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

		$
Beef Ribeye Special Reserve 250gm / rosemary duck fat potatoes / slenderstems / onion soubise / shiraz anise jus		34
Lamb rack / potato dauphinoise / minted pea puree / kalamata flakes / sage & caramelised onion jus (GF)		36.5
Organic tofu / polenta moons / bok choy / celeriac-horopito puree / salsa verde (V) (Vegan)		28.5
Blue cod / black pepper & lime crumb / chips / salad / tartare (DF)	Small 22	32

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Beef duet braised beef cheek / grilled beef tenderloin / 35
potato fondant / greens / pinot jus (GF)

Venison fillet / espresso rub / duck fat potatoes / 36
golden kumara puree / glazed parsnip / greens / madeira jus (GF)

Chicken crumble bake / black truffle / pancetta 26

Merino lamb shoulder share platter *(or don't share if you have a big appetite!)* / 58
duck fat potatoes / roast veg / mint & thyme jus (GF)

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 / 14.5
vanilla crumb / micro basil

Baked Callebaut chocolate tart / brandy snaps cigar / 14.5
soft cream / chocolate soil

Frozen hazelnut parfait / salted caramel sauce / 13.5
preserved apricots / praline crumble / Nutella snow

Spiced pumpkin brioche & butter pudding / coconut-lemongrass foam 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

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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 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

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Wine list

	Bottle	Glass
Central Otago		
Carrick, Bannockburn, Organic, Sauvignon Blanc	32	8
Three Miners, Earnscleugh, 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
Wooing Tree Beetlejuice, Cromwell, Pinot Noir	45	9.5
Carrick Bannockburn, Pinot Noir	65	13
Sauvignon Blanc		
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	
Chardonnay		
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
Pinot Gris / Riesling / Gewurztraminer		
Stoneleigh, Marlborough, Riesling	34	8
Saints, Gisborne, Gewurztraminer	34	8
Triplebank, Awatere Valley, Marlborough, Pinot Gris	36	8
Cabernet Sauvignon		
Wynns, Coonawarra Estate, Cabernet Sauvignon	36	8
Jacobs Creek, Double Barrel, Cabernet Sauvignon	38	8.5
Yalumba The Cigar, Coonawarra, Cabernet Sauvignon	48	
Merlot / Cabernet Sauvignon Blends		
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
Shiraz / Syrah		
Falconhead, Hawkes Bay, Syrah	34	8
Grant Burge, 5th Generation, Barossa, Shiraz	36	8
Saltram, Mamre Brook, Barossa, Shiraz	38	
Pinot Noir		
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
Sparkling		
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	
0.0% Alcohol Beers		5.5
DB Export Citrus		
Clausthaler		
Low Alcohol Beers		5.5
DB Export Citrus - 2%		
Steinlager Mid - 2.5%		
Speights Mid - 2.5%		
Heineken Light – 2.5%		
Tap Beers and Cider available on Tap		
Monteith's Pointers Pale Ale		
Heineken		
Emmerson's Pilsner		
Speights		
Monteith's Crushed Apple Cider		
Bottled Beer		
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		
Simply Squeezed Fruit Juices		3.8
Apple Juice		
Cranberry Juice		
Orange Juice		
Pineapple Juice		
Tomato Juice		