

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

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

Entrees

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

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Main courses

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

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Sides

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

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Desserts

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

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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

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Vegan

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

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