

Entrée

Pull Apart Loaf

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

Half 9.0

Whole 15.0

Baked Brie

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

22.0

Seafood Chowder

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

Small 15.0

Large 19.0

Shrimp Cocktail (gf)

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

19.5

Herbed Parmesan Cauliflower

Florets of cauliflower coated in a herb parmesan crumb, served with a blue cheese dipping sauce

18.0

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 and Chicken Salad (gf) **30.0**

Roasted kumara, crispy bacon bits and grilled chicken nestled amongst seasonal salad greens and topped with toasted cashews and honey mustard dressing.

Open Steak Sandwich (gf available) **34.0**

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

Chicken Cannelloni **30.0**

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

Mushroom Girasoli (V) **29.0**

Sunflower shaped pasta filled with a wild mushroom medley, in a creamy mushroom puree sauce, served with garlic bread.

Thai Green Chicken Curry **29.0**

Tender chicken breast in a green curry sauce with vegetables and served on rice.

Thai Red Seafood Curry **32.0**

A medley of scallops, prawns and green-lip mussels in a light coconut cream sauce, served with citrus infused rice.



Mains

Market Fish

P.O.A

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 34.0

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

Large 40.0

Salmon Supreme (gf)

44.0

Stewart Island Salmon fillet, oven baked and served with sautéed potatoes, roasted fennel purée, balsamic glazed cherry tomatoes. Finished with a smoked salmon and 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 and home style gravy.

Chicken Parmigiana

33.0

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

Chicken Mignon (gf)

36.0

Tender chicken breast wrapped in manuka smoked bacon, oven baked and served resting on a parmesan herb rosti, with seasonal vegetables and topped with a cranberry cream. - please allow 25 minutes cooking time -

Lamb Sweetbreads

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

32.0

Prime Lamb Rack

4 cutlets topped with crumbed sweetbreads on herb mash, served with seasonal vegetables and mint jus.

39.0

Mains

Sticky Pork Belly (gf) **35.0**

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 -

Sticky Pork Ribs (gf) **36.0**

700g of juicy oven baked hoisin sesame ribs. Served with fries and 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) **42.5**

Ribeye steak, cooked to your liking and 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 and cracked pepper sauce.

The Foundry Sizzler **41.0**

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

Prime Local Venison **42.0**

Cooked medium rare, on a potato and kumara gratin with baby carrots, poached pear and rich Mt Difficulty Pinot Noir jus.



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	25.0
Vegetable pattie, roasted field mushrooms, caramelised onion & cheese.	
Blue Cod Burger	29.0
Southern Blue Cod, battered, with cheese and tartare sauce.	
New Orleans Chicken Burger	26.0
Our New Orleans style fried chicken, bacon, cheese, pineapple and honey mustard dressing.	
Beef Burger	26.0
Beef pattie, bacon, egg, beer battered onion rings, cheese and BBQ sauce.	

On The Side

Chip Cone	10.0	Bacon	5.5
Wedges	15.0	Side of Eggs	3.0
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	4.0	Pepper Brandy Sauce	4.5
Onion Rings	7.0	Aioli	1.5
Mushrooms	6.0	Sour Cream	1.5



Oreo & Peanut Butter Pie

14.0

Oreo base layered with crunchy peanut butter and dark chocolate with citrus jelly and Chantilly cream.

Eaton Mess

14.0

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

Crème Brûlée (gf available)

14.0

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

Baked Cheesecake

14.0

Topped with berries and served with whipped cream and ice cream.

Poached Pear

14.0

A classic dessert where we slowly poach fresh pears in Mt Difficulty Pinot Noir, then serve them with a chocolate Frangelico almond sauce, vanilla bean ice cream and cream.

Banoffee Cream Pudding

14.0

Our famous Crème Brûlée blended with bananas and caramel, topped with roasted white chocolate and macadamia nuts.

