

Light Meals

Chicken Cannelloni 28.0

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.

Pork, Apple & Blue Cheese Salad (g/f) 29.0

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 ~

Thai Green Curry (vegetarian on request) 29.0

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

Asian Salad Beef/ Chicken 26.0 Prawn 29.0

Asian inspired salad mix of greens, wonton crisps, julienned vegetables and a roasted sesame dressing with your choice of protein.

Gourmet Burgers

All Foundry burgers are built with burger patties made in house from locally sourced ingredients, salad greens, red onion, fresh tomato, beetroot chutney and a served with a side of fries

~G/F bun available 2.0~

Vegetable Pattie, Roasted Field Mushroom, Caramelised Onion and Blue Cheese 20.0

Chicken, Bacon, Cheese, Pineapple and Honey Mustard 20.0

Beef, Bacon, Egg, Onion Rings, Cheese and BBQ sauce 22.0

Battered Blue Cod, Cheese and Tartare 24.0

Mains

Market Fish

POA

We source the freshest of locally caught fish and bring it to you in the best way we can. Your server will take you through this evening's dish.

Blue Cod

Small 31.0 Large 38.0

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

Stewart Island Salmon (g/f)

40.0

Pan fried salmon fillet in a cracked pepper and flaky sea salt crust, resting on a potato and herb rosti and served with an avocado, mandarin and fennel salad with a honey, citrus vinaigrette and topped with king prawns.

Chicken Mignon (g/f)

34.0

Tender chicken breast wrapped in manuka smoked bacon, oven baked and served resting on a parmesan herb rosti with seasonal greens and honey buttered carrots, topped with cranberry cream.

~Please allow 25 minutes cooking time~

New Orleans Fried Chicken (g/f)

32.0

Tender cuts of boneless chicken coated in our Cajun spiced dust and fried till crispy. Served with a cauliflower and potato bake, seasonal salad and home style gravy.

Prime Aged Ribeye (g/f)

38.5

300g Ribeye steak, cooked to your liking and served on a potato gratin with a medley of buttered seasonal vegetables. Top with your choice of either whipped garlic butter, mushroom sauce or a brandy and cracked pepper sauce.

~Surf & Turf with a creamy prawn sauce 42.0~

The Foundry Sizzler (g/f on request)

35.0

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.

Fillet Mignon (g/f)

43.0

250g Prime Beef Fillet, wrapped in manuka smoked bacon and served sitting on a herbed potato rosti with roasted field mushrooms, buttered baby vegetables and a creamy blue cheese sauce.

~Please allow 25 minutes cooking time~

Foundry Lamb of the Day**POA**

Chef's choice of the day's freshest cut of lamb. Your server will tell you this evening's offering.

Sticky Asian Pork Belly (g/f)**33.0**

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~

A Cheeky Duo (g/f)**36.0**

The tender cheeks of pork and beef come together to offer you a taste sensation. Slowly braised in a rich merlot jus and served on herbed potato mash with buttered winter vegetables.

Pork Share Platter for 2**62.0**

A crispy pork hock and a slow braised pork cheek on a sharing board with roasted vegetables, garlic rosemary potatoes, warm gravy filled rolls and a rich pork jus.

~Please allow 35 minutes cooking time~

Ratatouille Vol au Vents**29.0**

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.

On the Side

Chip Cone	9.0	Side of Eggs	4.0
Cross Cut Chips	12.0	Entrée Upsize	7.0
Shoestrings	12.0	Garlic Butter	3.5
Seasonal Vegetables	7.0	Mushroom Sauce	4.5
Seasonal Salad	7.0	Pepper Sauce	4.0
Naan Bread	4.5	Aioli	2.5
2 x Gravy Rolls	4.0	Sour Cream	2.5
Gravy Jug	3.5	Buttered Mash	6.0
	Garlic Rosemary Potatoes		6.0
	Cauliflower Potato Bake		7.0
	Potato Gratin		7.0
	Onion Rings		7.0

Desserts

- Foundry Cheesecake (g/f)** **14.5**
Our house made cheesecake in a jar changes daily. Your server will let you know tonight's flavour.
- Sticky Date Pudding** **14.5**
An oldie but a goodie. Warm date pudding served with a salted caramel glaze, vanilla bean ice cream and Chantilly 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 a shot of iced coffee and an espresso truffle.
- Pecan Pie (contains nuts)** **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 with vanilla bean ice cream and whiskey butter sauce.
- Crème Brulee (g/f on request)** **14.5**
A light and creamy baked vanilla custard with a burnt sugar crust. Served with Chantilly cream and sugar pretzels.
- Death By Chocolate** **15.0**
All things chocolate.. A mini chocolate lava cake, a slice of chocolate paté with chocolate tuiles, Dutch chocolate ice cream, chocolate soil and a swirl of berry couli.
- Ambrosia (g/f)** **13.5**
A luscious swirl of whipped cream, berries, nougat, marshmallow, meringue and yoghurt with Black Doris Plum crème fraiche ice cream.
- Deluxe Ice Cream Sundae** **12.0**
~Dutch Chocolate
~Caramel
~Mixed Berry
~Wild Berry Sorbet (d/f)

Just For Kids

Mini Hotdogs (x4) \$9

With fries & tomato sauce.

Chicken Nuggets (x6) \$9

Served with fries & tomato sauce.

Beef 'n' Bean Nachos \$10

Mild Spiced beef and beans on corn chips and topped with melted cheese and sour cream

Fish & Chips \$10

Crispy battered fish, served with chips & tomato sauce

Mac & Cheese \$9

Served with bacon & garlic toast.

Toasted Sandwich \$7.50

Choose 2 fillings from the following. Cheese, Tomato, Ham, Onion. Served with fries. \$2.00 per extra filling

The
Foundry.
Restaurant