

The Foundry.

Bread

Sourdough ciabatta / smoked sea salted butter	\$ 6.5
'Brick tin' garlic & herb swirl loaf	9

Entrée

The Foundry Seafood Chowder - Not your average chowder that's for sure. Full of locally sourced seafood, rich and creamy served with toasted buttered sourdough.	17.5
French onion soup / brioche crouton / grilled cheese	15.5
Pork belly bao buns / nam jim dressing / micro coriander / crispy shallots	16
Quinoa salad / rocket / edamame beans / preserved lemon / confit cherry tomato / herb dressing (V) (GF) (DF)	16
Pan-seared tiger prawn cutlet / smoked cauliflower puree / crispy chorizo / mandarin textures / micro coriander (GF)	18
House Pernod-cured salmon carpaccio / tri radish / citrus crème fraiche / popped capers / rye bread (GF option available)	17
Crispy Peking duck leg spring roll / petite leaf / strawberry & black pepper vinaigrette (DF)	18

Main

Calamari / S&P dust / Greek salad / capsicum coulis	\$ 24
Chicken breast / ham hock & pea risotto / poached egg / pea snow	29
New Orleans-style fried chicken / potato and cauliflower bake / seasonal salad / homestyle gravy	30
Lamb rump / warm and spicy braised chickpeas and kumara / seasonal greens	30
Salmon Supreme / scallop potato / braised fennel / chermoula glaze / pumpkin miso puree / lemon cloud	32
Beef Ribeye - 30 day aged Hereford 250gm / rosemary duck fat potatoes slenderstems / onion soubise / shiraz anise jus	36.5
Lamb rack / potato dauphinoise / minted pea puree / kalamata flakes / sage & caramelised onion jus (GF)	38.5
Blue cod / tempura-style batter / salad / tartare / beer battered chips	Small 22 32
Beef duet braised beef cheek / grilled beef tenderloin / potato fondant / greens / pinot jus (GF)	35.5

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Venison fillet / espresso rub / duck fat potatoes / golden kumara puree / glazed parsnip / greens / madeira jus (GF)	37
Haloumi / pumpkin coconut puree / beetroot crème / truffle puffs wilted spinach	28.5
Merino lamb shoulder share platter <i>(or don't share if you have a big appetite!)</i> / duck fat potatoes / roast veg / mint & thyme jus (GF)	62
Bowl of seasonal salad	5.5
Plate of seasonal vegetables	5.5
Rustic chip cone / aioli / ketchup	6
<u>Dessert</u>	\$
Potted vanilla cheesecake / berry sorbet / berry textures / vanilla crumb / micro basil (GF)	14.5
Baked Callebaut chocolate tart / brandy snaps cigar / soft cream / chocolate soil (GF)	14.5
Frozen hazelnut parfait / salted caramel sauce / preserved apricots / praline crumble / Nutella snow <i>(GF option available)</i>	13.5
Affogato / amaretto liqueur / amaretto crisps / espresso nuggets <i>(GF option available)</i>	13.5
Chocolate fondant / biscuit crumb / vanilla bean ice cream / cream anglaise.	14.5
Vanilla bean crème brulee / cumin shortbread / Chantilly cream (GF)	14.5
Black Doris plum ice cream parfait - Black Doris and crème fraiche ice cream layered with almond crumb, plum coulis and crisp meringue. <i>(GF option available)</i>	14.5

Cheeseboard

3 cheese 22 5 cheese 28

Choose from a selection of Whitestone Artisan cheeses:

Mt Domet double cream brie - this has created a smooth textured cheese with a wicked rich flavour that strengthens with ageing to run at full maturity

Totara cheddar - aged 18-24 months this is a classic strong flavoured vintage cheddar with a crunchy texture and sharp finish

Windsor Blue - a creamy blue with a soft buttery texture and a silky smooth mouth feel.

Livingstone Gold Gouda - a distinctive regional sharp flavoured cheese. A natural additive, annatto is added to produce its golden colour.

Fuchsia Creek Feta - this style of cow's milk feta is low salt brined to retain its fresh full milk flavour

Served with quince paste / walnut bread / wafers / dried figs / pear crisp / honeycomb

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Coffee / Beans Roasted in Lumsden

			\$
Cappuccino	Reg 4	Lge	4.5
Flat White	Reg 4	Lge	4.5
Fluffy			1
Hot Chocolate			5
Latte			4.5
Chai Latte			4.5
Long Black			3.5
Macchiato	Reg 3.5	Lge	4
Mochaccino			4.5
Short Black			3.5
White Chocolate Latte			5
Vanilla Latte			5
Caramel Latte			5
Jaffa Latte			5
Takeaway available, regular same price, large extra 50c			

Liqueur Coffees / Double Nip

Calypso - Tia Maria			12
French - St Remy Brandy			
Highlander - Scotch Whisky			
Irish - Jameson's Irish Whiskey			
Mexican - Kahlua			

