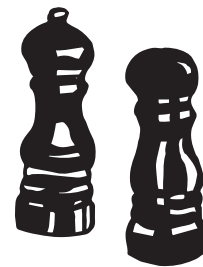


MENU

Please order at
the counter in
the dining room



SHARE PLATES	LARGER PLATES	SIDES
MARINATED OLIVES (GF, V+) 9	LAMB SALAD 28 <i>Slow cooked cumin dusted lamb shoulder, eggplant puree, fetta, green oak lettuce, puffed grains</i>	FRIES 12 <i>Aioli (V, GF, DF)</i>
THAI GLAZED PORK BELLY 19 <i>Papaya salad (GF, DF)</i>	CREAMY PENNE 26 <i>Mushroom, peas, zucchini, cherry tomato, garlic, chilli, parmesans</i>	GARLIC BREAD 11
HONEY BAKED CAMEMBERT 19 <i>Apple & walnut salad, croutons</i>	LINGUINE GAMBERI 29 <i>Prawns, cherry tomato, garlic, chilli, chorizo</i>	BABY GEM SALAD 15 <i>Buttermilk dressing, parmesan, puffed grains (V+, GF)</i>
BARBECUED CORN RIBS 14 <i>Vegan chipotle mayo, parmesan(V+)</i>	300G RIB EYE 42 <i>Seasonal roast veg, house made potato gem & choice of sauce (GF)</i>	VEGETABLES 15 <i>Seasonal roast vegetables, fetta, pine nuts (V+, GF)</i>
CRISPY SQUID 18 <i>Pickled vegetables, preserved lemon aioli (GF, DF)</i>	PORK CUTLET 38 <i>Seasonal roast veg, house made potato gem, choice of sauce & caramelised apple (GF+)</i>	KIDS MENU 14 years & under
½ KG HICKORY SMOKED WINGS 23 <i>House made ranch dipping sauce (GF)</i>	CHICKEN SCHNITZEL 27 <i>House slaw, chips & choice of sauce</i>	All \$16. Served with fresh fruit, chips & mini gelato cone.
BURGERS	MAKE IT A PARM +4 <i>Ham, mozzarella, nap sauce</i>	PASTA NAPOLITANA (V)
<i>All burgers served with chips. Gluten free buns available for \$3</i>	PAN FRIED BARRAMUNDI 38 <i>Prawn potato crush, broccolini & romesco sauce (DF, GF)</i>	TEMPURA FISH COCKTAILS
DOUBLE BLACK ANGUS 26 <i>Lettuce, tomato, pickled beetroot, cheese, burger sauce</i>	PIE OF THE DAY 28 <i>Mash, peas & farmhouse gravy</i>	CHEESEBURGER
SOUTHERN FRIED CHICKEN 26 <i>Lettuce, tomato, avo, American cheese, aioli</i>	SAUCES Extra pot 2.5 • Farmhouse Gravy • Red Wine Jus • Peppercorn • Mushroom	CHICKEN NUGGETS
CRUMBED PORTOBELLO MUSHROOM 26 <i>Lettuce, tomato, caramelised onion, vegan chipotle mayo</i>		SWEET
LAMB BURGER 26 <i>Tzatziki, lettuce, pickle, fetta</i>		STEAMED BANANA PUDDING 16 <i>Vanilla bean ice cream, candied pistachio, caramel sauce</i>
		WARM DARK CHOCOLATE WALNUT BROWNIE 16 <i>Chocolate sauce, vanilla bean ice cream (GF+)</i>
		GREEK LEMON CUSTARD PIE 16 <i>Vanilla bean ice cream</i>
		BAMBINO GELATO CONE 3.5

Our Menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst we cannot guarantee that our food will be allergen free we do offer GF (Gluten Free), DF (dairy free), DF+ (Dairy Free Option), V (Vegan), V+ (Vegan Option)
All credit cards incur a 1 -1.5% surcharge. A 10% surcharge will apply on public holidays

SUTTON FOREST
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