

The Foundry

Entrée

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- 'Brick tin' - Herb swirled loaf served with garlic butter. 9
- 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
- Tiger Prawn Cutlets - Pan seared cutlets served on smoked cauliflower puree with crispy black pudding crumb, citrus snow and micro herbs. 18
- Smoked Salmon - Cold smoked salmon with avocado, beetroot puree and toasted rye bread. 17
- Crispy Duck Spring Rolls - Peking-style duck encased in a crispy wrapper with a strawberry and black pepper vinaigrette and petite leaf salad. 16
- Crumbed Mushrooms (V) - Crumbed button mushrooms filled with cream cheese, spring onion, capsicum and sundried tomatoes with sriacha mayo and petite greens. 15
- Pear, Blue Cheese and Walnut Salad (V) - Fresh slices of pear, toasted maple walnuts and creamy blue cheese. Tossed with summer salad greens, sweet red onion and a creamy dressing. 15

Lights Mains

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- Calamari - Dusted in a mix of sea salt and black pepper and fried till crisp and tender with a light Greek inspired salad and a roast red capsicum coulis. 24
- Chicken Cannelloni - Sliced chicken breast, cream cheese, red onion, capsicum and sweet chili rolled in fresh pasta and served with a seasonal salad a drizzle of our house aioli - our favourite! 26
- Summer Ploughman's Platter - An assortment of cold meats and cheeses, with Branston pickle, slices of fresh apple and a fresh mixed bread selection. 16
(Also great for 2 to share as a starter)
- Chicken, Kumara & Bacon Salad - Summer fresh salad tossed with grilled chicken, roast kumara, cashews and crispy bacon finished with our aioli dressing. 24

Mains

Ribeye Steak - 250g prime aged Hereford ribeye cooked to your liking, served with chunky beer battered fries, a fresh garden salad and your choice of mushroom sauce, garlic butter or peppercorn sauce. Add 4 Prawns for \$4.00 and make it a Surf & Turf.	36.5
Lamb Rack - A full rack of tender lamb coated in a herb and mustard crust, resting on potato gratin and served with seasonal vegetables, Kalamata flakes & mint jus.	38.5
Venison - Prime Denver leg cooked to medium rare served with cinnamon and port infused pear, seasonal vegetables, a potato pave and a rich port and cinnamon jus.	38.5
Merino lamb Shoulder Share Platter <i>(or don't share if you have a big appetite!)</i> - Accompanied with roast potatoes, seasonal vegetables and a mint and thyme jus. (GF)	62
Chicken & Bacon - Tender chicken breast wrapped in streaky bacon on a herb mash. Served with a fresh seasonal salad and topped with a creamy mushroom sauce.	30
Blue Cod - Battered 'tempura-style' blue cod which is light and crisp. Served with beer battered fries, our house made tartare sauce and a fresh seasonal green salad.	Sml 25 32
New Orleans-style Fried Chicken - Tender cuts of chicken coated in our Cajun fried chicken mix. Served with a potato and cauliflower bake, seasonal salad and home-style gravy.	30
Citrus Salmon Fillet - Fresh South Island salmon oven baked and resting on a roast vegetable medley and topped with our special citrus hollandaise.	34
Pork Fillet with Sweet Cider Sauce - Tender pork filled with spiced apple and brie cheese, wrapped in streaky bacon and served with herb mash, seasonal vegetables and a creamy sweet Monteith's Cider sauce.	30
Vegetable Filo Parcels - Mediterranean grilled vegetables wrapped in filo pastry and served on a sweet, spiced capsicum & tomato coulis with a seasonal salad and a drizzle of sriracha mayo.	24
Bowl of seasonal salad	5.5
Plate of seasonal vegetables	5.5
Rustic chip cone / aioli / ketchup	6

Dessert Menu

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Potted vanilla cheesecake - berry sorbet, berry textures, vanilla crumb and 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 (GF option available)	13.5
Affogato - Biscotti, your choice of liqueur, chocolate coffee beans (GF option available)	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
Berry and Nougat Ambrosia - Mixed berry and nut nougat, meringue, yoghurt, cream, marshmallows and plum ice cream.	13.5

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

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 12

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

Tea / All Loose Leaf 4

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

Wine list

	Bottle	Glass
<u>Central Otago</u>		
Three Miners, Earnscliffe, Pinot Gris, Dry	35	8.5
Mount Difficulty, Bannockburn, Target Riesling, Medium	39	
Tatty Bogler, Otago, Pinot Noir Rose	34	8
Akarua Rua Central Otago Pinot Rose	34	8
Terra Sancta, Mysterious Diggings, Bannockburn, Pinot Noir	36	
Wooring Tree Beetlejuice, Cromwell, Pinot Noir	45	9.5
Carrick Bannockburn, Pinot Noir	65	
<u>Sauvignon Blanc</u>		
Triplebank, Awatere Valley, Marlborough, Sauvignon Blanc	36	8
Wither Hills, Marlborough, Sauvignon Blanc	38	8.5
<u>Chardonnay</u>		
The Grayling, East Coast, Chardonnay	34	8
Wither Hills, Marlborough, Chardonnay	38	8.5
Church Road, McDonald Series, Hawkes Bay, Chardonnay	42	
<u>Pinot Gris & Riesling</u>		
Stoneleigh, Marlborough, Riesling	34	
Triplebank, Awatere Valley, Marlborough, Pinot Gris	36	8
<u>Cabernet Sauvignon</u>		
Wynns, Coonawarra Estate, Cabernet Sauvignon	36	
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	
Church Road, Hawke's Bay, Merlot/Cabernet	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	
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	
Stoneleigh, Wild Valley, Marlborough, Pinot Noir	36	
Mudhouse, Waipara Valley, Pinot Noir	36	8

*** Courtesy Coach Available to both pick you up and drop you off ***
In-house breathalyser also available

	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>	5.5	
DB Export Citrus		
Clausthaler		
<u>Low Alcohol Beers</u>	5.5	
DB Export Citrus - 2%		
Steinlager Mid - 2.5%		
Speights Mid - 2.5%		
Heineken Light - 2.5%		
<u>Tap Beers and Cider available on Tap</u>		
Export Hop		
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>	3.8	
Apple Juice		
Cranberry Juice		
Orange Juice		
Pineapple Juice		
Tomato Juice		

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