



SNACKS TO SHARE –MENU

German Bretzel and Laugenstange	\$ 8.90 (v)
<i>with Butter and Radi</i>	
Toasted Herb Garlic Bread	\$9.50 (V+V)
<i>with Olive Oil and Balsamico vinegar</i>	
Australian Warm, Marinated Olives	\$14.50 (V+V)
<i>Chorizo, Salami, Sundried Tomatoes, Toasted Turkish Bread</i>	
Truffled Hummus	\$14.50 (V+V)
<i>and Toasted Turkish Bread</i>	
Mutable, Smoked Eggplant Dip, Poached Prawns	\$22.00 (v+v)
<i>and Toasted Turkish Bread</i>	

APPETIZER FROM OUR SMOKER

Combo of House Smoked and Air-Dried Duck Breast \$29.50

Quail Egg, Pickles and Olives, Crispy Duck Skin, Apple and Onion Spread, Toasted Bread

Home made Pork Terrine \$28.50

*On a Bed of Rissole Potatos with roasted onions and bacon
home made Yoghurt, Rockett Salad and Fried Capers*

Rainbow Trout from Pemberton

Trout Cream Soup, Smoked Trout \$21.50

Home Smoked Pemberton Trout Fillet \$ 24.50

House Cured GravedLax Style Trout Fillet \$ 24.50

Sauvignon Semllion Blanc marinated Trout Fillet \$ 24.50

. All trout dishes are served with Toasted Bread, pickled vegetables and butter

Chefingo's Trio of Rainbow Trout Special \$ 32.50

*Home Smoked Trout Fillet, Graved Lachs style, trout fillet, SSB Wine marinate trout fillet
Avocado dip and Yogurt dip , Served with pickles, Bread and Butter*

Ingos Pickled Herrings & Smoked Sprats 21.50

Beetrot Apples, Onions, Gherkins, Rissole Potatoes, Rey Bred

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* V+V = Vegetarian and Vegan Option available.

* GF = Dish is gluten Free.

Weekend Surcharge: Saturday 5%, Sunday 10% , Public Holiday Surcharge 15%

Weekdays: Credid card charge 2.5%

Room Service Charge 10%



SOUPS

Thai Prawn and Seafood Soup “Tom Yam” (GF)

Traditional Spicy Seafood Soup with Prawns, Squid and Mussels, Mushrooms, Lemon Grass

Appetizer: \$22.50

Main Dish with Steamed Rice: \$44.50

MEAT FROM THE GRILL

Western Australia Gras Fed Beef

Chateaubriande Fillet 460 gr. Big Bone Marrow Butter \$119.00

The Chateau is a double center cut of the Beef Fillet

Beef Fillet Steak 220 gr. \$52.50

Beef Rib Eye (Scotch Fillet) 250 gr. \$49.50

The Big Bone Marrow with herb butter \$14.99

Smoked Pork Fillet Medallion with Pancetta 240gr \$46.50

Served with Forest Lodge Spice Rub, Pemberton Red Wine Sauce,

Pan Fried Mushrooms, Broccoli, Mashed Potatoes, Grilled vegies, caramelized onions

Classical Sauce Bearnaise \$6.00

German Sausage & Lumberjack Steak Platter (GF) \$47.50

4 types of Sausages, Smoked Lumberjack Pork Steak served with Red Cabbage, Braised Kale, Sauerkraut, Smoked Onions Mashed potatoes

German Sauerkraut & Platter (GF) \$54.50

Roasted Pork Belly, Slow Cooked Smoked Pork Cheek & Hock, Pork Ham, Mettwurst (Sausage), Saukeraut, Braised Kale, Red Cabbage, Mashed Potatoes, Mustard.

“Sauerbraten” \$ 49.50

Marinated in Redwine for 2 Weeks, Slow Braised Beef

Traditional German dish with a sweet & sour tang, served with Braised Red cabbage, Mashed potatoes, Pumpernickel-raisins-almond garnish

***The German Schnaps or Jaegermeister Shot at 8\$ only
to complete the German Experience***

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POULTRY

Thai Smoked Chicken Combination \$46.50

*Chicken Sate, Chicken Thigh and Wings with Thai Yellow Curry Sauce,
Fresh Mango, Steamed Rice and Vegetables*

Duck Leg in Redwine with a hint of Star Anies \$52.00

Tea Tree Smoked Duck Breast

Stewed Red Cabbage, Mashed potatoes, Shitake mushrooms

The Giant Big Forest Field Mushroom \$44.50

*Grilled Field Mushroom filled, Minced Chicken, Beef - Mushroom farce, Shitake Mushrooms,
Cloud Ear Mushrooms, King Oyster Mushrooms, Gnocchi, Basil Pesto Sauce, Parmesan*

FISH & MARRON MAIN DISHES

Fresh Trout filet from Pemberton	\$48.50
Baramundi Fillet & Prawn	\$45.50
Emperoer Fillet & Prawn	\$46.50
Marron from Pemberton	\$75.00

(Availability of Marron depends on daily catch) (GF)

All seafood is Pan Seared or Poached in Fish stock

with Lemon Pepper Berry Seasoning,

White Wine and Crabmeat Sauce, Mashed potatoes & Medley of sauteed vegetables.

VEGETARIAN MAIN

Grilled Haloumi \$39.50 (V+V)

Mixed Grilled Vegetables on Couscous,

Mediterranean Tomato sauce and Yoghurts dip, lemon myrtle oil

The Big Forest Mushroom Melange \$39.50 (V+V)

*Grilled Field Mushroom filled with Mushroom Ragout, Oyster Mushrooms, Shitake
Mushrooms, Cloud Ear Mushrooms, King Oyster Mushrooms, Gnocchi, Basil Pesto, Parmesan*

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SIDE DISHES:

Side Salad \$10 with Feta cheese \$15

Sauerkraut \$10 Red cabbage \$10.00

❖ *Sauteed Mushrooms \$10.00*

❖ *Fried Potatoes Wedges and Tomato Sauce \$10.50*

❖ *Beer Battered Fries with Tomato Sauce \$10.50*

CHILDREN'S OPTION

❖ *Spaghetti with Meatball Tomato Sauce*

❖ *Breaded Fish Fillet with Chips*

❖ *Breaded Chicken Fillet with Chips*

Kids \$17,50 - Teenager \$28,50 - Adult \$36.50

DESSERT

Chocolate Lava Cake with Berry Sauce \$15.50

and Whipped Cream

Add a shot of Baileys Liquor 7\$

Blueberry cheese cake with Blueberry sauce \$15.50

Fresh Berries Whipped cream

Add a shot of Blueberry Liquor 7\$

Home-made Mixed Berry Compote \$15.50

Fresh berries, whipped Cream & Ice-cream

Add a shot of Brandy 7\$

Forest Lodge Ice Cream Cup \$15.50

3 flavours of Ice, pistachio waver, Cherry sauce

Whipped Cream, Chocolate shavings

Add a shot of Baileys 7\$

Homemade Pannacotta \$15.50

Mixed Berry sauce, fresh berries Caramel sauce, wafer

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