

Entrée

Pull Apart Loaf

Locally baked bread served with whipped garlic butter & plain butter.

Half 9.0
Whole 15.0

Baked Brie

Creamy brie cheese, baked until gooey, topped with walnuts & dried cranberries, & drizzled with honey. Served with toast shards.

19.5

Seafood Chowder

Not your average chowder. Full of locally sourced seafood, served hot, rich & creamy with garlic ciabatta bread.

Small 14.0
Large 18.0

Shrimp Cocktail (gf)

Baby shrimp nestled in lettuce & tomato salad, topped with our very special creamy brandy cocktail sauce.

17.5

Chilli Garlic Prawns (gf)

Whole King Prawns sautéed in chilli & garlic, served with a sriracha aioli & salad garnish.

19.5

Duck Spring Rolls (gf)

Confit duck leg, cabbage, carrot & oyster sauce encased in a spring roll, served with a spicy plum sauce & petite salad.

19.5

Fiery Chicken Sliders

Three mini sliders with a kick! Crispy spiced chicken, coleslaw, sriracha mayo & kimchi.

16.5

Mushroom Ravioli

Traditional Italian ravioli brimming with a medley of mushrooms. Served swirled through a tomato & herb sauce finished with parmesan.

16.5

Sticky Pork Ribs (gf)

Unbelievably delicious & bursting with salty - sweet flavour, these juicy ribs are oven baked in sticky hoisin & sesame sauce.

17.0

Light Meals

Stewart Island Green Lipped Mussels (gf available) **Half Doz 20.0**

Wonderful deep south mussels poached in a coconut chilli broth & served with garlic bread. **Doz 30.0**

Roasted Sesame Salad **28.0**

Seasonal mix of salad greens, wonton crisps, julienned vegetables & a delectable roasted sesame dressing, with your choice of prawns, chicken or pork.

Vegetable Ravioli **26.0**

Ravioli filled with a blend of seasonal veg & ricotta cheese, stirred through our homemade tomato pasta sauce & sprinkled with parmesan shards.

Open Steak Sandwich (gf available) **29.5**

Ribeye steak cooked to your liking, on toasted garlic ciabatta bread with lettuce, tomato & highlander mayo. Topped with bacon, an egg & onion rings. Served with a side of fries.

Chicken Cannelloni **29.0**

Shredded chicken breast, red onion, capsicum & sweet chilli bound in cream cheese & wrapped in pasta. Drizzled with aioli & served with a garden salad.

Chicken & Mushroom Risoni **27.0**

Grilled chicken & mushrooms swimming in a creamy cheese, bacon & garlic sauce. Served on top of risoni pasta.



Mains

Market Fish

P.O.A

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

Blue Cod

Small 33.0

Large 39.0

Southern Blue Cod fried until golden in a crisp beer batter & served with fries, a seasonal salad, & our house made tartare.

Salmon Supreme (gf)

42.0

Stewart Island Salmon fillet, oven baked & served with sautéed potatoes, roasted fennel purée, balsamic glazed cherry tomatoes, finished with a smoked salmon & avocado butter.

New Orleans Fried Chicken (gf)

33.0

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

Chicken Parmigiana

33.0

Crumbed chicken breast topped with manuka smoked ham & topped with napoli sauce & bubbling grilled cheese. Served with fries & seasonal side salad.

Chicken Mignon (gf)

36.0

Tender chicken breast wrapped in manuka smoked bacon, oven baked & served resting on a parmesan herb rosti, with seasonal veg & topped with a cranberry cream.

- please allow 25 minutes cooking time -

Lamb Sweetbreads

30.0

A Southland favourite! Herb crumbed lamb sweetbreads with a side of fries, seasonal salad & aioli.

Lamb of the Day

P.O.A

Chefs choice of the day's freshest cut of lamb. Your server will take you through today's offering.

Mains

Sticky Pork Belly (gf) **34.0**

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

Sticky Pork Ribs (gf) **35.0**

1kg of these juicy oven baked hoisin sesame ribs. Served with fries & a seasonal salad.

