

# DINNER

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  @ForestByronBay

15% surcharge applies on Sundays and public holidays. No split bills.

We're cash-free! We no longer accept cash as payment. Debit and all major credit cards remain very welcome.

GF (Gluten free) DF (Dairy free) V (Vegetarian) VG (Vegan) \*(can be done, please let your food and drink guide know)

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# FOREST STORY

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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®.

Dishes range from snacky - char-grilled local peppers, guindilla chilli and whipped local macadamia - to more substantial, like Bangalow Sweet Pork with Australian truffle.

Highlights include oyster mushroom and white bean ceviche, char grilled Yamba prawns with karkalla and chilli and market fish with baby capers, dill butter and roasted lemon. For the sweet tooth, it's hard to pass on the local honey sponge served with yuzu curd, white chocolate comb and a ginger tea sorbet.

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.

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<b>Organic sourdough</b>	<b>5</b>
with cultured Nimbin Valley butter	
+ add boquerones white anchovies and salsa verde	12

## Ocean and river

<b>Native rock oyster (daily estuaries) (5pc)</b> (GF, DF)	<b>28</b>
Possum Creek finger lime, nahm jim	
<b>Queensland Scallops (3pc)</b> (GF, DF)	<b>26</b>
grilled in the half shell, davidson plum, green onion, jalapeño	
<b>Yamba prawns (3 pc)</b> (GF, DF)	<b>36</b>
char grilled in the shell, karkalla, chilli, salsa verde	
<b>Iluka squid</b> (GF)	<b>26</b>
pan roasted, ink aioli, oven dried tomato pil pil	
<b>Hiramasa kingfish ceviche</b> (GF, DF)	<b>23</b>
lemon aspen, sunflower sprout, onion	

## From the garden

<b>Forest eggplant</b> (VG)	<b>22</b>
Swiss browns, sprouting broccolini, flora cream,	
+ add <i>Australian shave truffle</i>	20
<b>Crystalbrook Caesar</b>	<b>22</b>
charred cos heart, crispy prosciutto, boquerenos white anchovies, cured yolk, grilled sourdough	
+ add <i>smoked chicken</i>	8
<b>Byron Bay Stracciatella</b> (V)	<b>18</b>
Davidson dust, persimmon agrodolce, native berries	
<b>Oyster mushroom and white bean ceviche</b> (GF, VG)	<b>18</b>
Byron Bay mushrooms, white beans, red onion, chilli lime, coriander, crisp corn tortilla	
<b>Chicken blossom salad</b>	<b>26</b>
coconut poached chicken, banana blossom, beans, cherry tomato, lime and tamarind dressing	

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## Main courses

<b>Striploin 300g</b> (GF, DF)	46
Ranger's Valley pasture fed striploin, white bean puree, pickled onion, chimi churri	
<b>Pork cutlet 300g</b> (GF)	54
Bangalow Sweet Pork cutlet, caulilini, king oyster mushroom gravy and Australian truffle	
<b>Market fresh fish</b> (GF)	36
caulilini, baby capers, dill butter, roasted lemon	
<b>Petuna ocean trout</b> (DF)	34
coconut poached trout, green onion, peanut, coriander, jalapeño	
<b>Game Farm duck</b>	42
free range duck breast, pumpkin, king brown mushrooms, anise myrtle gravy	
<b>Northern Tablelands lamb ragu</b>	29
lamb, sage and pancetta ragu, fettuccine	
<b>Ricotta gnudi</b> (V)	25
braised eggplant, tomato, basil, pecorino toscano	
<b>Baked cauliflower</b> (VG)	25
spiced purple cauliflower, garlic macadamias, beetroot hummus , cavallo nero	

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## Sides

<b>Kipfler potatoes</b> (V DF)	16
roasted kipflers, local garlic confit and sea purslane	
<b>Garden salad</b> (V DF)	12
Byron Bay Lettuce Co. leaf mix, radish, onion, fine herbs, cider and honey vinaigrette	
<b>Vine tomato salad</b> (VG DF)	14
vine ripened cherry tomatoes, snap peas, pepper leaf, sea salt, coriander, extra virgin olive oil	
<b>Coal-roasted pumpkin</b> (V DF)	14
romesco sauce, mountain cress, pine nuts and pecorino	
<b>Brassicas and blue</b> (VG DF)	16
local brassica varieties, Just-Ash blue cheese and aged balsamic	
<b>Chips and aioli</b> (V)	12
Tasmanian potato, roasted garlic aioli	

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## Desserts

- Paris Byron** (V) 17  
classic choux, local macadamia praline cream,  
milk chocolate ice cream
- Miss Bee have** (V GF\*) 18  
local honey sponge, yuzu curd, white chocolate comb,  
ginger tea sorbet
- Belle Helene** (V GF) 18  
poached pear, vanilla mascarpone, sorbet,  
spiced crumble, hot chocolate
- Cheese selection** 1pc 15 / 2pc 22 / 3pc 28  
daily cheeses (see server), dates, santa teresa quince paste,  
grapes, ash crackers (GF)  
*\*ask for vegan cheese by Just-Ash (VG, DF)*

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