

# The History of Foresters Arms

The history of Foresters Arms dates back more than a century and a half to May 1852. It was established as an inn for travellers. Being midway between Cape Town and Simonstown, it was often used as an overnight stop for those travelling by horse and cart. Foresters Arms was situated at the bottom of Newlands Forest, hence the name. Over the years, the forest receded and in the early 1940's residential properties were built on the surrounding perimeter of Foresters Arms. Forries has evolved into a well-known and much loved institution with a following of up to four generations of families who frequent it.

**R76** 





# BREAKFASTS (daily until 11.30am)

All our eggs are farm fresh and prepared according to your choice.

#### **Classic Eggs Benedict**

A toasted English muffin, topped with crispy bacon or salmon, 2 poached eggs, Avo and home-made Hollandaise Sauce With bacon

R92 R110 With salmon

# **English Breakfast**

Crispy grilled bacon, 2 eggs, English pork sausage, sautéed mushrooms & oven-grilled tomato. Toast of your choice.

**Forries Breakfast R99** 

150g Rump steak, 2 eggs, crispy grilled bacon, English pork sausage, sautéed mushrooms & oven-grilled tomato. Toast of your choice.

#### Mini English Breakfast

Bacon, 1 egg, sautéed mushrooms, & oven-grilled tomato. Toast of your choice.

# Farmhouse Bread with Poached Eggs

**R88** 

100% Rye bread served with 2 poached eggs, oven-roasted tomatoes, sautéed herb mushrooms & rocket

#### Omelette with a Difference

**R85** 

Filled with Mozzarella cheese, sautéed mushroom, crispy bacon, caramelized onions & oven-grilled tomato. Toast of your choice.

#### Salmon Omelette

Omelette folded over smoked Salmon, crème fraiche, chives & rocket, with grilled baby tomatoes. Toast of your choice.

Stack of Flapjacks	R62
Flapiacks, served with cream & maple syrup.	

Add Bacon **R22** 

#### • Plain Croissant **R40**

Served with jam, butter & cheese Add bacon **R22** 

#### Toasted cheese sandwich

Toasted to perfection filled with best quality cheddar cheese and tomato

# **PICADAS**

#### 2 Asian style vegetable spring rolls served with Soy sauce Spicy Thai Smoked Salmon Fish Cakes Crumbed Mushrooms **R45** Mini Thai fish cakes with smoked salmon, chilli, ginger and Button mushrooms parmesan crumbed and garlic, in Panko crumbs garnished with pickled vegetables served with a roasted garlic and chilli mayo and Asian sauce Onion Rings **R33 R49** • Baby Calamari 6 Crispy deep-fried onion rings served Baby calamari tubes sautéed with garlic, chilli, with sweet chilli sauce olives, lemon and coriander Crumbed Jalapeno Chilli Poppers R45 Stuffed Baby Calamari Tubes **R52** Jalapeno peppers stuffed with creamy feta cheese Filled with cream cheese, smoked mozzarella, roasted served with sweet chilli sauce nuts and drizzled with salsa verde • Roasted Jalapeno Poppers R52 Crispy Hake Goujons Jalapeno peppers filled with feta, wrapped in 2 tenderloins of lightly battered hake, flash fried and served streaky bacon and served with preserved figs with cauliflower puree, a minted pea, tomato, onion and chilli salsa and a garlic aioli Forries Nachos **R48** Nachos served with quacamole, tzatziki, tomato • Pan-seared Tuna **SQ R62** and chilli salsa, drizziled with sriracha sauce Scorched in soy, sesame oil, coriander and citrus Calamari Strips **R44** Crumbed calamari strips served with roasted chilli and garlic aioli dipping sauce SALADS Asian-seared Beef Fillet Medallion **R70** R85 • Greek Salad with Roasted Feta Flame-grilled, drizzled with soy, sesame oil, roasted garlic, A combination of cherry tomatoes, thinly sliced cucumber, grated ginger and chilli sauce garnished with red onion, olives and finished off with roasted feta, on a bed Asian vegetables of greens and drizzled with a classic French vinaigrette Chimichurri Rump Steak **R55** Scottish Smoked Salmon Salad Marinated and medium-rare chargrilled rump Smoked salmon with cream cheese, served on a bouquet slices garnished with seasonal Asian-style vegetables of greens, with fresh basil, toasted capers, spring onions drizzled with olive oil and lemon juice **R49 Beef Satay** 3 Mini skewers of tender beef strips served with a peanut, Caesar Salad **R95** chilli and coconut milk dipping sauce Grilled chicken breast OR crispy bacon, poached egg, croutons and Parmesan shavings served on a bed of cos Pork Belly **R54** lettuce, finished off with an anchovy Caesar dressing Asian-style sticky pork belly and crackling dressed with spring onion and coriander Roasted Baby Beetroot and Butternut Salad **R95** Served on a bed of baby greens, wild rocket and fresh basil, **Chicken Livers R49** with feta, toasted pumpkin seeds, drizzled Pan-fried with onions, garlic, roasted baby tomato with a reduced balsamic and roasted garlic dressing and basil, finished with a splash of cream, served with herbed flat bread Vietnamese Salad with Chicken or Fresh Tuna Marinated in soy, ginger and honey served on a bed of Sticky Chicken Wings **R52** 6 BBQ sticky chicken winglets dressed with tomato and greens with stir-fried vegetables and mixed toasted nuts chilli salsa and Sriracha sauce Chicken R95 Tuna R115 Panko and Parmesan Chicken Strips **R42 R98 Foresters Salad** Herb crumbed and crispy chicken strips Crispy streaky bacon, feta cheese, roasted cherry tomatoes, served with garlic aioli

