



FORESTER

BAR & GRILL

SMALL THINGS

Baked Brie (V)	25
Manuka honey, rosemary, toasted sourdough	
King Salmon	28
Hash crab cake, fried capers, remoulade	
Burrata (V)	31
Watermelon, heirloom tomato, pumpkin seed, mint, fried bread	
Seafood Shepherd's Pie	29
Buttery mustard mash, fried greens	
Green Lip Mussels	27
Pernod, saffron, crusty sour dough	

GREEN CORNER

Caesar Salad	24
Croutons, egg, anchovy olive oil dressing, parmesan, bacon bits	
Smoked Beets (V, GF)	30
Gorgonzola, strawberries, herbs, balsamic, pine nuts	
Kale Salad (V, GF)	22
Goat cheese, apple, pumpkin seed	

FROM THE SEA

Kingfish Steak	45
Prawn tortellini, fennel, exotic mushrooms	
Katsu Fried Scallops	42
Nori, gochujang butter sauce, pickled cabbage, rice cake	
Char-grilled Hapuka (GF)	48
Nduja, butter beans, kale, potato curls	
Skin-on Snapper (GF,DF)	45
Ponzu, oriental rice noodle salad, green papaya, coconut	
Tempura Fish & Hand Cut Chips	36
Iceberg salad, beetroot tartare	

SIDES

Roast Cauliflower	14
Pinenuts, pecorino, chive cream (V, GF)	
Hand Cut Chips	11
Kasundi aioli (V, GF, DF)	
Creamy Agria Mash	8
Fresh herb (V, GF)	



FROM THE GRILL

Braised Beef Short Rib	42
Jus, pickled red onion, mash, Grana Padano	
Eye Fillet (GF)	53
Béarnaise, salsa verde & hand cut fries	
Char-grilled Scotch Fillet	49
Chimichurri, spinach potato fritters	
Smashed Wagyu Beef Burger	30
American cheddar, pickle, mustard, aioli, hand cut fries	
Lamb Rump (GF)	44
Watercress, jus, kūmara gratin, spring greens	
Pork Spareribs (DF)	34
Mango BBQ sauce, spiced sweet slaw	
Bistro Chicken (DF)	28
Smoky bacon, creme fraiche, mustard, tagliatelle pasta	

DESSERTS

Hazelnut - Chocolate Brownie (V, GF)	18
Vanilla bean ice cream	
Apple - Blueberry Crumble (V)	18
Oats, warm custard	
Coffee - Kahlua Tiramisu (V)	18
Boozy cherries, chocolate	
Kahlua - Affogato (V, GF)	14
Espresso, vanilla ice cream	

Please inform staff of any dietary requirements prior to ordering. We will take all reasonable effort to accommodate any dietary requirements but cannot guarantee that any menu items will be allergen-free due to potential cross contamination within our kitchen and from our suppliers. One bill per table.

(GF) Gluten Free | (DF) Dairy Free | (VG) Vegan | (V) Vegetarian



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