

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

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

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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

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Mains

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

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Communal (please allow 45 minutes)

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

Sides

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

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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 🍯

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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)

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