

Breakfast

Items in red available all day

7.00am - 11:30am



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

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

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

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



Caesar Salad GFO	21	Reuben Sandwich	24
cos lettuce, freshly grated parmesan, soft egg, crispy prosciutto, forestway garlic croutons, white anchovies, & forestway caesar dressing		forestway slow-cooked beef brisket, sauerkraut, shaved onion, gruyère, new york pickle, seeded mustard aioli on wholemeal bread. served with fries	
chicken +6 smoked salmon +6			
Roasted Cauliflower Salad GF V	21	Wagyu Burger GFO	25
roasted cauliflower, mint, parsley, pickled red cabbage, pistachio, alfalfa, yoghurt dressing, dried fruits, & pine nut salsa (served warm)		forestway wagyu patty, onion two ways, forestway burger sauce, lettuce, new york pickles & gruyère on a milk bun.	
chicken +6 smoked salmon +6		served with fries	
Beetroot Salad GF VE	22	Vegan Burger GFO VE DF	24
oven-roasted baby beetroot, forestway hommus, quinoa fritter, fried brussels sprouts, lentils, toasted pepitas, pickled cauliflower & carrots, cumin dressing		crumbed portobello mushrooms, roasted pepe salsa, fresh spinach, & vegan pesto mayonnaise on a wholemeal bun. served with fries	
chicken +6 smoked salmon +6		grilled haloumi +3.5	
Chicken & Avocado Salad GF	26	Porchetta Panino	28
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	
Roasted Aubergine GF	22	Pan-Roasted Salmon	30
woodfired eggplant, medley tomato, eschalots, cucumber, chickpeas, pomegranate arils, mixed herbs, tahini and forestway vinaigrette		served with brown rice, edamame, furikake, shallots, shaved cabbage & wakame salad, soy & sesame dressing	
chicken +6 smoked salmon +6			
Grilled Chicken Wrap GFO	24	Spaghetti Gamberi e Broccolini GFO V	30
marinated chicken tenderloins, classic tabouli, hommus, forestway harissa mayo in a spinach wrap. served with fries		fresh australian prawns, broccolini, truss cherry tomatoes, forestway spicy gremolata, & a hint of forestway napoletana sauce	
		Special of the day	priced daily
		our kitchen's daily creation. Please enquire to see what our chef has curated today	

For The Kids

Kids' Burger GFO	15
beef patty, cheese, ketchup. lettuce & tomato optional. served with chips	
Bolognese GFO	15
spaghetti with pork & veal ragu	
Grilled Chicken GFO	14
grilled chicken served with chips & ketchup	
Chicken Nuggets	14
dinosaur nuggets served with chips & ketchup	

Sides

Woodfired Kumera Sweet Potato GF V VE	12
served with vegan aioli	
Rocket salad GF V	13
rocket, shaved parmesan, pear, balsamic glaze, & extra virgin olive oil	
Fries v	8
served with ketchup	

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Dessert

Available all day, baked fresh daily



Banana Bread GFO	5	Carrot Slice GF	8
banana bread toasted add hand-churned butter +1 GF +0.5		carrot & walnut slice topped with cream cheese frosting	
Mango & Coconut Bread	5	Vegan Chocolate Tart ve	8
mango & coconut bread toasted add hand-churned butter +1		sweet potato & cocoa tart set on a coconut, pecan & maple crust	
Lamington GFO	5	Lemon & Lime Tart	6.5
everyone's favourite chocolate & coconut-covered sponge GF +0.5		baked lemon & lime curd topped with candied lemon & lime zest	
Mini Lobster Tail	3.9	Apple Crumble Tart	6.5
thin, leafy pastry shell filled with forestway chantilly cream		tender cooked apple chunks, vanilla custard & cinnamon, with a crumble topping	
Apple Turnover	8	Orange & Almond Cake GF	8
puff pastry filled with stewed apple & forestway chantilly cream		orange syrup cake topped with almond flakes & candied orange	
Freshly Piped Cannoli	3.9/2.5	Baked Ricotta & Pear Cake	8
luscious cannoli filled with forestway decadent cream; mini large size available chocolate vanilla cream citrus ricotta		decadent baked ricotta cake with freshly diced pear throughout	
Frangipane Tart	6.5	Apple Strudel	8
almond cream tart raspberry blueberry almond		almond cream, freshly spiced apple chunks and sultanas, encased in puff pastry	
Mini Fruit Tart	3.9	Strawberries & Cream Cake	8
crème pâtissière topped with fresh seasonal berries		three layers of vanilla sponge soaked with kirsch syrup, with strawberries & fresh cream	
Mini Lemon Meringue Tart	3.9	Date Walnut Loaf	8
house-made forestway lemon curd topped with flamed italian meringue		with fresh medjool dates & walnuts	
Portuguese Custard Tart	3.9	Mixed Berry Cheesecake	6.5
decadent portuguese custard tart		topped with fresh berries	
Friands GF	4.9	Chef's Cake Selection SELECT GF GFO	8
raspberry blueberry plain		view our dessert cabinet for a slice of our pastry chef's selection of in-store baked cakes	
Bambino Gelato Cone	1.9	Sides	
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	
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
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, watermelon, mint, pomegranate	
Forestway Lemonade	7
+ ginger shot	+1

Cold Drinks

iced chocolate	8
<i>served with cream</i>	
+ ice cream	+1
iced coffee	8
<i>sweetened coffee, milk, served with cream</i>	
+ ice cream	+1
iced mocha	8
<i>coffee, chocolate, milk, served with cream</i>	
+ ice cream	+1
iced matcha	8
<i>served with cream</i>	
+ ice cream	+1
iced latte	8
<i>coffee, milk, ice</i>	
iced long black	7
cold drip coffee	6
affogato	8
milkshake*	8
<i>chocolate strawberry vanilla caramel banana coffee</i>	
+ extra thick	+1
coke / coke no sugar	4.5
apple juice	4.5
remedy kombucha	6
lemon, lime & bitters	4.5
<i>with fever tree tonic</i>	
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
<i>chocolate strawberry vanilla caramel banana</i>	

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

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 **25/110**

spritz & apéritif _____

aperol **16**
campari **16**
bellini cipriani **12**
digestive / amaro **10**

spirits _____

gin & tonic **12**
limoncello **9**
frangelico **9**
sambuca **9**
kahlúa **9**

beer _____

ichnusa **9**
young henrys pale ale **9**
birra bianca **9**
miguel maestre pale ale **9**
kirin ichiban **9**
lord nelson **9**

cider _____

fournier brut **12**
fournier doux **12**
fournier pear **12**

non-alcoholic _____

nudo gin & tonic **12**
nort ale **6**
heaps normal **6**

*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



TASTING
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