



THE OLD FORGE KITCHEN

TO SHARE

GARLIC COBB LOAF ... \$11.00

Sourdough boule cobb with whipped garlic & herb butter

SHARE PLATTER ... \$15.00

Polenta chips, onion rings, toasted bread, brie & cornichon

BREADS & SPREADS ... \$13.00

Various breads with spreads

ENTRÉE'S

STEAK TARTARE ... \$15.00

with crostini

BEETROOT ARANCINI ... \$18.00

with roquette, feta & truffle aioli

PRAWN COCKTAIL ... \$18.00

with cos lettuce, tomatoes & mint

SEARED SCALLOPS ... \$22.00

with cauliflower puree, caper flowers & crispy bacon

GNOCCHI ... \$25.00

with roasted cauliflower, mushroom puree, crispy mushroom & roquette

FROM THE GRILL

LAMB RACK ... \$39.50

with potato fondant, pea puree & mint jus

PAN FRIED FISH ... \$39.00

with lemon gourmets, capers, dill crumb, buerre blanc

CHIPOTLE CHICKEN BREAST ... \$37.50

with spiced potatoes & pesto hollandaise

300GM CHARRED SCOTCH FILLET ... \$42.00

*with potato puree & choice of sauce. ** see below ***

PORK BELLY ... \$38.00

with orange kumara puree, crispy crackling, corn volute & jus

180GM EYE FILLET ... \$49.00

*with potato puree & choice of sauce. ** see below ***

THE FORGE CLASSICS

FISH & CHIPS ... \$25.00

with green salad, housemade tartare

THE FORGE BURGER ... \$24.00

House beef pattie, smoked cheese, lettuce, tomato & mustard mayo served in a grilled bun with fries

SAUCES & SIDES

SAUCES

Creamy mushroom, Jus, Garlic butter, Bearnaise, Peppercorn Sauce

SIDES ... \$8.00 EACH

Fries, Onion Rings, Parmesan polenta chips, Seasonal green salad, Sautéed garden veges

*** Now for a dessert to finish off, please see our delicious dessert menu ***

Please advise us if you have any specific dietary requirements

All mains will be served with seasonal vegetables

All payments using credit card will attract a 2.5% surcharge