

# DINNER

---

# FOREST STORY

---

Set next to a lush rainforest oasis, Forest Byron Bay celebrates sustainability working hand-in-hand with local farmers, growers and artisans.

Contemporary, social, approachable and distinctly Australian, our restaurant embraces the region's abundance of stunning ingredients.

Passionately local, over 80% of Forest's ingredients come from within a three-hour drive of the Resort. The environment also sits close to heart, with the restaurant using only sustainably sourced seafood and free-range proteins. We're doing our bit to grow, consume and compost with our on-site herb gardens, four beehives and seven Subpods®.

Thirsty? The drinks list features playful, market-driven cocktails. Quintessentially Byron, sip on a Paradiso with Brookie's Dry Gin, lemon myrtle syrup, garden mint and local passionfruit or try the totally insta-worthy (and slightly OTT) Fairy Dust Martini. Alternatively, peruse the heavenly international wine list with a selection of more than 30 sustainable, organic and biodynamic wines.

Serving breakfast, lunch, dinner and just-drinks...  
The perfect place to feed your soul. Stay a while.

  @ForestByronBay

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan)  (dish uses honey from the resort hives)

## Light bites

<b>Organic sourdough</b> (VG, GF)	5
cultured Nimbin Valley butter	
<i>add Boqueróns and gremolata</i>	+6
<b>Byron Bay olives</b> (VG, GF)	9
local olives, chilli and herbs	
<b>Stracciatella</b>	26
Byron Bay Mozzarella stracciatella, roast pickled grapes, balsamic, pistachio, tarragon and crostini	
<b>Piquillos, olives and flowers</b> (VG, GF)	24
Spanish peppers, sundried olives, local pickled garlic, zucchini flowers with chilli oil	
<b>Local salumi plate</b>	26
Chef's selection of cured meat from local artisans, house pickle and crostini	

  @ForestByronBay

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan)  (dish uses honey from the resort hives)

## Ocean and River

**Native rock oysters** 3 pcs 18 /6 pcs 34 /12 pcs 64  
Possum Creek finger lime, chardonnay vinegar, lemon

**Osetra Royal caviar** 190  
100% pure Russian Osetra Royal caviar served with blinis,  
chopped egg, shallot and crème fraîche

**Iluka squid** 32  
pan roasted local Iluka squid with gremolata and lemon

**Hiromasa kingfish ceviche** (GF) 29  
finger lime, citrus and pomegranate

**Peel and eat prawns** (GF) 32  
chilled, cooked Yamba prawns with finger lime mayo  
and fresh lemon

**Forest seafood platter** 132  
Native rock oysters, tiger prawn, mussels,  
diamond clams, Hervey Bay scallops, half W.A lobster  
and sherry-pepper berry vinaigrette

  @ForestByronBay

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan)  (dish uses honey from the resort hives)

## Mains

<b>Market fresh fish</b> (GF)	38
avocado, grilled asparagus, miso, lime and sesame dressing, salmon roe	
<b>Kingfish carbonara</b>	34
Hiromasa kingfish, smoked pork cheek guanciale, cracked pepper, free range egg, parsley and shaved bottarga	
<b>Yamba chilli prawn bucatini</b>	36
Yamba prawns, bucatini pasta, chilli, garlic, tomato, zucchini and basil	
<b>Moules Mariniere</b>	34
Spencer Gulf mussels with white wine, cream, garlic and parsely	
<b>Coal-roasted pumpkin</b> (VG, DF)	28
beetroot hummus, garlic macadamias, house pickles, upland cress	
<b>Roasted eggplant fattoush</b> (VG, DF)	28
local eggplant, Coopers shoot tomatoes, radish, red onion, sundried olives, cucumber, marinated feta cheese, sumac and crisp flat bread	
<b>Grassland's eye fillet</b>	46
premium, pasture fed eye fillet, local greens, horseradish, and green peppercorn sauce	
<b>Ranger's Valley sirloin</b>	52
premium sirloin, local greens, grain mustard butter and red wine gravy	

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan)  (dish uses honey from the resort hives)

## **Communal** (please allow 45 minutes)

<b>Whole roasted fish</b>	<b>MP</b>
market fish with sauce vierge, roasted lemon and herbs	
<b>Mediterranean lamb shoulder</b>	<b>86</b>
slow cooked 500g lamb shoulder, sun dried olives, preserved lemon and herbs	
<b>Bistecca alla Fiorentina</b>	<b>94</b>
roasted 1kg T-bone steak, local greens, grain mustard and red wine gravy	

## **Sides**

<b>Garden salad</b> (V, DF)	<b>12</b>
Byron Bay Lettuce Co. leaf mix, radish, onion, fine herbs, cider and resort honey vinaigrette 🍯	
<b>Tomato salad</b> (V)	<b>14</b>
local and heirloom tomatoes, marinated feta, herb oil	
<b>Charred broccolini</b> (V, DF)	<b>14</b>
garlic, chilli, pine nuts and pecorino	
<b>French fries and aioli</b> (V)	<b>12</b>
garlic aioli	
<b>Duck fat potato</b>	<b>16</b>

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan) 🍯 (dish uses honey from the resort hives)

## Tasting menu

110

### **Hiomasa kingfish ceviche**

finger lime, citrus and pomegranate

### **Iluka squid**

pan roasted local Iluka squid with gremolata and lemon

### **Market fresh fish**

avocado, grilled asparagus, miso, lime and sesame dressing, salmon roe

### **Grassland's eye fillet**

premium, pasture fed eye fillet, local greens, horseradish, and green peppercorn sauce

### **Passionfruit semifreddo**

with limoncello sorbet and resort honey  
and macadamia biscotti 🍯

  @ForestByronBay

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan) 🍯 (dish uses honey from the resort hives)

## Dessert

18

### Basque burnt cheesecake

with house-made resort honey ice cream 🍯

### Chocolate ganache

with raspberry sorbet and resort honeycomb 🍯

### Passionfruit semifreddo

with limoncello sorbet and  
resort honey and macadamia biscotti 🍯

### Lemon and coconut pannacotta

with resort honey roasted figs 🍯

### A selection ice-cream and sorbet

14

### Cheese selection

1pc 15 / 2pc 22 / 3pc 28

daily cheeses (see server), dates, santa teresa quince paste,  
grapes, ash crackers (GF)

  @ForestByronBay

15% surcharge applies on Sundays and public holidays.

We're cash-free! As part of our Mindfully Safe heightened hygiene measures, please note we no longer accept cash as payment. Debit and all major credit cards remain very welcome. 1% surcharge applies to all credit card payments.

GF (Gluten Free) DF (Dairy Free) V (Vegetarian) VG (Vegan) 🍯 (dish uses honey from the resort hives)