



Lunch menu

	\$
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
Smoked Salmon - A Foundry favourite. Smoked salmon served on top of our own potato hash with lightly poached eggs topped with hollandaise.	17.5
Salt & Pepper Calamari - Tender calamari dusted with salt & pepper and flash fried. Served with a Greek salad of cucumber tomatoes, red onion, olives and feta. Finished with a fresh capsicum coulis. (GF)	22
Warm Chicken Salad - Spicy chicken breast with mixed salad greens and cherry tomatoes, creamy brie, bacon, cashews and a tangy raspberry vinaigrette. (GF)	19.5
Crispy Chicken Wrap - Our famous New Orleans fried chicken with seasonal salad greens and sriracha mayo inside a floured tortilla wrap with beer battered chips.	16.5
Open Steak Sandwich - Prime Porterhouse steak, served on toasted ciabatta with peppery Roquette, beetroot marmalade, aioli, topped with tempura battered onion rings and served with beer battered chips.	17.5
Laksa - A taste of South-East Asia. A traditional spicy coconut broth infused with fresh chilli, coriander and lemongrass. Served with tiger prawns, noodles, and fried shallots. (GF)	16.5
New Orleans Fried Chicken - Chicken thighs coated with our own special 'southern' seasoning. Served with fresh salad, home style gravy and beer battered chips.	17.5
Marinated Eye of Lamb Salad - Seeded mustard and mint glazed tender lamb on seasonal green salad with cucumber, tomato and peppery sango sprouts. Topped with refreshing raita dressing.	19.5
Bacon & Mushrooms - An assortment of mushrooms tossed through Mascarpone and fresh thyme. Served with cured belly bacon on top of toasted ciabatta.	17
Bangers & Mash - 3 pure pork sausages resting on creamy potato mash, green peas and gravy, topped with crispy leeks. (GF)	15.5
Tempura Blue Cod - Foveaux Strait blue cod, lightly battered, fresh green salad, house made tartare sauce and beer battered chips.	20
Beef schnitzel - We are famous for it! An old favourite. Accompanied with garden fresh salad, fried egg, rich gravy and beer battered chips.	13.9
Grilled Haloumi Salad - Horopito dusted Haloumi cheese grilled till golden on seasonal salad vegetables, tossed through crisp mesclun, with a creamy yoghurt and mint dressing. (GF) (V)	19.5

Desserts

The Foundry Cheesecake -We are famous for this dish as well. A potted vanilla bean cheesecake with almond crumb, berry textures, and mixed berry sorbet. (GF) 14.5

Callebaut Chocolate Tart -Rich Belgium chocolate tart, served with crackle & pop chocolate soil and house made brandy cigar. (GF) 14.5

Crème Brulee -Traditional vanilla brulee served with Chantilly crème and toasted cumin shortbread. (GF) 14.5

Chocolate Fondant - Rich and velvety dark chocolate topped with a sweet crumbed vanilla bean ice cream served with vanilla crème anglaise. 14.5

Black Doris plum ice cream parfait - Black Doris and crème fraiche ice cream layered with almond crumb, plum coulis and crisp meringue. (GF option available) 14.5

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	
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