

## 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.

**20.0**

### **Seafood Chowder**

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

**Small 15.0**

**Large 19.0**

### **Shrimp Cocktail** (gf)

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

**18.5**

### **Chilli Garlic Prawns** (gf)

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

**20.5**

### **Duck Spring Rolls** (gf)

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

**20.5**

### **Fiery Chicken Sliders**

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

**17.5**

### **Sticky Pork Ribs** (gf)

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

**18.0**



## Light Meals

- Kumara, Bacon & Chicken Salad** (gf) **29.0**  
Roasted kumara, crispy bacon bits & grilled chicken nestled amongst seasonal salad greens and topped with toasted cashews & a honey mustard dressing.
- Vegetable Frittata** (gf available) **29.0**  
Seasonal vegetables are combined with eggs & parmesan cheese to make this scrumptious frittata. Served with a seasonal side salad.
- Open Steak Sandwich** (gf available) **31.0**  
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** **30.0**  
Shredded chicken breast, red onion, capsicum & sweet chilli bound in cream cheese & wrapped in pasta. Drizzled with aioli & served with a garden salad.
- Thai Chicken Curry** **29.0**  
Tender chicken breast in a green curry sauce with veg & served on rice.



# 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 34.0

Large 40.0

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

## Salmon Supreme (gf)

44.0

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

32.0

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

## Lamb of the Day

P.O.A

Chef's 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**

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

**Prime Aged Ribeye** (gf) **41.0**

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** **39.0**

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) **44.0**

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** **24.0**

Vegetable pattie, roasted field mushrooms, caramelised onion & cheese.

## **Blue Cod Burger** **29.0**

Southern Blue Cod, battered, with cheese & tartare sauce.

## **New Orleans Chicken Burger** **24.0**

Our New Orleans style fried chicken, bacon, cheese, pineapple & honey mustard dressing.

## **Beef Burger** **24.0**

Beef pattie, bacon, egg, beer battered onion rings, cheese & BBQ sauce.

## On The Side

Chip Cone	10.0	Bacon	5.5
Cross Cut Chips	15.0	Side of Eggs	4.0
Shoestrings	13.0	Gravy Jug	3.5
Seasonal Salad	7.0	Garlic Butter	3.5
Seasonal Veg	7.0	Mushroom Sauce	5.5
Buttered Mash	6.0	Pepper Brandy Sauce	4.5
Onion Rings	7.0	Aioli	2.5
Mushrooms	5.0	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.

**Strawberry Panna Cotta** 15.0

A twist on an Italian classic, this strawberry panna cotta is accompanied by a white chocolate & strawberry ice cream & Chantilly cream.

**Apple & Boysenberry Crumble** 15.0

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

**Ice Cream Sundae** 13.5

Your choice of chocolate, caramel or berry sundae.



# Just For Kids

## **Mini Pizza and 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 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 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.

# Desserts

## **Ice Cream Sunday 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