



LUNCH: MIDDAY til 2.30pm / DINNER: 5pm til 9pm

BAR SNACKS

Flodge Veg Plate (v) beetroot baba, pesto beans, goats cheese mousse dukkha, marinated olives & warm house bread	\$16
Smoked Ham, Mac n Cheese Croquettes smoked paprika mayo	\$12
Zucchini Flowers (v) (gf) filled w ricotta & fried in crisp batter	\$4
Salt & Pepper Calamari (gf) w' aioli	\$17
Buffalo Wings half kilo wings, spicy hot sauce & blue cheese sauce	\$17
Fries w' smoked paprika mayo	\$7
Sweet Potato Fries sour cream & sweet chilli	\$10
Mussels in tomato, garlic & chilli and served w' warm house bread	\$18
Beetroot Cured Salmon pickled cucumber, fresh horse radish, salmon roe & crostini	\$18

PIZZA

Garlic Pizza (v) Pizza base brushed w fresh garlic, oregano & mozzarella	\$10
Queen Margherita (v) Confit garlic, fresh tomato, bocconcini, basil & parmesan	\$17
Pepperoni Sliced pepperoni, tomato, mozzarella & mint	\$17
Spanish Inquisition Chorizo, prawns, coriander, mozzarella & jalapeno chilli	\$18
Meatballs of Fire Pork and fennel meatballs, jalapeno, caramelized onions, rocket & parmesan	\$17
Olive Branch (v) Tomato, olives, fire roasted peppers, caramelized onions, feta & oregano	\$17
The Flodge (v) Roasted pumpkin, zucchini, pesto, pine nuts, feta & mozzarella	\$17
The Choker (v) Artichokes, mushrooms, goats cheese & truffle oil	\$17

PIZZA BASES MADE FRESH EVERY MORNING. GLUTEN FREE AVAILABLE \$3 extra

SALADS

Roast Chicken Freekeh (gf) quinoa, roast pumpkin, cherry tomato, onion, asparagus, pomegranate, seasonal leaves	\$18
Salmon Poke Bowl cucumber, cherry tomato, avo, corn, coriander, tobiko, wakame, wasabi peas, pickled ginger, brown rice & ponzu dressing	\$18
Super Green Veg Bowl (v) broccolini, beans, avo, pickled cabbage, wakame, sprouts, wasabi peas, seeds, tofu & ponzu dressing, over brown rice	\$18
House Greens cos, rocket, tomato, cucumber, chardonnay dressing	\$9
Beetroot Salad (v) fennel, orange, lentils, seasonal greens, fried haloumi, candied walnuts & balsamic	\$17
Grilled Hawkesbury Calamari (gf) fried cauliflower, zucchini, toasted almonds, tahini honey dressing	\$22

BUN STUFFERS

Cheese Burger prime beef, cheddar, pickles, lettuce, tom, mayo, served with fries. Add 2.50 extra for bacon.	\$15.5
Portuguese Chicken Burger piri piri, cheese, coriander mayo & lettuce w fries	\$15.5
Falafel Pocket (v) hummus, tabouli, pomegranate	\$14.5
Lamb Pocket grilled lamb fillet, quinoa tabouli, hummus, aioli	\$14.5
Southern Fried Chicken Pocket w slaw & chipotle mayo	\$14.5
Pulled Pork Pocket Asian slaw, chilli jam & crackling	\$14.5

PASTAS AND BAKES

Meat Ball Casarecce pork & fennel, tomato, chilli, fresh parmesan	\$19
House Made Baked Gnocchi (v) w tomato, mozz, parmesan & rocket	\$19
Baked Eggplant and Red Pepper Parmigiana (v) goats cheese, rocket & house bread	\$19
Spaghetti Marinara prawns, fresh fish, calamari, mussels & tomato	\$24
Risotto (v) w artichokes, fennel, baby spinach, green olives, cherry tomatoes	\$19
Orechiette (v) spinach, ricotta, broccolini, peas and pistachios	\$19

