

Forest Lake Hotel

Woodfires Restaurant



Breads (baked on premises daily)

Fresh Baked Corn Bread	7.5
American style corn bread freshly baked splashed with olive oil and sea salt, served with roasted capsicum and sweet dip	
Chef's Cheese Bread	7
Pan baked cob with a trio of Cheese's baked in the centre (fetta, camembert, mild cheese n chives), served with a roast garlic dip	
Roasted Garlic Pizza	7
Roasted garlic pizza base topped with creamy garlic sauce and melted cheese with an olive and roasted capsicum dip	
Crunchy Garlic Cob	6.5
Crunchy Cob with melted garlic butter served with a roast garlic dip	
Soup of the Day	12.5
Fresh soup made from the best produce served with a hot crunchy bread roll	

Entrees

Fresh Pacific Plate Oysters (6 per serve)	
Natural oysters served with lemon wedges and seafood sauce	12
Kilpatrick oysters, bacon and our special sauce, grilled	15.5
Beer Battered oysters served with Asian style sauce	15.5
Butterflied King Prawns	17.5
Fresh North Queensland banana prawns butterflied and beer battered with fried rice, Asian style dipping sauce and lemon	
Garlic King Prawns	17.5
Fresh North Queensland banana prawns pan seared in creamy garlic sauce and served with steamed jasmine rice	
Thai Chilli Chicken	14.5
Breast chicken pieces slowly pan seared in Thai chilli sauce and served with g	
Crumbed Calamari	13.5
Lightly crumbed calamari deep fried golden brown and served with tartare sauce and lemon wedges	
Fish Cakes	12
Fish cakes made from fresh local produce by our chefs, lightly crumbed with Jasmine rice and seafood sauce	
Chinese Style Tiger Prawn Spring Rolls	12
Asian style tiger prawn, coriander and chilli spring rolls served with a black Asian dipping sauce	

Sides

Wedges with Sour Cream and Sweet Chilli	7
Golden chips and aioli	8
Pan seared button mushrooms	6
Freshly steamed vegetables	5
Crispy tossed salad and Italian dressing	5
Extra Sauces and Gravies	1

Mains

Graziers Chunky Steak Pie	15.9
Slow cooked chunky graziers steak, baked in a crunchy pastry and served with mashed potato, mushy peas and tomato sauce	
Roasted Pork Loin or Roast Beef	18
Slow cooked roasted pork loin or roast beef served with roast potatoes, pumpkin, steamed vegetables and roast gravy	
Chicken Schnitzel	18
Fresh chicken breast lightly crumbed and deep fried, topped with a garlic sauce and served with a crispy salad and golden chips	
Slow Cooked Pork Cutlets	21
Slow cooked pork cutlets basted in Asian style barbecue sauce and served with creamed potato and steamed beans	
Chicken Mignon	22
Chicken breast fillet pocketed with basil, roasted garlic and camembert cheese, wrapped in bacon and served with creamed potato and green beans	
Prawns n Chicken Breast	24
Chicken breast pan seared with tiger prawns in a garlic cream sauce, served with creamed potato, wilted spinach, wedges of kumara and avocado	
BBQ Style Lamb Rack	29
Marinated lamb rack, slow roasted and pan seared, served with creamed potato, wilted spinach and kumara	

Seafood Mains

Catch of the day	20
Fillet of fresh reef fish, beer battered or crumbed served with crispy salad, golden chips, tartare sauce and lemon wedges	
Seafood Basket	26
Freshly crumbed or beer battered seafood selection of fish pieces, NQ banana prawns, sea scallops, calamari, served with crispy salad, golden chips, tartare sauce and lemon wedges	
North Queensland Snapper or Barramundi	28
Grilled, beer battered or crumbed, served with crisp salad, golden chips, tartare sauce and lemon wedges	
Citrus Honey Glazed Atlantic Salmon	29
Grilled Salmon with Asian style citrus honey glaze, Asian greens, jasmine rice and kumara crisps	
Trio of Seafood	32
Pan seared snapper fillet, Atlantic salmon and Moreton bay bug atop creamed potato, avocado, wilted greens and citrus honey glaze	
Moreton Bay Bugs (two styles)	35
Chilli Style Fresh Moreton Bay Bugs simmered in mild chilli sauce served atop jasmine rice, wilted greens and panned kumara or Beer Battered or Crumbed Style bug tails with salad, chips and creamed garlic dipping sauce	

Pizzas "woodfire baked"

