



# Set Menu

\$40.00

2 Course

## Main

### **Chicken Cannelloni**

Chicken breast meat, red onion, capsicum and sweet chilli bound in cream cheese and encased in pasta. Drizzled with aioli and served with a garden salad.

### **Blue Cod**

Fried till golden in a crisp beer batter and served with chips and a seasonal salad with our house made tartare.

### **Sticky Asian Pork Belly (g/f)**

Slow cooked pork belly in a spicy and sweet Asian style sauce, resting on herbed potato mash with a buttered vegetable medley and crispy crackling.

*~contains peanuts~*

### **Ratatouille Vol au Vents**

Seasonal roasted vegetables and chickpeas in an Italian tomato sauce with a hint of garlic and herbs in a crisp pastry nest topped with parmesan shards. Served with a seasonal salad.

## Dessert

### **Foundry Cheesecake (g/f)**

Our house made cheesecake in a jar changes daily. Your server will let you know tonight's flavour.

### **Sticky Date Pudding**

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

### **Ambrosia (g/f)**

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

### **Deluxe Ice Cream Sundae**

*~Dutch Chocolate*

*~Caramel*

*~Mixed Berry*

*~Wild Berry Sorbet (d/f)*



# Set Menu

\$48.00

2 Course

## Main

### **Blue Cod**

Fried till golden in a crisp beer batter and served with chips and a seasonal salad with our house made tartare.

### **The Foundry Sizzler (g/f on request)**

300g Porterhouse cooked medium rare and stacked with manuka smoked bacon, tomato, beer battered onion rings and grilled cheese, served sizzling on cast iron with sides of fries and seasonal salad.

### **Pork, Apple & Blue Cheese Salad (g/f)**

Tender strips of pork fillet tossed in soy and sweet chilli on a salad of seasonal greens, crisp apple slices, creamy blue cheese and honey roasted walnuts. ~ *contains nuts* ~

### **Basil and Parmesan Lamb Cutlets**

Tender Southland lamb cutlets coated in a basil parmesan crumb and served on a shredded lamb and potato cake, with a portobello mushroom puree and buttered seasonal vegetables.

### **Ratatouille Vol au Vents**

Seasonal roasted vegetables and chickpeas in an Italian tomato sauce with a hint of garlic and herbs in a crisp pastry nest topped with parmesan shards. Served with a seasonal salad.

## Dessert

### **Foundry Cheesecake (g/f)**

Our house made cheesecake in a jar changes daily. Your server will let you know tonight's flavour.

### **Sticky Date Pudding**

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

### **Crème Brulee (g/f available)**

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

### **Deluxe Ice Cream Sundae**

~Dutch Chocolate

~Caramel

~Mixed Berry

~Wild Berry Sorbet (d/f)



# Set Menu

**\$58.00**  
**3 Course**

## Entrée

### **Pull Apart Loaf**

Locally baked loaf served with whipped garlic butter and plain butter.

### **Seafood Chowder**

Full of locally sourced seafood and served hot, rich and creamy with buttered Vienna toast.

### **Stuffed Mushrooms**

Panko crumbed button mushrooms stuffed with a creamy mix of sundried tomato, spring onion and capsicum and served with a spicy plum dipping sauce.

## Main

### **Thai Green Curry (Vegetarian on Request)**

Tender chicken breast in a green curry sauce with mushrooms and fresh chilli, served on rice with poppadum.

### **Blue Cod**

Fried till golden in a crisp beer batter and served with chips and a seasonal salad with our house made tartare.

### **Basil and Parmesan Lamb Cutlets**

Tender Southland lamb cutlets coated in a basil parmesan crumb and served on a shredded lamb and potato cake, with a portobello mushroom puree and buttered seasonal vegetables.

### **Cheeky Duo**

Tender cheeks of beef and pork, slowly braised in a rich merlot jus and served on herbed potato mash with buttered winter vegetables.

## Dessert

### **Foundry Cheesecake (g/f)**

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### **Sticky Date Pudding**

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

### **Ambrosia (g/f)**

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



# Set Menu

\$65.00  
3 Course

## Entrée

### **Soup of the Day (g/f available)**

Bringing the freshest local ingredients in a great tasting soup, served with buttered Vienna toast.

### **Spicy Chicken Wings (g/f)**

Whole chicken wings in our own Mexican spice mix and served with a side of hot sauce.

### **Sticky Pork Ribs (g/f & d/f)**

Bursting with salty-sweet flavour, these juicy ribs are oven baked in a sticky hoisin and sesame seed sauce.

## Main

### **Blue Cod**

Fried till golden in a crisp beer batter and served with chips and a seasonal salad with our house made tartare.

### **The Foundry Sizzler (g/f on request)**

300g Porterhouse cooked medium rare and stacked with manuka smoked bacon, tomato, beer battered onion rings and grilled cheese, served sizzling on cast iron with sides of fries and seasonal salad.

### **Sticky Asian Pork Belly (g/f)**

Slow cooked pork belly in a spicy and sweet Asian style sauce, resting on herbed potato mash with a buttered vegetable medley and crispy crackling. *~contains peanuts~*

### **Chicken Mignon (g/f)**

Chicken Breast wrapped in bacon, oven baked and served on a parmesan herb rosti with charred courgettes and baby carrots, topped with cranberry cream.

### **Lamb Madras**

Tender chunks of lamb, slow cooked to infuse our special Indian spice mix. Served with jasmine rice and naan.

## Dessert

### **Foundry Cheesecake (g/f)**

Our house made cheesecake in a jar changes daily. Your server will let you know tonight's flavour.

### **Sticky Date Pudding**

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

### **Crème Brulee (g/f available)**

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