

Merry and bright at Forest

Festive feast

Adult \$195

House baked sourdough served with cultured butter

Amuse

Ballina prawn ceviche
ginger, carrot and coriander

A merry and bright start

Cured Tasmanian salmon gravlax
keta caviar, pepperberry and smoked dill crème fraîche

Jingle all the way

Slow cooked organic free-range turkey ballotine
chestnuts and prunes, truffle pomme mousseline,
cranberry sauce and turkey gravy

or

Pan seared cone bay barramundi
summer vegetable pearls, bronze fennel and Riesling beurre blanc

Shareable sides

Mesclun salad with shaved crudité vegetables and
a chardonnay dressing

Roasted baby potatoes with rosemary butter

Buttered Brussels sprouts and green beans and parsley gremolata

Sugar, spice and everything nice

Exotic pavlova
mascarpone and lime, caramelised almonds,
passionfruit and organic tea sauce

Christmas sweets

Tea and coffee

Plant-based Christmas feast

Adult \$115

House baked sourdough served with extra virgin olive oil

Amuse

Avocado and fennel ceviche
ginger and carrot, coriander

A merry and bright start

Coopers Shoot heirloom tomatoes (veg)
Byron Bay Stracciatella, burnt nectarine butter,
olive and vanilla crumble

or

Organic beetroot carpaccio (V)
grilled nectarine, coffee and raisin purée, puffed wild rice

Jingle all the way

Artisan pasta (V)
pumpkin and miso, cavalo nero, pickled muscatels, candied walnuts

or

Curried cauliflower (V)
Eggplant purée pickled macadamia, dukkah and coriander

Shareable sides

Mesclun salad with shaved crudité vegetables and
a chardonnay dressing (V)

Roasted baby potatoes with rosemary butter (veg)

Buttered Brussels sprouts and green beans, parsley gremolata (veg)

Sugar, spice and everything nice

Exotic pavlova
mascarpone and lime, caramelised almonds,
passionfruit and organic tea sauce

or

Exotic cheesecake (V)
caramelised almonds, passionfruit and organic tea sauce

To finish

Christmas sweets, tea and coffee

Santa's little helper

Child \$65 (5-13y) • Child under 4y free

A merry and bright start

Crumbed fish fingers
crudité salad and tartar sauce

or

salmon and leek quiche
cherry tomato and balsamic glaze

Jingle all the way

Turkey breast cordon bleu
mashed potato, glazed vegetables and gravy

or

Macaroni and spinach gratin
tomato coulis and parmesan

Sugar, spice and everything nice

Mango pudding
coconut meringue and chocolate nibs

or

Warm chocolate brownie
berries and vanilla ice cream

