



@FORRESTBREWERY



Location code CGS PZE  
Forrest Brewing Company  
25 March 2023

## LUNCH/DINNER

**BREWERS BOARD** Chef's selection of house-made & locally sourced charcuterie, chicken liver pate, pork & chicken terrine, beer fed corned beef, smoked salmon, cheese croquette, brie, quiche, beef jerky, chorizo, ale-infused apricots, fig & date chutney, pickled veg, daily dip w La Madre sourdough  
*Recommended Beer match - Tasting Paddle*

**\$36**

**SOUP OF THE DAY** Bacon, roasted fennel & Otway potato soup w caramelized onion, aged parmesan & toasted potato & rosemary sourdough (GF)  
*Recommended Beer match - Little Forrest Pale Ale*

**\$15**

**BOA BUNS (3)** Free-range pork belly w sticky beer glaze **OR** Asian-style shitake mushrooms (v) w Asian pickled salad, chilli, lime, sesame & peanuts (contains nuts)  
*Recommended Beer match - Untamed Turkey IPA*

**\$23**

**WARM WINTER SALAD** Mujadara, middle eastern style warm lentil & grain salad w avocado, cherry tomato, toasted almonds, spiced yoghurt & coriander (VO) (GF)  
*Recommended Beer match - Strawberry Sour*

**\$23**

**FIELD MUSHROOM BURGER** Roasted garlic & red wine mushroom, charred red peppers, mushroom ketchup, vegan mozzarella, greens & aioli w thyme infused balsamic glaze, on a La Madre seeded bun (VO)(GFO add \$3)  
*Recommended Beer match - Sticky Fingers Wet Hopped Lager*

**\$26**

**FISH & CHIPS** Blue grenadier w Forrest Silvertop Lager beer batter, garden salad, balsamic dressing, lemon, house made tartare & chips  
*Recommended Beer match - Silvertop Lager*

**\$27**

**CHICKEN BURGER** Southern fried, buttermilk chicken breast w tasty cheese, smoked aioli slaw, jalapenos, chilli jam & chips  
*Recommended Beer match - Pale Ale*

**\$27**

**BEEF BURGER** 200g beer-fed beef patty w bacon jam, American cheddar, pickled beetroot, tomato, relish, aioli & greens on a La Madre seeded bun w chips (GFO add \$3)  
*Recommended Beer match - Irish Red Ale*

**\$28**

## SNACKS/SIDES/KIDS MEALS

### KIDS - 12yrs & under

**\$12**

Beer-Battered Fish chips & salad (not gf)  
Grilled Chicken, potato gems & salad (gf)  
Kids Roast of the day (gfo)

### SIDES

SALAD GREENS  
POTATO GEMS w aioli & tomato sauce (GF)  
CHARRED SOURDOUGH (per slice)

**\$8**

**\$10**

**\$2**

### SNACKS

CHIPS w aioli & tomato sauce (NOT GF)  
POUTINE loaded chips, cheese & gravy  
Aioli/Tomato Sauce +0.50c

**\$10**

**\$15**

## See display fridge for home-made desserts & Timboon Ice Cream

(V) VEGETARIAN or (VO) VEGAN OPTION  
(GF) GLUTEN FREE

(GFO) GLUTEN FREE OPTION AVAILABLE add \$3  
ALL OUR AIOLI IS VEGAN

### Menu alterations are at chefs' discretion

Please be advised that food may contain milk, eggs, wheat, soya beans, peanuts, sesame seeds, fish & shellfish - please notify our staff if you suffer from severe allergies.

GFO are prepared in the same equipment as non GFO. If you suffer from celiac disease, please notify our staff.