Seafood Delight	23
Tiger prawns, fish pieces, calamari, seafood scallops pan seared in roasted garlic, with Spanish onions, boccinini atop Napoli sauce	
Meat Lovers	19
Prosciutto, pepperoni, roasted bacon, breast chicken with Spanish onions, Swiss cheese both Napoli and BBQ sauce	
Boulevard (vegetarian)	18
Slow baked tomato and capsicum with Spanish Onion, avocado, Kalamata olives, basil and camembert cheese on roast garlic sauce	
The New Tavern	18
Sliced prosciutto, slow baked tomato, Spanish onion, roast garlic, avocado and camembert cheese atop creamy garlic	
Pepperoni	17
Pepperoni with Spanish onion atop Napoli sauce	
Forester	21
Chicken breast, Spanish onion, sliced avocado, baby spinach and camembert cheese atop creamy garlic sauce	
Supremo	20
Ham, pepperoni, Spanish onion, sliced olives, button mushrooms, slow roasted tomato, pineapple and fetta cheese atop Napoli sauce	
The Grand	20
Prosciutto, pepperoni, kalamata olives with slow baked tomato, capsicum and Spanish onions topped with garlic and fetta cheese	
Ham and Pineapple	17
Pineapple, ham and Spanish onion atop Napoli sauce	
Margarita	15
Slow roasted tomatoes, fresh basil, boccinini atop Napoli sauce	

All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture

All grilled to your liking with:
Creamed potato and steamed vegetables or Chips and salad
Your choice of gravies: roast meat, green pepper or mushroom
A choice of sauces: Roast garlic or Dianne



The Grill

Steak Meal Combinations

Earth and Sea	38
With a 250grm Rib fillet add North Queensland Banana Prawns and sea scallops, pan seared and finished in a garlic sauce and served with chips and salad	
Meat and Potato	35
With a 400grm Aussie rump add mashed potato and chips, two fried eggs and your choice of gravy or sauce	
Wagyu Rib Fillet combination	38
300grm Wagyu Rib Fillet add mashed potato, steamed beans, sautéed mushrooms and your choice of gravy or sauce	



Eye Fillet 200g **29**
 A tender cut. Sourced from the lush open paddocks surrounding the Darling Downs aged from 8 weeks



Rib Fillet 250g **25**
 A specialty cut of beef great flavour with nice texture. From the Darling Downs area aged from 8 weeks



Rib Fillet 350g **30**
 A specialty cut of beef great flavour and texture aged 8 weeks from the Darling Downs



Wagyu Rib Fillet 300g **34**
 Superior breed of cattle, grain feed for 500 days. High marble score, an unbelievable eating experience



Sirloin 300g **26**
 A prime cut also known as porterhouse, tenderness and taste satisfaction.



Aussie Rump 400g **28**
 Classic prime cut full in flavour and texture, sourced from Kilcoy in South East Queensland and aged from 8 weeks



American cut Rib Eye on the Bone 500g **34**
 Extremely high in flavour and tenderness, will melt in your mouth. Grain fed for a minimum of 100 days in the lush paddocks of South East Queensland

Have one of our Steak Meal Combinations for extra value and taste

Forest Lake Hotel

Woodfires Restaurant



Salad

King Prawn and Avocado	28
Fresh Moreton Bay King Prawns peeled with a sun-dried tomato and avocado salad topped with a mango and lime mayo	
F-Lakers Salad	14
Combination of iceberg, baby spinach, avocado, cherry tomatoes with continental cucumber, roasted capsicum, carrot and snow peas mixed with an Italian dressing	
Caesar Salad	14
Cos lettuce, pan seared bacon, egg, Parmesan cheese and croutons mixed with our freshly made Caesar dressing	
Extras	
Chicken Breast add slices of seasoned chicken breast	4
Fresh Calamari add slices of fresh crumbed calamari	5
Moreton Bay King Prawn add freshly peeled Moreton Bay king prawns	14

Pasta

Chilli Prawn Spaghetti	25
Fresh North Queensland banana prawns sautéed in a tomato chilli sauce folded through spaghetti with cherry tomatoes and spinach	
Seafood Marinara	24
Fresh prawns, sea scallops, calamari and reef fish, mussels sautéed in either a traditional Napoli or a garlic cream sauce folded through fresh fettuccini topped with Parmesan cheese	
Breast Chicken and Mushroom	22
Fresh breast meat seared with mushrooms in garlic, white wine cream sauce folded through fresh fettuccini topped with Parmesan cheese	
Vegetarian Pasta	21
Vegetables pan seared in your choice of wine, garlic and thick Napoli tomato sauce or a creamy white sauce folded through spaghetti pasta with Parmesan cheese	
Carbonara	20
Streaky Bacon pan seared with button mushrooms, roasted garlic, brandy and cream all reduced into a thick sauce folded through fresh fettuccini with Parmesan cheese	
Wagyu Lasagne	20
Delicious Wagyu beef bolognese made fresh, baked into a delicious lasagne using creamy cheese sauce and pasta sheets served with a salad and golden chips for a real treat	
Spaghetti Wagyu Bolognese	19
Wagyu Bolognese sauce poured over freshly cooked spaghetti pasta topped with a blend of mozzarella and Parmesan cheese	