MEATS

300g Grain Fed Rump Steak served w house salad & chips or mash choice of mushroom, peppercorn sauce or gravy	\$26
Roast Marinated Pork Neck w Asian greens, soba noodles, mushrooms & miso sauce	\$26
Fish Thai Green Curry crispy skin barramundi fillet w' beans, fried lotus root & rice	\$28
Beer Battered Fish n Chips market fresh w salad & tartare	\$19
Free Range Chicken Parmigiana w slaw	\$18
Chicken Schnitzel w chips and choice of mushroom, peppercorn sauce, or gravy	\$18
Duck Two Ways confit duck leg, pan roast breast, cauliflower puree, beetroot relish, greens	\$31
300g Scotch Fillet potato & smoked ham hash, silver beet, onion rings, beef jus	\$31

SWEETS

Chocolate Brulee served w biscotti & orange	\$12
Doughnuts chocolate ganache, raspberry jam & vanilla bean ice-cream	\$12
Vanilla Bean Panna Cotta (gf) fairy floss & mixed berries	\$12

ALL DESSERTS MADE IN-HOUSE

KIDS MENU \$12

Chicken Schnitzel & chips
Fried or Grilled Fish & Chips
Spaghetti Meatballs
Tomato & Cheese Pizza

KIDS SWEETS \$10

Banana Split w Ice-Cream & Chocolate Sauce
Doughnuts w Vanilla Bean Ice-Cream

FOREST LODGE

WINE LIST

WHITE WINE

De Bortoli, Willow Glen – Sem Sauv Blanc – SE NSW	\$6.5G \$24B
Nugan - Chardonnay – KING VALLEY, VIC.	\$8G \$39B
Four O Clock – Chardonnay – McLAREN VALE, STH AUST (organic)	\$8G \$29B
Mahi - Sauvignon Blanc - MARLBOROUGH, NZ	\$8.5G \$40B
Swinging Bridge - Pinot Gris - ORANGE, NSW	\$7G \$35B
Little Black Stone – Pinot Gris – Marlborough, NZ	\$7.5 \$36B
Kyara - Riesling - EDEN VALLEY, SA	\$8.5G \$40B
Heathvale 'The Witness' Riesling – Eden Valley, SA	\$8.5G \$40B
Ernest Hill - Cyril Semillon - HUNTER VALLEY, NSW	\$7.5G \$35B

SPARKLING

Tempus Two - Blanc De Blanc - HUNTER VALLEY, NSW	\$7.5 G \$29 B
Jansz - Non Vintage Cuvée - TASMANIA	\$9 G \$40 B
DiVici – Prosecco – ITALY	\$9 G \$39 B

RED WINE

De Bortoli, Willow Glen - Shiraz Cabernet – S.E NSW	\$6.5G \$24B
Mr Mick - Shiraz - CLARE VALLEY, Sth Aust	\$7G \$32B
Hahndorf Hill – Shiraz – Adelaide Hills – Sth Aust	\$10.5G \$49B
Grant Burge - Benchmark Shiraz – Sth Aust	\$7.5G \$33B
Mama Goat - Merlot - COONAWARRA, SA	\$7.5G \$36B
M.A.W - Pinot Noir - ORANGE, NSW	\$9.5G \$49B
Heathvale - Shiraz-Cab- Sagrantino - EDEN VALLEY, SA	\$8.5G \$40B
Nugan – Cabernet Sauvignon - COONAWARRA, SA	\$9G \$45B
Clairault – Cabernet Sauvignon – Margaret River. WA	\$9.5G \$45B
T’Gallant – Tempranillo Graciano Shiraz – Victoria	\$8.50G \$30B
De Bortoli, Down the Lane – Shiraz Tempranillo – SE NSW	\$8G \$30B
De Alto Amo - Cosecha - RIOJA SPAIN	\$8.5G \$30B
Cloak - Sangiovese - N.E. VICTORIA -	\$10G \$37B

ROSE

Fontanet – Fleur Sauvage Rose – SOUTHERN FRANCE	\$7G \$28B
Cave De Tain - Rose de Syrah – FRANCE	\$7G \$28B
McPherson - Aimees Garden - Moscato - Victoria	\$6.5G \$26B