



*The Forest Lodge Lounge-Bar and Restaurant
Over 100 years of History speaks for itself,
just GO-IN and be welcomed by Chef Ingo*



Overlooking the Gardens, the Lake and the Terrace the traditional looking decor of the Restaurant and Lounge give a grand classic but also cosy feeling at the same time. The wooden floor represents the work of art from the region. Our Food is based on Local and Regional offerings with the influence of Native Bush Tucker flavours. The Menu will be changing regularly incorporating seasonal items. We will be featuring additional Daily Specials.

FLR Restaurant Season 2019-2020

Open September to April

Saturday and Sunday

Lunch 12.30pm – 14.30pm

Dinner 18.00pm-20.30pm

All Year Round

Breakfast Buffet open every day from 8.00am- 9.30 am

FLR Bar – Lounge - Terrace

Open every day from 11.00am – 17.00pm

*We cater also to Celebrations, Weddings, Conferences and Events
as well as outside caterings.*

Bookings are essential: Telephone: 97761113


FOREST LODGE
— RESORT PEMBERTON —
WESTERN AUSTRALIA



Set Menu Options:

3 Course Menu \$48.90

4 Course Menu \$54.90

Snacks & Appetisers

Garlic Bread

Olives, Sundried Tomatoes, Eggplants and Salami

\$9.50

Homemade Meat Balls in vegetable tomato, olive - caper sauce

\$9.50

Truffled Hummus with Arabic Bread

\$9.50

*Home Smoked Duck Breast and Liver Pate combination with
Pickles & German Rye Bread*

\$9.50

*Warm Roasted South West Lamb Slices, Rosemary Salt
on Creamed Leeks*

\$9.50

SOUP

*Country Style Pumpkin and Sweet Potato Soup with Gnocchi
Topped with Apple Wood Home Smoked Ham Shavings*

Appetiser \$12.50

Main Dish comes with Bread \$22.50

*Forest Lodge Marron Chowder
with Pemberton Red and White Wine, Shrimps, Crunchy Vegetables*

Appetiser \$14.50

Main Dish Comes with Garlic Bread \$26.50



Main course,

“Lumber Jack”

Pan Seared Pork Scotch Fillet

flavoured with Salt Bush and Native Basil

Served on South Western Sauerkraut with Pink Lady Apples,

Mashed Potatoes, Bacon Sauce & Crackling

\$32.50

“Wood chopper” Rib eye Steak

marinated in Bush Spices and Onions, Semi Smoked,

Roasted Potato Wedges in Duck fat,

Stewed Red Cabbage w. Quandong

\$34.50

Barramundi Fillet Steak

Stewed local Vegetable Ragout with a touch of star anis,

Mashed Potatoes, Broccoli,

Yoghurt Pesto with Native Salt Bush

\$31.50

Braised Duck Breast in Red Wine Sauce

Mashed Potatoes and Red Cabbage

\$31.50

Forest Lodge Chicken Ragout with Mushrooms in Creamy Sauce,

Mashed Potatoes, Broccoli

\$29.90

Dessert

Berry Compote, Vanilla-Mandarin Flavoured Yoghurt,

Fresh Berries and Margaret River Fudge,

\$11.50

Bush Plum Cheesecake with Fresh Strawberries,

Peach Brandy Sauce Whipped Cream and Chocolate Shavings

\$11.50

Semi Frozen Blueberry Cheesecake with Fresh Blueberries and

Chocolate Shavings



Children's Option

*Garlic and Herb Crusted Southern Whiting Fish Fillet, Mashed or
Roasted Potatoes
Vegetable Ragout and Broccoli
Kids portion \$15.00
Teenager portion \$24.50*

*Home Roasted Potato Wedges, House Spice Mix
with Yoghurt Chilly Dip or Tomato Sauce
\$12.50*

*Please feel free to ask for any special requests for Children, Dietary,
Vegetarian etc, we will do our best to make it happen.*