Lunch Menu

Grilled Open Sandwiches	14.95
Chicken and Onion Sliced chicken breast with Spanish onions, BBQ sauce and melted cheese, served with golden chips	
Bacon and Avocado Grilled bacon topped with slices of avocado, Roma tomatoes and melted cheese, served with golden chips	
Smoked Salmon Tasmanian smoked salmon with Roma tomatoes, sliced avocado and melted cheese, served with golden chips	
Tavern Burger	11.95
Freshly made beef patty on a toasted burger roll with cheese, fried onions, lettuce, tomato, beetroot and BBQ sauce, served with golden chips	
Steak Sandwich	12.95
Fresh Thinly sliced rib fillet steak with fried onion, melted cheese, BBQ sauce all in a toasted sour dough bread sandwich served with golden chips	
Classic Fish n Chips	12.5
Flash fried in a light beer batter served with chips, tossed salad, lemon and Tartare.	

Lunch Menu Options only available through lunch service times

Children's Menu

Children 12yrs and under, all meals come with a complimentary children's drink and ice-cream for a set price	
Mini Fish and Chips	6.5
Crumbed fresh reef fish pieces served with your choice of chips or salad	
Mini Chicken Schnitzel	
Breast chicken pieces crumbed with your choice of chips or salad	
Mini Calamari	
Freshly crumbed calamari with your choice of chips or salad	
Fresh Beef Lasagne	
Beef lasagne made on premises, served with your choice of chips or salad	
Spaghetti in Napoli Sauce and Meat Balls	
Spaghetti pasta mixed in a Napoli sauce and meat balls	
Mini Ham and Cheese Pizza	
Mini pizza topped with ham, pineapple and cheese atop Napoli sauce served with your choice of chips or salad	
Children's bowl of Golden Chips	5
Served with tomato sauce	

Dessert

Sticky Date Pudding	7.5
Freshly baked slice of sticky date pudding smothered in caramel sauce, cream and vanilla ice cream	
Chocolov	7.5
Chocolate sponge layered with luscious chocolate custard, all dripping in a rich ganache served with cream and vanilla ice cream	
Mud Cake	7.5
Moist chocolate mud cake covered in a rich ganache served with cream and vanilla ice cream	
Strawberry Sundae Delight	7.5
Fresh strawberries layered between ice cream, topped with cream and strawberry liqueur	
Fruity Crème Brulee	7.5
Melt in your mouth fruity brulee, served with vanilla ice cream and cream	

ADD A COFFEE FOR THE ULTIMATE DESSERT EXPERIENCE

Seniors Menu

Lasagne Chips & Salad	12.5
Delicious Wagyu beef bolognese made fresh, baked into a delicious lasagne using creamy cheese sauce and pasta sheets served with a salad and golden chips for a real treat	
Classic Fish n Chips	12.5
Flash fried in a light beer batter served with chips, tossed salad, lemon and Tartare.	
Chicken Schnitzel	12.5
BChicken Breast piece crumbed with chips and salad.	
Crumbed Calamari	12.5
Crumbed Calamari pieces crumbed with chips and salad.	

WEEKLY SPECIALS

Monday and Tuesday Night

Kids eat free: a free children's meal one per paying adult

Wednesday Steak Night

Cheap steak night; a 200grm Rib Fillet served with chips, salad and your choice of sauce or gravy for just \$15.00

Friday and Saturday Night

A Special Seafood menu with a selection of fresh prawns, bugs, oysters and fish platters

Sunday Roast Night

Free dessert with the roast beef or pork cutlet

Restaurant Information

- We are a full service restaurant, drinks and food can be purchased through the wait staff. Purchasing drinks separately can be done by paying cash at the gaming bar
- No Food or Drinks are to be brought into or taken off the premises
- One bill per table only
- A 15% surcharge applies on all public holidays

HAVING A SPECIAL OCCASION?

Let us make that special events cake for you. Our Pastry Chef bakes all our cakes with the finest ingredients, fresh on the day, personalised and straight to your table.

Meals are prepared individually from the moment you order. We use the freshest, best quality ingredients available. We hope you enjoy the care we take in every meal.