

The Foundry.

Bread

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

Entrée

Seafood creme / pan seared local seafood / hot buttered ciabatta - a lighter alternative to a chowder	18
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
Butternut arrancini balls / fennel slaw / chipotle mayonnaise (V)	15.5

Main

Calamari / S&P dust / Greek salad / capsicum coulis	\$ 24
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 Special Reserve 250gm / rosemary duck fat potatoes / slenderstems / onion soubise / shiraz anise jus	36.50
Lamb rack / potato dauphinoise / minted pea puree / kalamata flakes / sage & caramelised onion jus (GF)	38.5
Organic tofu / polenta moons / bok choy / celeriac-horopito puree / salsa verde (V) (Vegan)	28.5
Blue cod / tempura-style batter / salad / tartare / beer battered chips	Small 22 32

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Beef duet braised beef cheek / grilled beef tenderloin / potato fondant / greens / pinot jus (GF)	35.50
Venison fillet / espresso rub / duck fat potatoes / golden kumara puree / glazed parsnip / greens / madeira jus (GF)	37
Chicken crumble bake / black truffle / pancetta	28
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

Dessert

Potted vanilla cheesecake / berry sorbet / berry textures / vanilla crumb / micro basil	14.5
Baked Callebaut chocolate tart / brandy snaps cigar / soft cream / chocolate soil	14.5
Frozen hazelnut parfait / salted caramel sauce / preserved apricots / praline crumble / Nutella snow	13.5
Affogato / amaretto liqueur / amaretto crisps / espresso nuggets	13.5

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