



**Option 1 \$30.00pp**

**3 Course Entrée Main & Dessert**

**Entrée**

***Soup of the day*** - We endeavour to use the freshest local ingredients to bring you a great tasting soup. Served with toasted sourdough.

***Brick Tin*** - Locally made mini loaf served with our own garlic butter.

**Mains**

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

***Bangers & Mash*** – Traditional sausages served with creamy mash & peas. Topped with gravy.

**Desserts**

***Berry and Nougat Ambrosia***  – Mixed berry and nut nougat, meringue, yoghurt, cream, marshmallows and plum ice cream.

***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.

Vegetarian options made available upon request. Menu subject to change.

Please note a guaranteed minimum number is required 14 days prior, with a final number to be advised 72 hours prior. Charges will be based on this number, or the final head count – which ever is greater.



**Option 2 \$38.00pp**

**2 Course Main & Dessert**

**Mains**

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

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

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

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

**Desserts**

**Foundry Cheesecake**  - Our house made cheesecake flavour changes daily. Your server will let you know this evenings flavour.

**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.

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

Vegetarian options made available upon request. Menu subject to change.

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**Option 3 \$42.00pp**

**2 Course Entrée & Main**

**Entrée**

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

**Brick Tin** - Locally made mini loaf served with our own garlic butter.

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

**Vegetarian Samosas**  - A classic Indian dish of potato and vegetables. Served in a homemade Indian pastry, served with dipping sauce.

**Mains**

**250g Prime Aged Ribeye** - Cooked to your liking, served with ¼ cut chips, a fresh garden salad and your choice of mushroom sauce, garlic butter or mexicano sauce. *Gluten Free on request.*

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

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

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

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

Vegetarian options made available upon request. Menu subject to change.

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**Option 4 \$48.00pp**

**3 Course Entrée, Main & Dessert**

**Entrée**

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

**Brick Tin** - Locally made mini loaf served with our own garlic butter.

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

**Vegetarian Samosas**  - A classic Indian dish of potato and vegetables. Served in a homemade Indian pastry, served with dipping sauce.

**Mains**

**250g Prime Aged Ribeye** - Cooked to your liking, served with ¼ cut chips, a fresh garden salad and your choice of mushroom sauce, garlic butter or mexicano sauce. *Gluten Free on request.*

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

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

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

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

**Desserts**

**Foundry Cheesecake**  - Our house made cheesecake flavour changes daily. Your server will let you know this evenings flavour.

**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.

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

Vegetarian options made available upon request. Menu subject to change.

Please note a guaranteed minimum number is required 14 days prior, with a final number to be advised 72 hours prior. Charges will be based on this number, or the final head count – which ever is greater.