



SHARE - START

BREWER'S BOARD TO SHARE 2-4 PEOPLE

Chef's display of house made charcuterie, local cheeses, beef jerky, smoked salmon & pickles w Apollo Bay Bakery's Forrest stout, caramelised onion & cashew nut bread ... 34 (gfo)

Recommended Beer match - Tasting Paddle

SAGANAKI

Pan fried Greek cheese, Spiced Fig chutney & Lemon... 16 (v) (gf)

Recommended Beer match - Silvertop Lager

BOA BUNS (2)

Sticky Beer Pork W chilli, cucumber, carrot, peanut & Sesame salad w Thai dressing... 16

Recommended Beer match - Untamed Turkey

SIDES

SALAD GREENS... 8

CHIPS w aioli... 10 (not gf)

POTATO GEMS w aioli... 10

CHARRED SOURDOUGH (1 slice) ... 2

HOUSE MADE FLAT BREAD... 4

KIDS \$12

Recommended for 12yrs & under

FISH, CHIPS & SALAD (not gf)

GRILLED CHICKEN, CHIPS & SALAD (gf)

MINI LAMB SOUVALKI (as per main menu)

PENNE w BOLOGNESE OR NAPOLI (vo)

DESSERT

HOUSE-MADE, FRESHLY BAKED CAKES & SLICES all cakes served w bulla cream

GELATO GELATO_6 HAND-MADE in Lorne

BLOCKSPLITTER GELATO_6 HAND-MADE in

Lorne

SUBSTANTIALS

WARM LENTIL SALAD

Charred apples, Asparagus, toasted cashews, vegan fetta, blood orange, roasted beetroot, avocado & lime... 22 (vegan) (gf)

ADD Grilled chicken... 5

Recommended Beer match - Sticky Fingers

OPEN LAMB SOUVALAKI

House grilled flat bread, sous vide lamb Shoulder, grilled haloumi, tzatziki, tomato, greens & chips... 26

Recommended Beer match - Stout

FISH & CHIPS

Fresh Fish, Silvertop beer batter, lemon, garden salad, chips, house-made tartare... 25

Recommended Beer match - Pale Ale

FALAFAL AND WHITE BEAN BURGER

Beetroot relish, apple slaw, vegan aioli, cashew pesto, pickled fennel on a La Madre seeded bun & chips... 24 (vegan) (gfo)

Recommended Beer match - Irish Red Ale

SOUTHERN FRIED CHICKEN BURGER

Buttermilk Breaded Chicken Breast w jalapenos, greens, fresh tomato, chilli jam, aioli, tasty cheese & chips... 25

Recommended Beer match - Pale Ale

SMOKED PORK RIBS

Barongarook free range pork ribs, malt & hop infused glaze w Peter's Otway Purple potato salad... 32

Recommended Beer match - Untamed Turkey

RISOTTO

Prawns, Barongarook fresh chorizo, cherry tomatoes, baby spinach w shaved aged parmesan... 28

OR

Asparagus, cherry tomatoes, button mushrooms, baby spinach & vegan parmesan 24 (vegan) (gf)

Recommended Beer match - Silvertop Lager

[V]VEGETARIAN [VO]VEGETARIAN OPTION

[GF]GLUTEN FREE

[GFO] GF OPTION-OTWAY ARTISAN add \$3

ALTERATIONS ARE AT STAFF DISCRETION.

FOODALLERGY NOTICE: Please be advised that food prepared here may contain milk, eggs, wheat, soya bean, peanuts, sesame seeds, fish and shellfish, please notify our staff if you suffer from severe food allergies

HAND CRAFTED BEERS

SILVERTOP LAGER pot 5.5 / schooner 8 / pint 10

German style Kolsch, light, bright, crisp - ABV 4.1%

A light bodied beer with bright straw yellow hue. Holding a tall white head this beer is like dew from a forest giant, the Silvertop Ash. Supple malt flavors that hint at vanilla and apricot are balanced by a gentle bitterness and aromatic hoppy nose.

PALE ALE pot 5.5 / schooner 8 / pint 10

American Pale Ale, balanced, Cascade hop aroma - ABV 4.8%

Before you take that first sip you've gotta breathe this one in. Those Cascade hops are like the bush after rain. Have a sip, you'll get lovely apple flavours then a lingering nudge of caramel malt. The finish leaves a refreshing crispness. The Cascade hops lend a lasting touch of bitterness gently balancing the malts.

IRISH RED ALE pot 5.5 / schooner 8 / pint 10

Irish Red, deep earthy malts, spicy hop finish, mid-strength - ABV 3.6%

A beer for after cutting wood or just sitting by the fire. Pour into a large glass with generous head then watch it hold to the last sip. Coloured copper red with earthy malt flavours of dark caramel, chestnut and a touch of roasted barley. A spicy hop note dominates leaving a crispy refreshing bitter finish.