## ON TAP - FORREST ARTISAN BEERS

### TASTING PADDLE

8 beers Approx 2.6 standard drinks **\$16**

### YEAR ROUND BEERS

	Pot	Schooner	Pint
<b>Silvertop Lager</b> ABV 4.1%	<b>\$6</b>	<b>\$9</b>	<b>\$12</b>
<b>Pale Ale</b> ABV 4.8%	<b>\$6</b>	<b>\$9</b>	<b>\$12</b>
<b>Irish Red Ale</b> ABV 3.6%	<b>\$6</b>	<b>\$9</b>	<b>\$12</b>
<b>Stout</b> ABV 4.5%	<b>\$6</b>	<b>\$9</b>	<b>\$12</b>

### SEASONAL RELEASES

	Goblet	Schooner	Pint
<b>Untamed Turkey</b> Double IPA ABV 7.5%	<b>\$10</b>	<b>\$12</b>	<b>\$15</b>
<b>Blocksplitter</b> Imperial Stout ABV 9%	<b>\$10</b>	<b>\$12</b>	<b>\$15</b>

### LIMITED RELEASES

	Pot	Schooner	Pint
<b>Sticky Fingers</b> Wet Hopped Lager ABV 5.5%	<b>\$10</b>	<b>\$12</b>	<b>\$15</b>
<b>Strawberry Smacker</b> Sour ABV 4.5%	<b>\$10</b>	<b>\$12</b>	<b>\$15</b>
<b>Little Forrest Pale</b> Mid Strength Pale ABV 3.4%	<b>\$6</b>	<b>\$9</b>	<b>\$12</b>



## BOTTLE SHOP / RETAIL BEERS

YEAR ROUND BEERS	Singles	4PK	DOZ
<b>Silvertop Lager, Pale Ale, Irish Red Ale &amp; Stout</b>	<b>\$7.5</b>	<b>\$25</b>	<b>\$68</b>

### SEASONAL RELEASES

	Singles	4PK	DOZ
<b>Untamed Turkey</b> <b>Blocksplitter</b>	<b>\$12</b>	<b>\$40</b>	<b>\$100</b>

### SEASONAL RELEASES

	Singles	4PK	DOZ
<b>Sticky Fingers Strawberry Smacker</b>	<b>\$10</b>	<b>\$30</b>	<b>\$80</b>



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Forrest Brewing Company  
26 Grant St FORREST

### FORREST MERCHANDISE

Forrest Brewing Co. short sleeve tees	<b>\$25</b>
Forrest Brewing Co. long sleeve tees	<b>\$35</b>
Forrest Brewing Co. hoodies	<b>\$65</b>
Forrest Brewing Co. beanies	<b>\$30</b>
Blocksplitter tee	<b>\$35</b>

## WINE / CIDERS / COFFEE/TEA/CHAI

	Cup	Mug	Take away
Locally sourced Origin Specialty Coffee	<b>\$4</b>	<b>\$5</b>	<b>\$5</b>

### HOT CHOCOLATE

	Cup	Mug	Take away
	<b>\$4</b>	<b>\$5</b>	<b>\$5</b>

### CIDER

Darraweit Valley Craft Cider 'Hop Drop' Apple, 'Fully S,Toaked' Apple & 'Pulp Friction' Pear **\$10**

### WHITE

	Btl	Glass
19 Sauv Blanc, HEROS, Muroon, Otway Hinterland	<b>\$50</b>	<b>\$12</b>
18' Pinot Grigio, BLAKES ESTATE, Pennyroyal	<b>\$50</b>	<b>\$12</b>
18' Chardonnay, OAKDENE, Bellerine		

### RED

18' Tempranillo, PONDALOWIE, Bambra	<b>\$50</b>	<b>\$12</b>
19' Shiraz, DINNY GOONAN, Bambra	<b>\$50</b>	<b>\$12</b>
19' Shiraz, HEROS, Muroon, Otway Hinterland	<b>\$50</b>	<b>\$12</b>
19' Pinot Noir, BABENOREK, Pennyroyal	<b>\$50</b>	<b>\$12</b>

### ROSE & SPARKLING

17' Loretta, Blanc De Noir, BROWN MAGPIE, Modewarre	<b>\$50</b>	<b>\$12</b>
18' Stephanie Rose, LETHBRIDGE, Lethbridge	<b>\$50</b>	<b>\$12</b>