

# DINNER

---

  @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)

---

# FOREST STORY

---

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

Contemporary, social, approachable and distinctly Australian, Forest, led by Executive Chef Etienne Karner, embraces the Northern Rivers region's abundance of stunning ingredients.

Think poached Mooloolaba king prawns with avocado, green apple and coriander, Paroo kangaroo tartar with lemon myrtle mayo, line-caught local fish with Windaboo mushrooms or for the sweet tooth, a nest of Kataifi pastry with white chocolate and salted caramel parfait.

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. Guaranteeing the highest levels of animal welfare, a selection of Forest's wet and dry-aged beef is farmed at Crystalbrook Station\*.

Throw in an organic herb garden, on-property beehives and a worm farm fit for a tv garden guru and you'll start to get the idea.

Thirsty? For something with a bit of bite, try the Bam Bam with spiced rum, Campari and lemon myrtle or the Matcha Colada with Husk pure cane rum and homemade coconut matcha cream. Alternatively, peruse the heavenly international wine list, with options for every budget, as well as 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.

---

## Things to share

<b>Farmers market crudités with crème fraîche</b> and herb oil	<b>14</b>
<b>Organic sourdough with cultured butter</b>	<b>9</b>
<b>Local salumi and charcuterie with house-made pickles</b>	<b>18</b>
<b>Marinated Alto olives</b>	<b>9</b>

## Entrees

<b>Five rock oysters</b> shallot and chardonnay mignonette with native pepperberry	<b>25</b>
<b>Poached Ballina king prawns</b> avocado, finger lime, green apple and coriander	<b>28</b>
<b>Marinated spanner crab salad</b> pickled daikon, ginger and yuzu and watermelon gazpacho	<b>28</b>
<b>Byron Bay cow milk burrata</b> confit fennel with grapefruit and puffed Nimbin rice	<b>26</b>
<b>Sweet potato and fermented garlic agnolotti</b> macadamia nuts, beurre noisette and chive	<b>25</b>

  @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)

---

## **Main courses**

<b>Slow-poached ocean trout</b>	<b>38</b>
crispy skin, barbecued leeks, black mussels, seaweed and trout roe butter	
<b>Pan-seared market fish fillet</b>	<b>40</b>
prawn and tarragon brandade, corn aioli, confit fennel and corn bisque	
<b>Braised black angus beef cheek</b>	<b>42</b>
coffee and raisin, caramelised onion, Belgian witlof and bone marrow jus	
<b>Citrus-roasted free range chicken</b>	<b>39</b>
Jerusalem artichokes with cavalo nero and sauce fleurette	
<b>Dorper slow-cooked lamb loin</b>	<b>42</b>
roasted cauliflower with labneh, eggplant and dukkah	
<b>Ricotta and wattle seed gnocchi</b>	<b>36</b>
butternut squash, miso, walnuts and pickled muscatels	

  @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)

---

## Sides

<b>Cooper's Shoot Tomatoes</b>	<b>12</b>
Byron Bay stracciatella and watercress	
<b>Steamed broccolini</b>	<b>12</b>
red pepper and shallot persillade	
<b>Mixed green salad</b>	<b>12</b>
mustard vinaigrette	
<b>Shoestring fries</b>	<b>10</b>
chicken salt, smoked paprika and aioli	
<b>Dutch cream potatoes</b>	<b>12</b>

  @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)

---

## **Desserts**

<b>Forest</b>	<b>18</b>
caramelised white chocolate, matcha sponge, dark chocolate trees and Davidson plum sorbet	
<b>Bee Safe</b>	<b>18</b>
local honeycomb, honey maple macadamia and lemon curd ice cream	
<b>The Nest</b>	<b>18</b>
Kataifi pastry, white chocolate, salted caramel parfait	
<b>Selection of three Australian cheeses</b>	<b>24</b>
traditional condiments	

  @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)

---

## Tasting menu

90

### Poached Ballina king prawns

avocado, finger lime, green apple and coriander

### Sweet potato and fermented garlic agnolotti

macadamia nuts, beurre noisette and chive

### Pan-seared market fish fillet

prawn and tarragon brandade, corn aioli,

confit fennel and corn bisque

### Braised black angus beef cheek

coffee and raisin, caramelised onion,

Belgian witlof and bone marrow jus

### Forest

caramelised white chocolate, matcha sponge,

dark chocolate trees and Davidson plum sorbet

  @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)

---

## **Vegan**

<b>Market crudités</b>	<b>15</b>
chickpea hummus and herbs	
<b>Heirloom tomatoes</b>	<b>18</b>
watercress, avocado mousseline and sauce vierge	
<b>Charred leek</b>	<b>24</b>
enoki mushroom salad and pickled macadamia	
<b>Curried cauliflower</b>	<b>28</b>
eggplant purée, dukkah and coriander	
<b>Artisan vegan pasta</b>	<b>30</b>
pumpkin and miso, cavalo nero, muscatels and candied walnuts	
<b>Flora</b>	<b>18</b>
chocolate and hazelnut soil, Davidson plum sorbet and edible flowers	

  @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)

---