



## Build your own set menu

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# Welcome!

Bring along your friends, family, work team or clients for a relaxed function with friendly Southern hospitality & first-class food & drinks.

We have worked together with our Head Chef to bring you a fantastic option for your function this year – build your own set menu for parties of 20 or more\*.

Choose from one of three options:

- Entrée & Main \$48 pp (your choice of 2 entrée's & 3 mains options)
- Main & Dessert \$48 pp (your choice of 3 mains & 3 dessert options)
- 3 Course \$65pp (your choice of 2 entrée's, 3 mains & 3 dessert options)

Want to give your guests some extra options? Add as many as you would like:

- Add an extra entrée option \$5pp per added option
- Add an extra main option \$9pp per added option
- Add an extra dessert option \$5pp per option

We look forward to having you dine with us at The Foundry!

\*Exceptions apply, please contact us to discuss your options.

Please note that menus & prices are subject to change



# Entrée

Pick any two entrées' (add on more options for \$5pp per option added)

## E1. Pull Apart Loaf

Locally baked bread served with whipped garlic butter & Plain Butter

## E2. Seafood Chowder

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

## E3. Shrimp Cocktail

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

## E4. Mushroom Ravioli

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

## E5. Sticky Pork Ribs

Unbelievably delicious & bursting with salty sweet flavours, these juicy ribs are oven baked in sticky hoisin & sesame sauce. (GF)



# Mains



Pick any 3 mains (add on more options for \$9pp per option added)

**M1. Chicken Cannelloni**

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

**M2. Chicken and Mushroom Risoni**

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

**M3. Chicken, bacon & kumara salad**

Roasted kumara, grilled chicken & bacon with toasted cashews and seasonal greens with aioli dressing

**M4. Blue Cod (Small)**

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

**M5. New Orleans Fried Chicken (GF)**

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





**M6. Sticky Pork Belly (GF)**

Slow Cooked pork belly in a spicy & sweet Asian style sauce, resting on herbed potato mash with a buttered vegetable medley & crispy cracking ~Contains peanuts~

**M7. Sticky Pork Ribs**

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

**M8. Lamb of the Day**

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

**M9. Market Fish**

E 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.

**M10. The Foundry Sizzler**

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.

**M11. Chicken Mignon (GF) (As pictured above)**

Tender chicken breast wrapped in a 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.

**M12. Vegetable Ravioli**

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

## Desserts

Pick any 3 desserts (add more options for \$5pp per option added)

### D1. **Salted Caramel & Chocolate Eaton Mess**

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

### D2. **Crème Brulee (GF option available)**

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

### D3. **Cheesecake**

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



### D4. **Torte of the Day**

A rich, multi-layered cake. Please check with your server to see what is on offer today

### D5. **Apple & Boysenberry Crumble**

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

### D6. **Cookies & Cream Sandwich**

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

### D7. **Ice cream Sundae**

Your choice of chocolate, caramel or berry sundae