avocado and croutons on a bed of greens and fresh basil

drizzled with a light French vinaigrette

Vegetable Spring Rolls

**R36** 

 Herb Flat Bread **R60** 

With marinated olives, tzatziki and hummus

**Butter Chicken Spring Rolls** 

Butter chicken spring rolls served with sweet chilli sauce

# FISH AND POULTRY

# Catch of the Day Skin-charred, grilled, served with cauliflower puree, a minted pea, tomato, onion and chilli salsa and home-made Sauce Romesco Add chips R175

• Sesame-crusted Fresh Tuna Steak SQ R165
Pan-seared in a soy, ginger and citrus glaze, served with seasonal Asian-style vegetables

• Flamed Pernod Prawns

Large prawns sautéed in butter, flamed with Pernod served with plum tomatoes, chilli, garlic, olives and roasted sweet potatoes. (When avl)

Mediterranean Baby Calamari
 Baby calamari tubes grilled in olive oil, garlic and chilli, with black olives and lemon, served with cauliflower rice, chips or salad

Calamari Strips R95
Traditional or Cajun style, served with tartar sauce and chips

Sea-fresh Hake R95
Lemon grilled or beer battered, served with chips
or salad and tartar sauce

Parmesan and Panko Crumbed Chicken Schnitzel
 Served with chips and mushroom or cheese sauce

Pesto-marinated Chicken Breasts
 2 Free range chicken breasts topped with feta, fresh basil, toasted nuts, parmesan crisps and lemon-infused olive oil With chips
 R135

# **FORRIES FAVOURITES**

# Traditional English Bangers and Mash Pork bangers served on creamy mashed potatoes with seasonal vegetables and a sherry and thyme jus

Steak and Stout Pie R110
A traditional old English favourite with traditional oven-baked and golden pastry top and served with chips

Cream of Chicken and Leek Pie R98
Chicken breast and leeks slow cooked in a creamy white wine sauce with an oven baked pastry top and served with chips

• Chicken Madras Curry

An authentic Madras curry, served with sambals, raita, flatbread and basmati rice OR cauliflower rice

# STEAKS AND GRILLS

• Chateaubriand R195
250g Fillet steak, flambéed at your table, served with Sauce Bernaise, seasonal vegetables and chips

