

Entrée

\$

'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**
(GF on Request)

Smoked Salmon – Cold smoked salmon with avocado, beetroot puree and toasted rye bread. **17**
(DF) (GF on Request)

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. (GF) **15**

Lights Mains

\$

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. (GF) **24**

Chicken Cannelloni – Sliced chicken breast, cream cheese, red onion, capsicum and sweet chili rolled in fresh pasta and served with a seasonal salad topped with a drizzle of our house aioli. **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. (Also great for 2 to share as a starter) **16**

Chicken, Kumara & Bacon Salad – Summer fresh salad tossed with grilled chicken, roast kumara, cashews and crispy bacon finished with our aioli dressing. (GF, DF) **24**

Mains

\$

250g Prime Aged Hereford Ribeye Steak

36.5

Cooked to your liking, served with our chunky bad boy 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.

(GF & DF on Request)

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. *(GF & DF on Request)*

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. *(GF & DF on Request)*

38.5

Merino Lamb Shoulder Share Platter (or don't share if you have a big appetite!) - 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 **Sml 25 32**
which is light and crisp. Served with our chunky
bad boy beer battered fries, our house made
tartare sauce and a fresh seasonal green salad.
(GF & DF on Request)

New Orleans-style Fried Chicken – Tender cuts **30**
of chicken coated in our Cajun fried chicken
mix. Served with a potato and cauliflower
bake, seasonal salad and home-style gravy. (GF)

Citrus Salmon Fillet – Fresh South Island salmon **34**
oven baked and resting on a roast vegetable
medley and topped with our special citrus
hollandaise. (GF)

Pork Fillet with Sweet Cider Sauce – Tender pork **30**
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.

Vegetable Filo Parcels – Mediterranean grilled **24**
vegetables wrapped in filo pastry and served
on a sweet, spiced capsicum & tomato coulis with
a seasonal salad and a drizzle of sriracha mayo.

Sides

Bowl of seasonal salad 5.5

Plate of seasonal vegetables 5.5

Chip cone, aioli, ketchup 9.0

Desserts

- Potted vanilla cheesecake** - Berry sorbet, berry textures, vanilla crumb, micro basil (GF) **14.5**
- Baked Callebaut chocolate tart** – Short crust case Filled with a delicate chocolate filling, served with Soft cream, chocolate soil **14.5**
- Chocolate fondant** – Biscuit crumb, vanilla bean, ice cream, cream anglaise. **14.5**
- Vanilla bean crème brulee** - Served with cumin Shortbread & chantilly cream (GF) **14.5**
- Berry and Nougat Ambrosia** – Mixed berry and nut nougat, meringue, yoghurt and cream served with marshmallow and plum ice cream. **13.5**
- Sticky Date Pudding** – An oldie but a goodie. Light date pudding topped with caramel Glaze, served with a creamy caramel sauce & vanilla bean ice cream. **14.50**