Foresters Arms Hotel

HOUSE SDECIAITIES

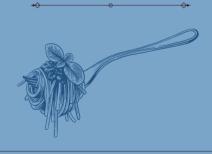
STARTERS —	\longrightarrow
GARLIC BREAD (v)	\$9
GARLIC BREAD w/ CHEESE (v)	\$14
SOUP OF THE DAY	\$9
TOMATO BRUSCHETTA (avgn) w/ tomato, roasted peppers & red onion, basil, fetta, balsamic, extra virgin olive oil	\$13
ARANCINI (v, n)	\$13
PANKO CRUMBED CHICKEN w/ smokey BBQ sauce & honey mustard mayo	\$16
LIME PEPPER CALAMARI (agf)	\$16
SPICED POTATO WEDGES (avgn, v, agf)w/ sour cream & sweet chilli sauce	\$15
NACHO LOADED STEAK FRIES (avgn, v, agf)	\$15
w/ salsa, guacamole, & sour cream Add-on: panko crumbed chicken	+\$8
BUFFALO WINGS (agf) Chicken wing pieces tossed in either hot sauce or Texan BBQ, w/ ranch dressing	\$13
SPECIAL Choose 4 starters or breads from the menu to serve platter style	\$48

HOUGE OF EGIATIFE	
Most Popular! CHICKEN PARMIGIANA w/ steak fries and house salad	. \$32
OUTBACK PARMA Bacon, BBQ sauce, onion rings, w/ steak fries and house salad	\$34
MEXICAN PARMA Tomato salsa, cheese, corn chips, jalapenos, avocado salsa sour cream, w/ steak fries and house salad	. \$34 a,
ROAST OF THE DAY (agf)w/ baked & steamed vegetables, gravy	. \$30
CHICKEN SCHNITZEL	. \$28
BEER BATTERED BARRAMUNDI & CHIPSHouse salad, lemon, tartare sauce	. \$30
W/ steak fries, house salad, lemon, aioli	\$30
CHICKEN SCALOPPINE (agf)	. \$29
HONEY BUTTER SALMON (agf)	. \$34
NASI GORENG (n)	\$30

RAVIOLINI (v)	\$28
GARLIC PRAWNS LINGUINI Pan-fried king prawns, in garlic, parsley, white wine, olive oil	\$32
HAND MADE GNOCCHI Button mushrooms, chicken breast, white wine and cream sauce, shaved parmesan	\$27
LAMB RISOTTO (agf)	\$29

PASTA & RISOTTO

Explore a variety of crafted pasta and risotto dishes, perfectly paired with fresh ingredients and unique flavours.



CHAR-GRILLED STEAKS

Carefully selected premium cuts which have been sourced from Thomas Farms paddocks, direct to your plate.

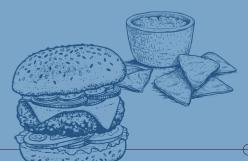
All steaks are cooked to your liking, served with steakhouse chips, salad, and a sauce or condiment.

Thomas Farms Supreme. Yearling Marble Score 2+ 300GM SCOTCH FILLET Thomas Farms Classic. Yearling MSA Graded	\$4¢
	\$45
ADD-ON	

Garlic prawns or calamari rings +\$8
Sauces +\$2each

Wild mushroom | Creamy pepper Red wine gravy | Garlic butter (All are gluten friendly)



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SALADS MEXICAN BOWL SALAD (avgn, v, agf).....

\$20

w/ lettuce, tomato, corn chips, avocado salsa, sour cream, slaw, chilli & lime dressing

CAESAR SALAD (agf)..... \$20 Cos lettuce, bacon, croutons, anchovies, shaved parmesan, and poached egg

\$8 each Panko crumbed chicken, or arilled chicken. or lime pepper calamari

CHOOSE A SIDE

BOWL OF CHIPS w/gravy	\$9	
GARDEN SALAD (agf, vgn)	\$6	
SEASONAL VEGETABLES (agf, vgn)	\$6	
CLASSIC POTATO MASH (agf, v)	\$6	

SENIORS MENU

Also available, 20% discount off any main meal from the main menu (excludes specials, and share platters)

(Please present your seniors card to a staff member at the register to redeem this offer.)

– STARTERS –

PREMIUM MAINS

GARLIC BREAD (v)

GARLIC BREAD W/ CHEESE (v) +\$2

TOMATO BRUSCHETTA (vgn)

SOUP OF THE DAY

ARANCINI (v, agf)

BEER BATTERED FISH & CHIPS

LEMON PEPPER CALAMARI (agf)

ROAST OF THE DAY (agf)

CHICKEN SCHNITZEL w/ chips and salad

PASTA OF THE DAY

CAESAR SALAD (agf) w/ grilled chicken

\$15

GRILLED BARRAMUNDI FILLET (agf)

w/ steamed rice & vegetables

MINUTE PORTERHOUSE STEAK

Cooked medium, chips, salad, and choice of sauce

CHICKEN PARMA w/ chips & salad

ASK OUR FRIENDLY STAFF FOR OFFERINGS

DESSERTS

astellós ~ great food, good times ~

(avgn) – available vegan (vgn) – vegan (v) – vegetarian (agf) - available gluten friendly (n) - contains nuts

Our kitchen will make every effort to meet your dietary requirements where possible. Please talk to our staff before placing your order.

15% surcharge will apply on all public holidays