Rump Crusted with Black Pepper & Coriander Seeds
250g Beef rump, rubbed with olive oil and crusted
with black pepper and coriander seeds served with
coriander, chilli and lime flavoured butter, seasonal
vegetables and chips

Chimichurri Beef Rump
 250g Beef rump, marinated in Argentinean chimichurri served with guacamole, fresh rocket, onion rings and chips or salad

**Rump Steak, Egg and Chips**250g Rump steak, rocket, fried egg and chips

**Pork Belly**Asian-style sticky pork belly and crackling served with roasted sweet potato and stir-fried seasonal vegetables

Grilled Pork Ribs
R175
650g Succulent pork ribs grilled in the famous Forries
basting sauce and served with chips or salad
400g portion
R135

Prego Steak Roll R105
Chargrilled rump topped with Jalapeno and served with a home-made peri peri sauce fresh coriander and chips

Forries Steak Roll

Beef rump chargrilled in our famous basting sauce
Topped with sautéed mushrooms, mature cheddar,
A fried egg with chips

**Add one of our signature sauces:** Green peppercorn, cheddar cheese, mushroom

#### From R25

Should you prefer a plain steak, please ask your waiter.

# **FORRIES PLATTER**

#### For 10 pax

3 portions roasted chilli poppers, 2 portions sticky pork belly, 3 portions chicken springrolls, 3 portions veg springrolls, 2 potions Panko parmesan chicken strips, 2 portions onion rings, 2 portions calamari strips, 2 portions smoked salmon and chive croquettes, 2 portions herbed flatbreads with toppings

R870

# **PIZZAS**

#### FORRIES TRADITIONAL FAVOURITES

(Or BUILD YOUR OWN FAVOURITE from the toppings listed below)

Pizza Breads (Large thin-based. 32cm)
 Fresh garlic, olive oil and sea salt

Margherita R62
Mozzarella cheese with a blended fresh herb Napolitano

1

Bacon, avocado, garlic, feta and onions

Big Richie R99

Bacon, mushrooms, garlic, onions and avocado

Amadori R99

Italian salami, onion, mushrooms, chilli, garlic and olives

Scotsman R125 Smoked salmon, crispy capers, fresh chives, lemon crème fraiche, topped with fresh rocket

Marituri R125 BBQ chicken, bacon, feta, avocado and fresh basil

Bandini
 Avocado, olives, onions, mushrooms, feta,
 peppadews and garlic

Bona Dea R115
Streaky bacon, roasted cherry tomatoes, peppadews,

avocado, fresh basil and crème fraiche dressing

Lousiana R99
Cajun chicken, mushrooms, garlic, peppadews

 Italiano
 Feta, roasted cherry tomatoes, peppadews, onions, drizzled with basil pesto and fresh coriander

and topped with fresh coriander

Parma and Brie
Parma ham, brie, peppadews and rocket

Hawaiian R88

Ham and pineapple

Regina R88
Ham and mushroom

Remember!
We also do take-aways

# **BANTING PIZZAS**

(Bases made with grated cauliflower, mozzarella and parmesan and topped with Napolitano sauce)

• Forries Classic R125

Streaky bacon, feta, roasted cherry tomatoes, avocado and rocket and drizzled with basil pesto

• Scotsman R135 Smoked salmon, crispy capers, fresh chives,

lemon crème fraiche, topped with fresh rocket

• Italiano R120

Feta, roasted cherry tomatoes, peppadews, onions, drizzled with basil pesto and fresh coriander

# **BUILD YOUR OWN PIZZA**

• Margherita R62

Mozzarella cheese with a blended fresh herb Napolitano

#### **TOPPINGS**

**R99** 

**R99** 

Bacon, gypsy ham, BBQ chicken, tikka chicken, salami, salmon From R22 – R25

Mushrooms, pineapple, peppadews, chilli, garlic, onions, caramelized onions, rocket, beetroot, cherry tomatoes, coriander, basil

der, basil From R15 – R18

Avocado, basil pesto, red pesto, feta, artichokes, olives

From R20 - R25



# **BURGERS**

#### **Pulled Pork Burger R98**

Pork Shoulder, slow roasted in a piquant spicy marinade until pull-apart tender, piled onto a bun and topped with coleslaw and chips

