

## Entrée

<b>Garlic Bread</b>		<b>15.0</b>
Warmed Ciabatta flute, filled with lashings of garlic butter		
<b>Seafood Chowder</b>	<b>Small</b>	<b>17.0</b>
	<b>Large</b>	<b>21.0</b>
Not your average chowder. Full of locally sourced seafood, served hot, rich and creamy with garlic ciabatta bread.		
<b>Sticky Pork Ribs</b> (gf)		<b>19.5</b>
Unbelievably delicious & bursting with salty – sweet flavour, these juice ribs are oven baked in sticky hoisin & sesame sauce		
<b>Garlic Prawn Salad Wonton Cups</b>		<b>23.5</b>
Wonton pastry filled with a fennel coleslaw topped with garlic and chilli prawns		
<b>Spicy Duck Spring Rolls</b>		<b>19.0</b>
House made spicy duck, cabbage, carrot and onion wrapped in a crispy pastry with chilli and lime dipping sauce		
<b>Bao Sliders</b>		<b>20.0</b>
Your choice of pulled pork, Cajun chicken, or Moroccan lamb. Served in bao buns with coleslaw		
<b>Broccoli Quinoa Cakes</b> (gf,veg)		<b>17.5</b>
A combination of fresh broccoli, quinoa and herbs mixed together and served with a spicy hollandaise		



## Salads

<b>Kumara, Bacon and Chicken Salad</b> (gf) Roasted kumara, crispy bacon bits and grilled chicken nestled amongst seasonal salad greens and topped with toasted cashews and honey mustard dressing	<b>31.0</b>
<b>Cajun Chicken Salad</b> (gf) Crispy Cajun spice dusted chicken mixed through fresh salad greens. Topped with tortilla chips and our house made spicy mayo	<b>31.0</b>
<b>Prawn and Avocado Salad</b> (gf) A fresh combination of grilled prawns, and avocado served through seasonal salad greens topped with garlic mayo	<b>38.0</b>
<b>Lamb and Pomegranate Bruschetta Salad</b> (gf) Lamb tenderloin, and pomegranate seeds, mixed through seasonal salad mix, with a pomegranate vinaigrette and served on toasted ciabatta	<b>34.0</b>
<b>Roasted Kumara Salad</b> (gf,vegan) Roasted Kumara, avocado and black beans through a cos salad mix served with a lime & cashew dressing	<b>28.0</b>

*gf – gluten free*  
*gf available – some food items may need to be changed in order to*  
*make gluten free*  
*\*veg – vegetarian*



## Mains

<b>New Orleans Fried Chicken</b> <i>(gf)</i> 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.	<b>36.0</b>
<b>Chicken Parmigiana</b> Crumbed chicken breast topped with manuka smoked ham, Napoli sauce and bubbling grilled cheese. Served with fries and a seasonal side salad.	<b>36.0</b>
<b>Chicken Cannelloni</b> Shredded chicken breast, red onion, capsicum and sweet chilli bound in cream cheese and wrapped in pasta. Drizzled with aioli and served with a seasonal salad	<b>32.0</b>
<b>Foundry Supreme Pizza</b> Italian base pizza sprinkled with mozzarella and topped with pepperoni, ham, bacon, olives, peppers and mushrooms. <i>Add a side of fries \$ 6.0</i> <i>Add a side of garlic bread \$6.0</i>	<b>29.9</b>
<b>Sticky Pork Belly</b> <i>(gf)</i> 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 -	<b>38.0</b>
<b>Sticky Pork Ribs</b> <i>(gf)</i> 700g of juicy oven baked hoisin sesame ribs. Served with fries and a seasonal salad.	<b>38.0</b>
<b>Lamb Sweetbreads</b> <i>(gf)</i> A Southland favorite! Herb crumbed lamb sweetbreads with a side of fries, seasonal salad and aioli.	<b>31.0</b>
<b>Lamb Rump</b> <i>(gf)</i> Seared lamb rump, with herb crumbed sweet breads. Served on a potato rosti, with seasonal buttered vegetables and red wine jus	<b>42.0</b>

