

THE FORGE

BAR & GRILL

BREAD

FRESHLY BAKED SOURDOUGH (V) Olive oil and Balsamic Vinegar	10
GARLIC BREAD (V)	14
CHEESY GARLIC BREAD (V)	17
VINE-RIPENED TOMATO & BASIL BRUSCHETTA (V)	12
Add Jamón Serrano +6	

ENTRÉE

Available in both entrée and main sizes

CAESAR SALAD (VO, FL) Crunchy Jamón bits, Parmesan	23
Add Australian Prawns (FL) +14	
TEMPURA SHARK BAY, WA WHITING	23 39
Tartare, lemon	
BALI-INSPIRED CHICKEN SATAY (FL)	15 35
Peanut sauce	
GARLIC AUSTRALIAN PRAWNS	28 42
Crusty bread	
CRISPY PORK BELLY (FL)	22 39
Apple sauce, leafy greens	

MAINS

CHICKEN PARMIGIANA	33
Tomato sugo, ham, mixed greens, mozzarella, chips	
LINGUINE CARBONARA	32
Linguine, velvety egg, Parmesan cheese sauce, crispy bacon, cracked pepper, shaved Parmesan	
PASTA PRIMAVERA (V)	30
Saffron-braised tomatoes, shallots, roasted courgettes, Parmesan	
TRUFFLE OIL RISOTTO (VG, FL)	29
Creamy Arborio rice, truffle oil, shaved Parmesan	
MEAT LOVERS PIZZA	29
Minced Australian beef, salami, chorizo, bacon, ham	
VEGETARIAN PIZZA (V)	29
Button mushrooms, red capsicum, red onion, courgettes, Kalamata olives	

SIDES

BUTTERY MASHED POTATO (V, FL)	9
CHIPS WITH TRUFFLE SALT	15
Truffle mayo (V, FL)	
GARDEN SALAD (VG, FL)	9
SEASONAL STEAMED VEGETABLES (V, FL)	10

Dietary Notice: While some dishes are prepared without gluten ingredients, The Forge Restaurant is not a gluten-free kitchen.
Traces of gluten may be present due to shared preparation areas and equipment.

FL – Flourless | V – Vegetarian | VG – Vegan

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FROM THE GRILL

All Grill items include your choice of two sides and one sauce

ANGUS FILLET (FL) Café de Paris butter	60
ANGUS SCOTCH FILLET (FL)	50
GRILLED CHICKEN BREAST (FL) Tarragon butter	38
GRILLED AUSTRALIAN SALMON Mustard and honey glaze	42
SKIN ON AUSTRALIAN BARRAMUNDI Lemon, ginger, spring onion	40

GRILL SIDES

Choice of two sides

Chips | Garden Salad | Buttery Mashed Potato | Seasonal Sauteed Vegetables

GRILL SAUCE

Choice of one sauce (FL)

Mushroom Sauce | Peppercorn Sauce | Red Wine Jus | Creamy Garlic

DESSERT

CHOCOLATE FONDANT (V) Salted caramel ice cream	18
SUPER PIT SUNDAE (V, FL) Rich chocolate fudge ice cream, whipped cream, crushed nuts, strawberries	17
CRÈME BRÛLÉE (V, FL) Classic vanilla crème brûlée, shortbread biscuit, mixed berries	17
MANGO SORBET (V, FL) Biscotti	13

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