

KITCHEN HOURS
LUNCH: 12PM - 2:30PM
DINNER: 5PM - 9PM

FOREST LODGE Hotel

WWW.FORESTLODGEHOTEL.COM.AU

FB: FORESTLODGEHOTEL | PH: (02) 9660 1872

BAR SNACKS

FLODGE VEG PLATE (V) \$16

W/ Beetroot baba, pesto beans, goats cheese mousse dukkha, marinated olives & warm house bread

HAM, MAC & CHEESE CROQUETTES \$12

W/ smoked paprika mayo

ZUCCHINI FLOWERS (V) (GF) \$4

Filled w/ ricotta & fried in crisp batter

SALT & PEPPER CALAMARI (GF) \$17

Served with aioli

BUFFALO WINGS \$17

Half kilo wings, spicy hot sauce & blue cheese sauce

FRIES \$7

W/ smokey paprika mayo

SWEET POTATO FRIES \$10

Served with sour cream & sweet chilli

MUSSELS \$18

In tomato, garlic & chilli and served w/ warm house bread

BUN STUFFERS

CHEESE BURGER \$15.5

Prime beef, cheddar, pickles, lettuce, tom, mayo, served with fries.

Add 2.50 extra for bacon.

PORTUGUESE CHICKEN BURGER \$15.5

Piri piri, cheese, coriander mayo & lettuce w/ fries

FALAFEL POCKET (V) \$14.5

Hummus, tabouli, pomegranate

LAMB POCKET \$14.5

Grilled lamb fillet, quinoa tabouli, hummus & aioli

SOUTHERN FRIED CHICKEN POCKET \$14.5

With slaw & chipotle mayo

PULLED PORK POCKET \$14.5

Asian slaw, chilli jam & crackling

PIZZA

Pizza bases made fresh every morning.
Gluten free available \$3 extra

GARLIC PIZZA (V) \$10

Pizza base brushed w/ garlic, oregano & mozzarella

QUEEN MARGHERITA (V) \$17

Confit garlic, tomato, bocconcini, basil & parmesan

PEPPERONI \$17

Sliced pepperoni, tomato, mozzarella & mint

SPANISH INQUISITION \$18

Chorizo, prawns, coriander, mozzarella & jalapeno chilli

MEATBALLS OF FIRE \$17

Pork and fennel meatballs, jalapeno, caramelized onions, rocket & parmesan

OLIVE BRANCH (V) \$17

Tomato, olives, fire roasted peppers, caramelized onions, feta & oregano

THE FLODGE (V) \$17

Roasted pumpkin, zucchini, pesto, pine nuts, feta & mozzarella

THE CHOKER (V) \$17

Artichokes, mushrooms, goats cheese & truffle oil

KIDS MENU

CHICKEN SCHNITZEL \$12

FISH & CHIPS \$18

Fried or grilled available

SPAGHETTI & MEATBALLS \$12

TOMATO & CHEESE PIZZA \$12

DOUGHNUTS WITH VANILLA BEAN ICE CREAM \$10

BANANA SPLIT WITH ICE-CREAM & CHOC SAUCE \$10

PASTAS AND BAKES

MEAT BALL CASARECCE \$19

Pork & fennel, tomato, chilli, fresh parmesan

HOUSE MADE BAKED GNOCCHI (V) \$19

W/ tomato, mozz, parmesan & rocket

BAKED EGGPLANT AND RED PEPPER PARMIGIANA (V) \$19

Goats cheese, rocket & house bread

SPAGHETTI MARINARA \$24

Prawns, fresh fish, calamari, mussels & tomato

RISOTTO (V) \$19

W/ artichokes, fennel, baby spinach, green olives, cherry tomatoes

ORECHIETTE (V) \$19

Spinach, ricotta, broccolini, peas and pistachios

MEATS

300G GRAIN FED RUMP STEAK \$26

Served w/ house salad & chips or mash. Choice of mushroom, peppercorn sauce or gravy

ROAST TERIYAKI PORK NECK \$26

W/ asian greens, soba noodles, mushrooms & miso sauce

FISH THAI GREEN CURRY \$28

Crispy skin barramundi fillet w/ beans, fried lotus root & rice

BEER BATTERED FISH N CHIPS \$19

Market fresh w salad & tartare

FREE RANGE CHICKEN PARMIGIANA \$18

Served w/ slaw

CHICKEN SCHNITZEL \$18

W/ chips and choice of mushroom, peppercorn sauce, or gravy

CHICKEN BREAST \$24

W/ pea puree, smoked pork speck, asparagus and crispy polenta (20 min cooking time)

300G SCOTCH FILLET \$31

Potato & smoked ham hash, silver beet, onion rings, beef jus

SALADS

ROAST CHICKEN FREEKEH (GF) \$18

Quinoa, roast pumpkin, cherry tomato, onion, asparagus, pomegranate, seasonal leaves

SALMON POKE BOWL \$18

Cucumber, cherry tomato, avo, corn, coriander, tobiko, wakame, wasabi peas, pickled ginger, brown rice & ponzu dressing

SUPER GREEN VEG BOWL (V) \$18

Broccolini, beans, avo, pickled cabbage, wakame, sprouts, wasabi peas, seeds, tofu & ponzu dressing, over brown rice

HOUSE GREENS \$9

Cos, rocket, tomato, cucumber and chardonnay dressing

BEETROOT SALAD (V) \$17

Fennel, orange, lentils, seasonal greens, fried haloumi, candied walnuts & balsamic

GRILLED HAWKESBURY CALAMARI (GF) \$22

Fried cauliflower, zucchini, toasted almonds, tahini honey dressing

SWEETS

FLODGE SUNDAE \$14

W/ popping candy, banana, choc fudge, choc ice cream, peanut butter ice cream, honeycomb & whipped cream

DOUGHNUTS \$12

Chocolate ganache, raspberry jam & vanilla bean ice-cream

VANILLA BEAN PANNA COTTA (GF) \$12

Fairy floss & mixed berries

All desserts made in-house

HOSTING A FUNCTION?

Our private function room caters for up to 120 people and we have a great selection of specialty canapés, set menus options or pizza's for that special event.

All our food is house made with fresh ingredients with a modern Italian and Australian fusion.

Our staff are on hand for all your requirements, big or small – just ask.

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