



**LUNCH: MIDDAY til 2.30pm / DINNER: 5pm til 9pm**

## **BAR SNACKS**

<b>Flodge Veg Plate (v)</b> beetroot baba, pesto beans, goats cheese mousse dukkha, marinated olives & warm house bread	\$16
<b>Ham, Mac n Cheese Croquettes</b> smoked paprika mayo	\$12
<b>Zucchini Flowers (v)</b> filled w ricotta & fried in crisp batter	\$4
<b>Salt &amp; Pepper Calamari</b> w' aioli	\$17
<b>Buffalo Wings</b> half kilo wings, spicy hot sauce & blue cheese sauce	\$17
<b>Fries</b> w' smoked paprika mayo	\$7
<b>Sweet Potato Fries</b> sour cream & sweet chilli	\$10
<b>Mussels</b> in tomato, garlic & chilli and served w' warm house bread	\$18

## **PIZZA**

<b>Garlic Pizza (v)</b> Pizza base brushed w fresh garlic, oregano & mozzarella	\$10
<b>Queen Margherita (v)</b> Confit garlic, fresh tomato, bocconcini, basil & parmesan	\$17
<b>Pepperoni</b> Sliced pepperoni, tomato, mozzarella & mint	\$17
<b>Spanish Inquisition</b> Chorizo, prawns, coriander, mozzarella & jalapeno chilli	\$18
<b>Meatballs of Fire</b> Pork and fennel meatballs, jalapeno, caramelized onions, rocket & parmesan	\$17
<b>Olive Branch (v)</b> Tomato, olives, fire roasted peppers, caramelized onions, feta & oregano	\$17
<b>The Flodge (v)</b> Roasted pumpkin, zucchini, pesto, pine nuts, feta & mozzarella	\$17
<b>The Choker (v)</b> Artichokes, mushrooms, goats cheese & truffle oil	\$17

**PIZZA BASES MADE FRESH EVERY MORNING. GLUTEN FREE AVAILABLE \$3 extra**

## SALADS

<b>Roast Chicken Freekeh</b> quinoa, roast pumpkin, cherry tomato, onion, asparagus, pomegranate, seasonal leaves (contains wheat)	\$18
<b>Salmon Poke Bowl</b> cucumber, cherry tomato, avo, corn, coriander, tobiko, wakame, wasabi peas, pickled ginger, brown rice & ponzu dressing	\$18
<b>Super Green Veg Bowl (v)</b> broccolini, beans, avo, pickled cabbage, wakame, sprouts, wasabi peas, seeds, tofu & ponzu dressing, over brown rice	\$18
<b>House Greens</b> cos, rocket, tomato, cucumber, chardonnay dressing	\$9
<b>Beetroot Salad (v)</b> fennel, orange, lentils, seasonal greens, fried haloumi, candied walnuts & balsamic	\$17
<b>Grilled Hawkesbury Calamari</b> fried cauliflower, zucchini, toasted almonds, tahini honey dressing	\$22

## BUN STUFFERS

<b>Cheese Burger</b> prime beef, cheddar, pickles, lettuce, tom, mayo, served with fries. Add 2.50 extra for bacon.	\$15.5
<b>Portuguese Chicken Burger</b> piri piri, cheese, coriander mayo & lettuce w fries	\$15.5
<b>Falafel Pocket (v)</b> hummus, tabouli, pomegranate	\$14.5
<b>Lamb Pocket</b> grilled lamb fillet, quinoa tabouli, hummus, aioli	\$14.5
<b>Southern Fried Chicken Pocket</b> w slaw & chipotle mayo	\$14.5
<b>Pulled Pork Pocket</b> Asian slaw, chilli jam & crackling	\$14.5

## PASTAS AND BAKES

<b>Meat Ball Casarecce</b> pork & fennel, tomato, chilli, fresh parmesan	\$19
<b>House Made Baked Gnocchi (v)</b> w tomato, mozz, parmesan & rocket	\$19
<b>Baked Eggplant and Red Pepper Parmigiana (v)</b> goats cheese, rocket & house bread	\$19
<b>Spaghetti Marinara</b> prawns, fresh fish, calamari, mussels & tomato	\$24
<b>Risotto (v)</b> w artichokes, fennel, baby spinach, green olives, cherry tomatoes	\$19
<b>Orechiette (v)</b> spinach, ricotta, broccolini, peas and pistachios	\$19