STOUT pot 5.5 / schooner 8 / pint 10

Oatmeal Stout, complex malt profile, smooth creamy head - ABV 4.5%

Pouring a deep cherry red and developing a smooth late like head this one presents with dark mystery. Created with six malts and oatmeal we achieve a rich complex malt profile and silky mouth feel. Just a touch of hops to mellow the roasted malt providing a gentle bitter finish. A complex stout, bigger than the numbers would suggest.

Seasonal Releases

Check out our latest seasonal offerings and brew house special limited releases

Tasting Paddles

Sample a selection of either 6 - 7 or 8 styles_12/14/16

TAKE-AWAY BEER

Year round beers - bottles

Single_7.5 / 4 pack_25 / dozen_68

Seasonal releases

Year round beers - bottles

Single_12 / 4 pack_40 / dozen_100

ABOUT US

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About the Forrest Brewing Company

The Forrest Brewing Company is a sibling owned small scale brewing operation and brew-pub. Matt makes the beer, Sharon runs the business affairs. Established in 2010, the Bradshaw's have helped turn around the fortunes of Forrest by introducing a small scale manufacturing and tourism activity into this once declining timber town, located in the middle of the Forest.

About our venue

We have resurrected, renovated and extended the old general store in Forrest. When we moved in the place was full of blackberries and possums, you wouldn't recognise it now! Our place is intentionally casual, we aim to offer great food influenced by and matched with our beers. You can dine in your bike riding gear or in your Sunday best. We employ local people who love where they live and are happy to talk about Forrest or our beer.

About our brewery

We have a small 600 litre brew house, originally sourced from the 3 Degrees Bar & Bistro in the QV Building in Melbourne. We are small scale brewing at its best. All our beer is brewed on site (nothing is contracted) then we hand bottle, hand label and bottle condition.

About our Station Street - expansion / development plans

We have a new much larger location based at the old Forrest Timber Mill, in Station Street. This 6 acre site will be home to a production brewery, a hospitality and function space, and 20 eco-accommodation pods. There will be plenty of open space, in what we like to call a 'post-industrial Craft Beer estate'. There are beautiful views over the valley, take a walk and check it out. It's currently home to our alpacas - Lilly, Bob & Sticks. The site is due to commence construction in 2020.

About Forrest

Forrest, Victoria is a small rural township located in the Otway Ranges pop. approx. 170. People visit Forrest to ride our world class single track Mountain Bike Trails or to walk or camp in the beautiful rainforest and enjoy the casual village environment. If you are thinking about visiting for the weekend, there is plenty of accommodation available in Forrest, if you can't get a booking at the Brewer's Cottage check out www.forrestvictoria.com

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White Wine

17' Loretta Sparkling, Producer - Brown Magpie, Modewarre_10/50
NV Moscato, Producer - Jack Rabbit, Bellarine_375ml_15
18' Sauv Blanc, Producer - Long Board, Great Ocean Rd Bellbrae_10/50
16' Pinot Gris, Producer - Babenorek, Pennyroyal Valley_10/50
18' Chardonnay, Producer - Leura Park, Bellarine_10/50

Red Wine

18' Shiraz, Producer - Dinny Goonan, Bamba_10/50
18' Shiraz, Producer - Anti-Heroes, Pennyroyal Valley_10/50
17' Pinot Noir, Producer - Babenorek, Pennyroyal Valley_10/50
17' Cabernet Sauvignon, Producer - Leura Park, Bellarine_10/50

Soft Drinks

Independent - family owned soft drinks

Bunderberg_5

Guava - Passionfruit - Lemon, Lime & Bitters - Pink Grape Fruit -
Saraspallia - Ginger Beer - Diet Ginger Beer - Blood Orange

Hartz_5

Lemonade - Raspberry - Cola - Lemon
Sparkling Water - 300ml_ 4.5 / 750 ml_ 8

Still Water_4

Remedy Organic Kombucha_5

Hibiscus Kiss - Ginger Lemon

Juice Fresha Orange 500ml_5

Milk Shakes

Larger size_7 / Thick Shakes_9
Strawberry, Chocolate, Vanilla,

Iced

Spiders, Iced Coffee, Iced
Chocolate_6.5

COFFEE - TEA - CHAI - HOT CHOCOLATE

Coffee

Locally sourced Origin Speciality Coffee cup 4 / mug 5 - Takeaway_5
Latte - Flat White - Cappuccino - Mocha - Piccolo - Long Mac -
Double Espresso
Extra shot, Decaf or Soy Milk add 0.50
Short Mac - Espresso_3.5

Tea

'Tea Drop' tea pyramids served in a pot_4 - Takeaway_5
English Breakfast - Supreme Earl Grey - Honey Dew Green - Chamomile
- Honeydew Green - Lemongrass & Ginger - Peppermint

Chai

Grounded Pleasures Seven Spice Sri Lankan Chai Latte
cup 4 / mug 5 - Takeaway_5
Malibar Chai tea pyramid served in a pot_4 - Takeaway_5
Dirty Chai cup 4.5 / mug 5.5 - Takeaway_5.5

Hot Chocolate cup 4 / mug 5

takeaway_5

Warm Milk cup 4 / mug 5

Babycino tiny cup 2 / takeaway\

takeaway_5

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