Pork of the Day **P.O.A**

Chefs choice of today's best cuts of pork. Your server will take you through today's offering.

Prime Aged Ribeye (gf) **39.5**

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

The Foundry Sizzler **37.0**

Porterhouse cooked medium rare & stacked with manuka smoked bacon, tomato, beer battered onion rings & grilled cheese, served on a sizzling cast iron plate with a side of fries & seasonal salad.

Fillet Mignon (gf) **42.5**

Prime beef fillet served medium rare, wrapped in bacon, resting on a potato rosti, with mushroom puree, grilled field mushrooms, grilled tomato & baby carrots, & drizzled with a red wine jus.

- please allow 25 minutes cooking time -



Burgers

All Foundry burgers are built with seasonal salad greens, red onion, fresh tomato, beetroot chutney & served with a side of fries.

- GF buns available, add 2.0 -

Mushroom Burger Vegetable pattie, roasted field mushrooms, caramelised onion & cheese.	22.0
Market Fish Burger Our fish of the day, battered & fried until golden with cheese & tartare sauce.	23.0
Blue Cod Burger Southern Blue Cod, battered, with cheese & tartare sauce.	28.0
New Orleans Chicken Burger Our New Orleans style fried chicken, bacon, cheese, pineapple & honey mustard dressing.	22.0
Beef Burger Beef pattie, bacon, egg, beer battered onion rings, cheese & BBQ sauce.	23.0

On The Side

Chip Cone	9.0	Mushrooms	5.0
Cross Cut Chips	13.5	Bacon	5.0
Shoestrings	12.0	Side of Eggs	4.0
Seasonal Salad	7.0	Gravy Jug	3.5
Seasonal Veg	7.0	Garlic Butter	3.5
Cauli Potato Bake	7.0	Mushroom Sauce	4.5
Potato Gratin	7.0	Pepper Brandy Sauce	4.0
Buttered Mash	6.0	Aioli	2.5
Onion Rings	7.0	Sour Cream	2.5



Desserts

Salted Caramel & Chocolate Eaton Mess 15.0

An absolute mess, but a delicious one! A mash up of chocolate & caramel ice cream, meringue drops, berries, cream & topped with chocolate & salted caramel sauce.

Crème Brûlée (gf available) 15.0

A light & creamy baked vanilla custard with a burnt sugar crust. Served with Chantilly cream & a buttered pretzel.

Cheesecake of the Day 15.0

Please check with your server to see what today's offering is.

Torte of the Day 15.0

A rich, multi-layered cake. Please check with your server to see what today's offering is.

Apple & Boysenberry Crumble 15.0

A classic crumble of apples & boysenberries served with house made custard & vanilla ice cream.

Cookies & Cream Sandwich 15.0

Not your classic cookies & cream! Peach & raspberry ice cream is wedged between home-baked choc chip cookies, served with a peach purée & raspberry dust.

Ice Cream Sundae 13.5

Your choice of chocolate, caramel or berry sundae.



Just for Kids

Mini Pizza & Fries 12.0

Choose 2 toppings – ham, cheese, tomato, onion, mushroom, pineapple.

Extra toppings 50 cents each.

Macaroni & Cheese 10.0

Mac & cheese with bacon & served with garlic toast.

Combo Basket 12.0

Choose from either mini hotdogs, fish bites, or chicken nuggets, or a combination of all 3!
Comes with fries.

Beef or Chicken Burger 12.0

Your choice of either a beef or chicken burger, with lettuce, cheese & tomato sauce with a side of fries. *(Vegetarian option also available. GF Bun available, add 2.0)*

Cheerios, Mash & Peas 10.0

Cheerio sausages with mash, peas & 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.

Desserts

Ice Cream Sundae 7.5

Your choice of chocolate, caramel or berry sundae.

Rainbow Cake 7.5

Rainbow layers of cake & fresh cream.

Banana Split 7.5

A classic banana split with vanilla ice cream, whipped cream & choc fudge sauce.

The
Foundry.
Restaurant