

# FOREST

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## Light bites and entree

<b>Organic sourdough</b>	5
cultured Nimbin Valley butter	
<i>add Boqueróns and gremolata</i>	+6
<b>Native rock oysters</b>	3 pcs 18 / 6 pcs 34 / 12 pcs 64
Possum Creek finger lime, chardonnay vinegar, lemon	
<b>Osetra Royal caviar</b>	190
100% pure Russian Osetra Royal caviar served with bilinis, chopped egg, shallot and crème fraîche	
<b>Byron Bay olives (VG, GF)</b>	9
local olives, chilli and herbs	
<b>Crispy fish taco</b>	10 ea
crumbed hake, apple slaw, jalapeno, roasted nori mayo	
<b>Piquillos, olives and flowers (VG, GF)</b>	24
Spanish peppers, sundried olives, local pickled garlic, zucchini flowers with chilli oil	
<b>Pea and avocado guacamole (VG, GF)</b>	26
pea and avocado, lime, jalapeno and garlic gauc with house-made tostadas	
<b>Cauliflower popcorn (VG, GF)</b>	22
spiced, flash fried, cauliflower with harissa, lime and forest honey mayo 🍯	
<b>Yeezy wings</b>	24
spiced, free range chicken wings with hot sauce, ranch dressing and celery sticks	
<b>Stracciatella (V)</b>	26
Byron Bay Mozarella stracciatella, roast pickled grapes, balsamic, pistachio, tarragon and crostini	
<b>Local salumi plate</b>	26
Chef's selection of cured meat from local artisans, house pickle and crostini	
<b>Hiromasa kingfish ceviche</b>	29
finger lime, citrus and pomegranate	

  @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)

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## Ocean

- Peel and eat prawns (GF)** 32  
chilled, cooked Yamba prawns  
with finger lime mayo and fresh lemon
- Salt and pepper squid** 26  
local squid, finger lime mayo, lemon
- Lobster roll** 35  
Western Australia Lobster, finger lime mayo,  
avocado, lettuce on a toasted brioche roll
- Fish and chips (DF)** 28  
beer battered market fish, fries,  
lemon and pea tartare

## Sides

- Sweet potato wedges (VG)** 16  
guac and sweet chilli
- French fries and aioli (V)** 12  
garlic aioli
- 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

## Sweets

- Basque burnt cheesecake** with house-made resort  
honey ice cream 🍯
- Cheese selection** 1pc 15 / 2pc 22 / 3pc 28  
daily cheeses (see server), dates, santa teresa  
quince paste, grapes, ash crackers (GF)
- A selection of ice-cream and sorbet (DF, GF)** 14

## Mains

- Roasted eggplant fattoush (VG)** 26  
local eggplant, Coopers shoot tomatoes, radish,  
red onion, sundried olives, cucumber, marinated  
feta cheese, sumac and crisp flat bread
- Coal roasted pumpkin (VG)** 28  
beetroot hummus, garlic macadamias,  
house pickles, upland cress
- Beef burger and fries** 26  
brisket and chuck patty, mature cheddar, pickles,  
onion, Russian sauce, lettuce and tomato
- Vegan burger and fries (VG)** 24  
pulp burger, cashew cheese, pickles, onion, soy  
aioli, lettuce, tomato
- Yamba chilli prawn bucatini** 36  
Yamba prawns, bucatini pasta, chilli, garlic,  
tomato, zucchini and basil
- Kingfish carbonara (DF)** 34  
Hiromasa kingfish,  
smoked pork cheek guanciale, cracked pepper,  
free range egg, parsley and shaved bottarga

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