkling water 4

sparkling mineral water 1lt 8

## For The Kids

milky-cino 2.5

chocy-cino 2.5

milkshake\* 6

*chocolate | strawberry |  
vanilla | caramel | banana*

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

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