

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.
- 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.
- Vegetarian Lasagne 25.0**
Layers upon layers of slow cooked vegetables in a rich tomato sauce, pasta & a creamy cheesy sauce. Served with a seasonal side salad.

~Please note there is dairy in this dish~

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 patty, roasted field mushroom, caramelised onion & blue cheese. 20.0
- Chicken, bacon, cheese, pineapple & honey mustard dressing. 20.0
- Beef, bacon, egg, onion rings, cheese & BBQ sauce. 22.0
- Battered blue cod, cheese & 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.

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 veg 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.

Foundry Lamb Of The Day POA

Chefs 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~

Pork Share Platter for 2 62.0

A crispy pork hock and a slow braised pork cheek on a sharing board with seasonal veg, potato of the day, warm gravy filled rolls and a rich pork jus.

~Please allow 35 minutes cooking time~

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 Salad	7.0	Mushroom Sauce	4.5
Seasonal Veg	7.0	Pepper Sauce	4.0
Naan Bread	4.5	Aioli	2.5
Gravy Jug	3.5	Sour Cream	2.5
	Cauliflower Potato Bake		7.0
	Onion Rings		7.0
	Potato Gratin		7.0
	Buttered Mash		6.0

Desserts

Foundry Cheesecake (g/f) 14.5

Our house made cheesecake in a jar change's 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 chocolate covered coffee beans.

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 Brûlée (g/f on request) 14.5

A light and creamy baked vanilla custard with a burnt sugar crust. Served with Chantilly cream and vanilla shortbread.

Death By Chocolate 15.0

All things chocolate.. A mini chocolate lava cake, a slice of chocolate pâté with chocolate tulle, Dutch chocolate ice cream, chocolate soil and a swirl of berry coulis.

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.

Steak, Egg & Chips \$15

150g porterhouse served with chips, eggs and tomato sauce

Hey Mums & Dads. Why not turn your child's meal into our awesome **Kids**

Platter for an extra \$2.00.

Which includes seasonal fruits, carrot sticks and a special treat.

The
Journey
Restaurant