Tea / All Loose Leaf

Dilmah Premium			4
English Breakfast			
Earl Grey Blue Flower			
Berrylicious			
Lemon Sorbet			
Organic Green Sencha			
Peppermint			
Cinnamon Apple Chamomile			
White Peach			

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Wine list

	Bottle	Glass
<u>Central Otago</u>		
Carrick, Bannockburn, Organic, Sauvignon Blanc	32	8
Three Miners, Earnsclough, Pinot Gris, Dry	35	
Aurum, Lowburn, Pinot Gris, Medium dry	39	8.5
Ceres Black Rabbit Vineyard, Bannockburn, Riesling, Medium dry	38	8.5
Mount Difficulty, Bannockburn, Target Riesling, Medium	39	8.5
Akarua Rua, Bannockburn / Lowburn, Pinot Rose, Medium dry	34	8
Terra Sancta, Mysterious Diggings, Bannockburn, Pinot Noir	36	8
Wooring Tree Beetlejuice, Cromwell, Pinot Noir	45	9.5
Carrick Bannockburn, Pinot Noir	65	13
<u>Sauvignon Blanc</u>		
Triplebank, Awatere Valley, Marlborough, Sauvignon Blanc	36	8
Brancott Estate, Living Land Series, Organic, Sauvignon Blanc	36	
Wither Hills, Marlborough, Sauvignon Blanc	38	8.5
Saint Clair, Marlborough, Sauvignon Blanc	38	
<u>Chardonnay</u>		
The Grayling, East Coast, Chardonnay	34	8
Trinity Hill, Hawkes Bay, Chardonnay	36	
Brancott Estate, Living Land Series, Organic Chardonnay	36	
Wither Hills, Marlborough, Chardonnay	38	8.5
Church Road, McDonald Series, Hawkes Bay, Chardonnay	42	9.5
<u>Pinot Gris / Riesling / Gewurztraminer</u>		
Stoneleigh, Marlborough, Riesling	34	8
Saints, Gisborne, Gewurztraminer	34	8
Triplebank, Awatere Valley, Marlborough, Pinot Gris	36	8
<u>Cabernet Sauvignon</u>		
Wynns, Coonawarra Estate, Cabernet Sauvignon	36	8
Jacobs Creek, Double Barrel, Cabernet Sauvignon	38	8.5
Yalumba The Cigar, Coonawarra, Cabernet Sauvignon	48	
<u>Merlot / Cabernet Sauvignon Blends</u>		
Brancott Estate, Hawke's Bay, Merlot	34	8
Church Road, Hawke's Bay, Merlot/Cabernet/ Malbec	36	8
Main Divide, Waipara Valley, Merlot/Cabernet	38	
Church Road, McDonald Series, Hawkes Bay, Merlot	44	9.5
<u>Shiraz / Syrah</u>		
Falconhead, Hawkes Bay, Syrah	34	8
Grant Burge, 5th Generation, Barossa, Shiraz	36	8
Saltram, Mamre Brook, Barossa, Shiraz	38	
<u>Pinot Noir</u>		
Brancott Estate, South Island, Pinot Noir	34	8
Stoneleigh, Wild Valley, Marlborough, Pinot Noir	36	
Mudhouse, Waipara Valley, Pinot Noir	36	8

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	Bottle	Glass
<u>Sparkling</u>		
Lindauer Brut 200ml	9	
Lindauer Fraise 200ml	9	
Lindauer, Enlighten, Sauvignon Blanc - 8.5%	27	
Brancott Estate, Brut Cuvee	29	
Brown Brothers, Sparkling Moscato Rosa	29	
Morton Methode Traditionnelle, Premium Brut	36	
Deutz, Marlborough, Cuvee Brut	40	
Moet and Chandon, Champagne	100	
<u>0.0% Alcohol Beers</u>		
DB Export Citrus Clausthaler	5.5	
<u>Low Alcohol Beers</u>		
DB Export Citrus - 2%	5.5	
Steinlager Mid - 2.5%		
Speights Mid - 2.5%		
Heineken Light - 2.5%		
<u>Tap Beers and Cider available on Tap</u>		
Monteith's Pointers Pale Ale		
Heineken		
Emmerson's Pilsner		
Speights		
Monteith's Crushed Apple Cider		
<u>Bottled Beer</u>		
Corona		
Steinlager Classic		
Export Gold		
DB Draught		
Tui		
Monteith's Original		
Monteith's Summer Ale		
Monteith's Golden Lager		
Monteith's Radler		
Monteith's Black Beer		
Monteith's Bohemian Pilsner		
Monteith's Pear Cider		
<u>Simply Squeezed Fruit Juices</u>		
Apple Juice	3.8	
Cranberry Juice		
Orange Juice		
Pineapple Juice		
Tomato Juice		