<p><b>The Foundry Sizzler</b> <i>(gf available)</i></p> <p>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.</p>	<b>42.5</b>
<p><b>Southern Blue Cod</b></p> <p>Blue Cod fried until golden in a crispy Speights Summit Ultra beer batter, served with fries, a seasonal salad and our house made tartare</p> <p><i>Add a Blue Cod fillet \$15</i></p>	<b>36.0</b>
<p><b>Fisherman's Selection</b></p> <p>Battered Blue Cod, prawns, mussels and calamari. Served with fries, seasonal salad, and our house made tartare sauce</p>	<b>46.0</b>
<p><b>Prime Aged Ribeye</b> <i>(gf)</i></p> <p>Ribeye steak cooked to your liking and served on a potato gratin with a medley of buttered seasonal veg.</p> <p><i>Top with your choice of whipped garlic butter, mushroom sauce or a brandy and cracked pepper sauce - add 3.5</i></p>	<b>42.5</b>
<p><b>Fillet Mignon</b></p> <p>Prime fillet of beef wrapped in manuka smoked bacon cooked medium rare. Served on top of a potato and herb rosti, seasonal buttered vegetables and a mushroom and red wine jus</p> <p><b>Surf N Turf</b></p> <p><i>Top with battered Blue Cod and spicy crumbed prawns add \$10</i></p>	<b>45.0</b>
<p><b>Open Steak Sandwich</b> <i>(gf available)</i></p> <p>Ribeye steak cooked to your liking on garlic ciabatta bread with lettuce, tomato, beer battered onion rings, bacon, fried egg and highlander mayo. Served with a side of fries.</p>	<b>40.0</b>
<p><b>Porterhouse</b> <i>(gf)</i></p> <p>Just as the title sounds. 250g porterhouse steak cooked just the way you like, topped with two eggs. Served with fries and seasonal salad</p>	<b>35.0</b>

**Foundry Beef Burger** *(gf available)* **28.0**

Beef patty, fried egg, cheese, bacon, red onion, tomato, beetroot chutney, salad greens and BBQ sauce all served in a toasted bun. Topped with onion rings and served with fries

**Waikiwi Chicken Burger** *(gf available)* **29.0**

Crispy coated chicken, bacon, cheese, red onion, tomato, beetroot chutney, pineapple, salad greens and honey mustard dressing all served in a toasted bun. Served with a side of fries

**Italian Herb Chicken Breast** *(gf)* **34.0**

Tender chicken breast filled with Parma ham, fresh herbs, oven baked served with a creamy corn risotto

**Stuffed Capsicums** *(gf,veg)* **28.0**

Roasted capsicum filled with our special rice and black bean stuffing that has just a \*hint\* of spice. Served with a seasonal salad

## On The Side

Chip Cone	10.0	Gravy Jug	3.5
Onion Rings	7.0	Garlic Butter	3.5
Shoestrings	10.0	Mushroom Sauce	5.5
Seasonal Salad	7.0	Brandy Pepper Sauce	4.5
Seasonal Veg	7.0	Aioli	1.5
Buttered Mash	4.0	Sour Cream	1.5

# Desserts

<b>Eaton Mess</b> (gf)	<b>15.0</b>
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.	
<b>Crème Brulee</b> (gf available)	<b>15.0</b>
A light and creamy baked vanilla custard with a burnt sugar crust. Served with Chantilly cream and a buttered pretzel.	
<b>Coconut and Lime Brulee</b>	<b>15.0</b>
A tropical take on a Brulee, served with whipped coconut cream and Danish pastry topped with shredded coconut and pistachio garnish	
<b>Cheesecake Of The Day</b> (gf)	<b>15.0</b>
Ask your server for today's flavour	
<b>Cookies and Ice Cream</b>	<b>15.0</b>
House made cookie covered in chocolate and served with vanilla bean ice cream, berry compote and house made chocolate fudge sauce	
<b>Poached Pear</b> (gf)	<b>15.0</b>
A Foundry twist on the classic poached pear. Served a bed of almond and macadamia granola accompanied by quince gel, beetroot cream cheese and a blue cheese whip topped with sesame tulle	
<b>White Chocolate Ginger Cake</b>	<b>15.0</b>
A warmed white chocolate and ginger pudding served with Drambuie butterscotch sauce and vanilla bean ice cream	
<b>Ice Cream Sundae</b>	<b>12.0</b>
Your choice of chocolate, caramel or berry. Kids size - \$7.5	