#### Deluxe Beef Burger

**R98** 

Chargrilled beef burger topped with caramelized onions, crispy streaky bacon and mature cheddar, served with chips

#### **Pure Beef Burger**

**R82** 

Chargrilled pure beef burger topped with caramelized onion, served with chips

#### • Lettuce Cup Beef Burger

**R82** 

Chargrilled beef burger in a lettuce cup with gherkins, tomato, onion and cucumber salsa, a sauce verde and chips

#### **Greek Lamb Burger**

**R99** 

Lamb mince mixed with garlic, mint and mozzarella, topped with feta, guacamole and fresh rocket, served with chips

#### Gourmet Lamb Burger

R105

Filled with caramelized onions, coriander and mozzarella, served with guacamole, seasonal stir-fried vegetables, basil infused cauliflower mash and rocket

#### Ostrich Burger

R108

100% Ostrich burger, topped with crispy bacon, chunky guacamole and tomato chilli salsa, served with chips

#### Chicken Burger

**R79** 

Flame-grilled chicken breast served with garlic aioli and battered onion rings, served with chips

#### • Forries Veggie Burger

A blend of chickpeas, coriander, chilli, onion and seasonal vegetables in a lettuce cup, topped with tzatziki and tomato salsa, with roast sweet potatoes or salad



# **DESSERTS**

#### **Summer Berry Cheesecake**

R49

A baked cheesecake, served with vanilla pod ice cream

#### Crème Brûlée

**R48** 

Served with toasted almond biscotti and fresh double cream

#### • Belgian Dark Chocolate Torte

**R49** 

Served with a swirl of mint liquer and espresso flavoured

#### **Chocolate Nemesis**

**R54** 

Belgian dark chocolate and espresso fondant, vanilla pod ice cream and a selection of chocolate truffles

#### Autumn-roasted Apple and Pistachio Crumble

R49

Served with Chantilly crème or vanilla pod ice cream

#### **Chocolate Brownie**

R46

Served with shortbread, butterscotch sauce and vanilla pod ice cream

# **UNDER 12'S**

#### Kiddies Salad

**R56** 

Feta cheese and marinated olives served on a bed of greens with a drizzling of a light lemon herb dressing

**R56** 

Chargrilled pure beef burger on a soft roll and served with chips

### **Chicken Strips**

**R52** 

Crumbed strips of chicken breast, served with chips

#### Fresh Hake

**R55** 

Crispy battered hake, served with chips and tartar sauce

#### Calamari strips

**R55** 

Traditional, crumbed and served with chips and tartar sauce

#### Margherita

R49

Mozzarella cheese with a blended fresh herb Napolitano Add your choice of topping:

#### Bacon, Ham

R14

#### Pineappple, Mushroom

R10

#### Milkshakes

Large Regular

#### Chocolate, strawberry or vanilla

**R45** 

# Chef's Highly Recommended FORRIES CARVERY

Our famous Carvery, available from 12pm on Sundays, is a tradition that has been celebrated for over 100 years.

Standard Portion R152 Large Portion R182

# **HOT BEVERAGES**

Americano Decaf Americano coffee Espresso (single/double) Cappuccino/Café Latte	R25 R25 R25/R32 R27
Tea Selection Ceylon	R26
Rooibos Chamomile	
Peppermint	
English Breakfast	
Earl Grey	
Green Tea	
Chai Tea/Latte	R30
Red Capppuccino	R27
Hot Chocolate	R30
Milo	R30

Please ask your waiter for skinny options

# Book to have your memorable function large or small at Forries. See our drinks menu for blind beer tasting and challenge your beer knowledge!

Automatic 10% gratuity or parties of 8 pax or more.

No corkage

No alcohol allowed off or onto the premises

No food or drinks of any kind allowed onto the premises.

Foresters Arms Restaurant and Pub Tel: (021) 689 5949 Email: info@forries.co.za OR admin@forries.co.za Website: www.forries.co.za

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