

Entrée

Brick Tin

10.0

Locally made mini loaf served with our own garlic butter.

Seafood Chowder

17.5

Not your average chowder that's for sure. Full of locally sourced seafood - rich and creamy. Served with toasted buttered ciabatta.

Soup of the day

14.0

We endeavour to use the freshest local ingredients to bring you a great tasting soup. Served with toasted ciabatta.

Sticky Asian Pork Ribs

You know those foods you could just eat forever? Unbelievably delicious and bursting with salty-sweet flavour! These juicy ribs will keep you coming back for more! Baby ribs oven baked topped with sesame seeds.

Entrée **\$16.0**

Main **\$28.0** *Served with chips and salad.*

Buffalo Wings

15.0

Whole chicken wings tossed in our own special spice mix served with a spicy dipping sauce.

Chilli Garlic Prawns

19.5

Whole king prawns sautéed in chilli and garlic, served with chilli garlic mayo.

Smoked Chicken Waldorf Salad

16.0

Traditional waldorf salad with maple flavoured walnuts & tender smoked chicken. *Contains Nuts.*

Vegetarian Samosa's

15.0

A classic Indian dish of potato and vegetables. Served in a homemade Indian pastry, with dipping sauce.

International Mains

Mexican Tacos

24.0

3 soft shell tacos served with lettuce, tomato, red onion, cheese, fresh salsa and sour cream.

With your choice; Spicy Fish

Chilli Beef 'n' Bean

Cajun Chicken

Pulled Pork

Vegetarian

Mexican Burrito's

26.0

12" floured tortilla filled with lettuce, tomato, avocado, red onion and salsa.

With your choice; Spicy Fish

Chilli Beef 'n' Bean

Cajun Chicken

Pulled Pork

Vegetarian

Topped with fresh salsa and cheese, grilled and served with seasoned cross-cut chips.

Butter Chicken

26.0

Everyone's favourite curry. Our version, spicy but mild served with rice and poppadoms. *Contains Nuts.*

Lamb Madras

28.0

Southlands best lamb, slow cooked to infuse our special Indian spice mix with a medium to hot bite. Served with rice and naan bread. *Gluten Free on request.*

Mains

Market Pan-fried Fish

P.O.A

We source the freshest of locally caught fish and bring it to you. The best possible way to enhance its flavours.

Blue Cod

32.0

Beer battered blue cod which is light and crisp. Served with chips, our house made tartare sauce and a fresh seasonal green salad.

Prime Lamb Rack

39.0

A six cutlet rack, cooked medium rare resting on top of a potato and lamb croquette, seasonal vegetables and a rich merlot jus.

New Orleans-Style Fried Chicken

28.0

Tender cuts of chicken coated in our Cajun fried chicken mix. Served with a potato and cauliflower bake, seasonal salad and home-style gravy.

Chicken 'n' Cranberry

34.0

Oven roasted chicken breast wrapped in bacon. Served under a rich cranberry cream sauce on herb mash, accompanied by a fresh seasonal green salad.

250g Prime Aged Ribeye

37.0

Cooked to your liking, served with seasoned cross-cut chips, a fresh garden salad and your choice of either mushroom sauce, garlic butter or mexicano sauce. *Gluten Free on request.*

Why not add 4 Prawns for \$4.00 and make it a Surf & Turf.

Stewart Island Salmon

39.0

Salmon fillet pan fried resting on top of a potato & herb rosti. Served with seasonal vegetables, king prawns and a lemon hollandaise sauce.

Mains

Thai Summer Salad

26.0

Seasonal greens and salad mix tossed with Asian style meats with a sesame seed dressing.

Choose from Beef, Lamb, Chicken or Prawns

Lamb Rump

36.0

Lamb rump cooked medium rare. Resting on a north African cous cous salad. *Contains Nuts.*

Sticky Asian Pork Belly

32.0

Slow cooked pork belly in a classic Asian sticky sauce served with crispy crackling and seasonal vegetables. *Contains nuts.*

Vegetable Gnocchi

25.0

Seasonal vegetables in a rich red wine and tomato sauce. Served with ciabatta. *Gluten Free on request.*

Sides

Chip Cone	9.0	Cauliflower Potato Bake	5.5
Cross-Cut Chips	9.0	Side Eggs	4.0
Seasonal Vegetables	6.0	Garlic Butter	3.5
Seasonal Salad	5.5	Mexicano Sauce	3.5
Naan Bread	4.0	Mushroom Sauce	3.5
Ciabatta Bread	3.5	Aioli	2.5

Desserts

Foundry Cheesecake

\$14.5

Our house made cheesecake flavour changes daily. Your server will let you know this evenings offering.

Sticky Date Pudding

\$14.5

An oldie but a goodie. Warm date pudding served with a sticky salted caramel glaze and vanilla bean ice cream.

Tiramisu

\$14.5

An Italian take on the trifle, with layers of espresso liqueur-soaked sponge fingers and mascarpone cream dusted with dutch cocoa. Served with an iced coffee shot, chocolate phyllo cigars and chocolate covered coffee beans

Pecan Pie

\$15.0

A favourite from the Southern states of America, a sweet short crust pastry filled with rich sticky caramel and topped with pecan nuts, served warm with vanilla bean ice cream and whiskey butter sauce.

Crème Caramel – GF Available

\$14.5

A light and creamy baked vanilla custard with a caramel coating, served with chantilly cream, fresh berries and pistachio tuille cookies.

Death by Chocolate

\$15.0

Just what it says – all things chocolate.... A mini chocolate lava cake, a slice of chocolate pate, dutch chocolate ice cream, chocolate tuille cookies, chocolate soil and a swirl of berry couli for colour.

Ambrosia

\$13.5

A luscious swirl of whipped cream, berries, nougat, marshmallow, meringue and yoghurt served with Black Doris plum crème fraiche ice cream.

Deluxe Ice-Cream Sundaes

\$12.0

Chocolate / Mixed Berry / Caramel