

FORESTERS ARMS HOTEL

HOUSE SPECIALTIES

SHARING BREADS & STARTERS

GARLIC BREAD (V)	\$9
GARLIC BREAD w/ CHEESE (V)	\$14
SOUP OF THE DAY	\$9
TOMATO BRUSCHETTA (AVGN)	\$13
w/ tomato, roasted peppers & red onion, basil, fetta, balsamic, EVO	
ARANCINI (V,N)	\$13
Pumpkin & pine nut filled, w/ aioli	
PANKO FRIED CHICKEN	\$16
w/ smokey BBQ sauce & honey mustard mayo	
LIME PEPPER CALAMARI (AGF)	\$16
w/rocket, lemon, aioli	
THAI CHICKEN SATAY SKEWERS (N)	\$15
Peanut sauce, w/ hot & sour slaw	
SPICED POTATO WEDGES (VGN,V,AGF)	\$15
w/ sour cream & sweet chilli sauce	
NACHO LOADED STEAK FRIES (AVGN,V,AGF)	\$15
w/ salsa, guacamole, & sour cream	
Add-on southern fried chicken +\$8	
BUFFALO WINGS (AGF)	\$13
Chicken wing pieces tossed in either hot sauce or Texan BBQ, w/ ranch dressing	
LAMB RIBLETS	\$16
Greek style, w/ garlic, lemon, mint, Hellenic slaw	
SPECIAL - Choose 4 starters or breads	\$48
from the menu to serve platter style	

CHICKEN PARMIGIANA (MOST POPULAR)	\$30
w/ steak fries and house salad	
OUTBACK PARMA	\$34
Bacon, BBQ sauce, onion rings, w/ steak fries and house salad	
MEXICAN PARMA	\$34
Tomato salsa, cheese, corn chips, jalapenos, avocado salsa, sour cream, w/ steak fries and house salad	
ROAST OF THE DAY (AGF)	\$28
w/ baked & steamed vegetables, gravy	
CHICKEN SCHNITZEL	\$27
Hand crumbed chicken breast w/ fries and house salad	
BEER BATTERED BARRAMUNDI & CHIPS	\$28
House salad, lemon, tartare sauce	
LIME PEPPER CALAMARI	\$27
w/ steak fries, house salad, lemon, aioli	
CHICKEN SCALOPPINE (AGF)	\$29
Pan fried chicken tenderloins w/ bacon & mushrooms, white wine cream sauce, broccolini, & mash	
HONEY BUTTER SALMON (AGF)	\$34
Glazed & roasted Tasmanian Salmon fillet, buttery mash, broccolini	
NASI GORENG (N)	\$30
Indonesian fried rice w/ chicken, prawns, cabbage, capsicum, carrot, & fried egg	

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, & a sauce or condiment.

300GM PORTERHOUSE	\$43
Thomas Farms Supreme. Yearling Marble Score 2+	
300GM SCOTCH FILLET	\$45
Thomas Farms Classic. Yearling MSA Graded	
200GM EYE FILLET	\$48
Thomas Farms Classic. Prime Steer MSA Graded	

ADD-ON	\$8
Garlic prawns or calamari rings	

SAUCES	+\$2
All are gluten friendly	
• Wild mushroom sauce	
• Creamy pepper sauce	
• Red wine gravy	
• Garlic butter	

Castello's

~ great food, good times ~

FORESTERS ARMS HOTEL

BURGERS & NACHOS

- ANGUS BEEF BURGER**\$26
Lettuce, tomato, cheddar, special burger sauce, chips
- PANKO FRIED CHICKEN BURGER**\$26
Classic slaw, lettuce, secret sauce, pickles, chips
- LAMB BURGER**\$26
Greek style, cucumber, fetta, aioli, Hellenic slaw, chips
- Add bacon or egg to a burger **+\$2ea**
- NACHOS (AGF)**\$23
Corn tortilla chips, beef chilli con carne, melted cheese, jalapenos, w/ sour cream, avocado & tomato salsa

SALADS

- MEXICAN BOWL SALAD (AVGN,V,AGF)**\$20
w/ lettuce, tomato, corn, avocado salsa, sour cream, Mexican beans, slaw, chilli & lime dressing
- CAESAR SALAD (AGF)**\$20
Cos lettuce, crispy bacon, croutons, anchovies, shaved parmesan, poached egg, w/ a house-made dressing
- GREEK SALAD (AVGN,V,AGF)**\$20
Cos, tomato, cucumber, red onion, olives, fetta, w/ lemon, garlic, & herb dressing
- VIETNAMESE PRAWN SALAD**\$30
Grilled prawns, Asian noodles, cabbage, carrot, lettuce, cucumber, w/ chilli, lime, and coriander dressing
- Add Southern fried OR grilled chicken,+\$8ea
OR lime pepper calamari