## MEATS

<b>300g Grain Fed Rump Steak</b> served w house salad & chips or mash choice of mushroom, peppercorn sauce or gravy	\$26
<b>Roast Teriyaki Pork Neck</b> w Asian Greens, soba noodles, mushrooms & miso sauce	\$26
<b>Fish Thai Green Curry</b> crispy skin barramundi fillet w' beans, fried lotus root & rice	\$28
<b>Beer Battered Fish n Chips</b> market fresh w salad & tartare	\$19
<b>Free Range Chicken Parmigiana</b> w slaw	\$18
<b>Chicken Schnitzel</b> w chips and choice of mushroom, peppercorn sauce, or gravy	\$18
<b>Pan Roasted Spatchcock</b> w corn puree, chorizo, caramelised red cabbage, Coriander & chilli dressing	\$28
<b>300g Scotch Fillet</b> potato & smoked ham hash, silver beet, onion rings, beef jus	\$31

## SWEETS

<b>Chocolate Brulee</b> served w biscotti & orange	\$12
<b>Doughnuts</b> chocolate ganache, raspberry jam & vanilla bean ice-cream	\$12
<b>Vanilla Bean Panna Cotta</b> fairy floss & mixed berries	\$12

**ALL DESSERTS MADE IN-HOUSE**

## KIDS MENU \$12

Chicken Schnitzel & chips  
Fried or Grilled Fish & Chips  
Spaghetti Meatballs  
Tomato & Cheese Pizza

## KIDS SWEETS \$10

Banana Split w Ice-Cream & Chocolate Sauce  
Doughnuts w Vanilla Bean Ice-Cream

# FOREST LODGE

## WINE LIST

### WHITE WINE

<b>De Bortoli, Willow Glen</b> – Sem Sauv Blanc – SE NSW	\$6.5G \$24B
<b>Nugan</b> - Chardonnay – KING VALLEY, VIC.	\$8G \$39B
<b>Four O Clock</b> – Chardonnay – McLAREN VALE, STH AUST (organic)	\$8G \$29B
<b>Mahi</b> - Sauvignon Blanc - MARLBOROUGH, NZ	\$8.5G \$40B
<b>Swinging Bridge</b> - Pinot Gris - ORANGE, NSW	\$7G \$35B
<b>Little Black Stone</b> – Pinot Gris – Marlborough, NZ	\$7.5 \$36B
<b>Kyara</b> - Riesling - EDEN VALLEY, SA	\$8.5G \$40B
<b>Heathvale</b> ‘The Witness’ Riesling – Eden Valley, SA	\$8.5G \$40B
<b>Ernest Hill</b> - Cyril Semillon - HUNTER VALLEY, NSW	\$7.5G \$35B

### SPARKLING

<b>Tempus Two</b> - Blanc De Blanc - HUNTER VALLEY, NSW	\$7.5 G \$29 B
<b>Jansz</b> - Non Vintage Cuvée - TASMANIA	\$9 G \$40 B
<b>DiVici</b> – Prosecco – ITALY	\$9 G \$39 B

# RED WINE

<b>De Bortoli, Willow Glen</b> - Shiraz Cabernet – S.E NSW	\$6.5G \$24B
<b>Mr Mick</b> - Shiraz - CLARE VALLEY, Sth Aust	\$7G \$32B
<b>Hahndorf Hill</b> – Shiraz – Adelaide Hills – Sth Aust	\$10.5G \$49B
<b>Grant Burge - Benchmark Shiraz</b> – Sth Aust	\$7.5G \$33B
<b>Mama Goat</b> - Merlot - COONAWARRA, SA	\$7.5G \$36B
<b>M.A.W</b> - Pinot Noir - ORANGE, NSW	\$9.5G \$49B
<b>Heathvale</b> - Shiraz-Cab- Sagrantino - EDEN VALLEY, SA	\$8.5G \$40B
<b>Nugan</b> – Cabernet Sauvignon - COONAWARRA, SA	\$9G \$45B
<b>Clairault</b> – Cabernet Sauvignon – Margaret River. WA	\$9.5G \$45B
<b>T’Gallant</b> – Tempranillo Graciano Shiraz – Victoria	\$8.50G \$30B
<b>De Bortoli, Down the Lane</b> – Shiraz Tempranillo – SE NSW	\$8G \$30B
<b>De Alto Amo</b> - Cosecha - RIOJA SPAIN	\$8.5G \$30B
<b>Cloak</b> - Sangiovese - N.E. VICTORIA -	\$10G \$37B

# ROSE

<b>Fontanet</b> – Fleur Sauvage Rose – SOUTHERN FRANCE	\$7G \$28B
<b>Cave De Tain</b> - Rose de Syrah – FRANCE	\$7G \$28B
<b>McPherson</b> - Aimees Garden - Moscato - Victoria	\$6.5G \$26B