



FOREST

DINNER

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

Six rock oysters shallot and chardonnay mignonette with native pepperberry	30
Poached Ballina king prawns avocado, finger lime, green apple and coriander	28
Paroo Kangaroo tartar lemon myrtle mayo with quail mi-cuit egg and amaranth	26
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

Main courses

Red snapper fillet seafood broth with shaved calamari and kohlrabi	36
Line-caught local fish charred leeks, Windaboo mushrooms and seaweed beurre blanc	40
Citrus-roasted free range chicken Jerusalem artichokes with cavalo nero and sauce fleurette	39
Dorper slow-cooked lamb loin roasted cauliflower with labneh, eggplant and dukkah	42
Ricotta and wattle seed gnocchi butternut squash, miso, walnuts and pickled muscatels	36

Sides

Cooper's Shoot Tomatoes	12
Byron Bay stracciatella and watercress	
Roasted broccolini polonaise condiment	12
Mixed green salad mustard vinaigrette	12
Shoestring fries chicken salt, smoked paprika and aioli	10
Dutch cream potatoes	12

Desserts

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

Tasting menu

Selection of Byron Bay snacks	110
Rock oysters shallot and chardonnay mignonette with native pepperberry	
Paroo Kangaroo tartar lemon myrtle mayo with quail mi-cuit egg and amaranth	
Line-caught local fish charred leeks, Windaboo mushrooms and seaweed beurre blanc	
Angus beef cheek Butternut squash with miso, cavalo nero and bone marrow jus	
Debra Allard cheese	
Forest caramelised white chocolate, matcha sponge, dark chocolate trees and Davidson plum sorbet	

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.