SENIORS MENU

20% discount off any plated main meal, lunch & dinner
(Please present your seniors card to a staff member at the register to redeem this offer)

STARTERS

- GARLIC BREAD (v)**
- GARLIC BREAD W/ CHEESE +\$2**
- TOMATO BRUSCHETTA (v)**
- SOUP OF THE DAY**
- ARANCINI (AGF,V)**\$5

MAINS

- BEER BATTERED FISH & CHIPS**
- LIME PEPPER CALAMARI & CHIPS**
- ROAST OF THE DAY (AGF)**
- CHICKEN SCHNITZEL**
w/ chips & salad
- PASTA OF THE DAY**
- CAESAR SALAD (AGF)**\$15
w/ grilled chicken

SIDES

- SEASONAL VEGETABLES (AGF,V)**\$6
- CLASSIC POTATO MASH (GF,V)**\$6
- BOWL OF CHIPS W/ GRAVY**\$9
- GARDEN SALAD (AGF, VGN)**\$6

PREMIUM MAINS

- MINUTE PORTERHOUSE STEAK**
Cooked medium, w/ chips, salad, & choice of sauce
- CHICKEN PARMA**
w/ chips & salad
- GRILLED BARRAMUNDI FILLET (AGF)**\$20
w/ steamed rice & vegetables
- DESSERT OF THE DAY**\$6

PASTA & RISOTTO

- WINTER RISOTTO (AVGN,V,N,AGF)**\$22
Roasted pumpkin & carrot, mushrooms, broccolini, pine nuts, parmesan
- Add chicken or prawns\$8
- CHILLI PRAWNS LINGUINI**\$32
Pan-fried king prawns, in garlic, chilli, parsley, white wine, olive oil
- HOUSE MADE GNOCCHI**\$29
Sicilian lamb ragu, w/ tomato, chilli, peppers, olives, & shaved parmesan
- CHICKEN & MUSHROOM PENNE**\$25
Portobello & button mushrooms, chicken breast, white wine & cream sauce, shaved parmesan

(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**

••• **FORESTERS ARMS HOTEL** •••

VEGETARIAN MENU



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GARLIC BREAD (V)\$9

GARLIC BREAD w/ CHEESE (V)\$14

 **TOMATO BRUSCHETTA (AVGN)**\$13
w/ tomato, roasted peppers & red onion,
basil, fetta, balsamic, EVO

ARANCINI (V,N)\$13
Pumpkin & pine nut filled, w/ aioli

SPICED POTATO WEDGES (AVGN,AGF)\$15
w/ sour cream & sweet chilli sauce

NACHO LOADED STEAK FRIES (AVGN,AGF)\$15
w/ salsa, guacamole, & sour cream

SIDE DISHES

SEASONAL VEGETABLES (AGF,VGN)\$6

BOWL OF CHIPS w/ GRAVY\$9

CLASSIC POTATO MASH (GF,V)\$6

GARDEN SALAD (AGF,VGN)\$6

MAINS, SALADS, & PASTAS

VEGO NACHOS (AGF)\$20
Tortilla chips, Mexican beans, melted cheese,
jalapenos, w/ sour cream, avocado & tomato salsas


VEGO NASI GORENG (N,AVGN)\$25
Indonesian fried rice w/ cabbage, capsicum,
carrot, & fried egg

MEXICAN BOWL SALAD (V,AGF)\$20
w/ lettuce, tomato, corn, avocado salsa, sour
cream, Mexican beans, slaw, chilli & lime dressing

GREEK SALAD (AGF)\$20
Cos lettuce, tomato, cucumber, red onion,
olives, fetta, w/ lemon, garlic, & herb dressing

WINTER RISOTTO (AVGN,V,N,AGF)\$22
Roasted pumpkin & carrot, mushrooms,
broccolini, pine nuts, parmesan

VEGO GNOCCHI (AGF)\$25
Napoli sauce, & shaved parmesan

 **VEGO MUSHROOM PENNE (AGF)**\$22
Portobello & button mushrooms, white wine &
cream sauce, shaved parmesan

20% discount off any plated main meal, lunch & dinner

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