

Entrée

Garlic Bread *(veg)*

Warmed ciabatta flute, filled with lashings of garlic butter

12.0

Seafood Chowder

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

22.0

Sticky Pork Ribs *(gf)*

Unbelievably delicious and bursting with salty/sweet flavor, these juicy ribs are oven baked in a sticky hoisin sesame sauce

23.0

Jackfruit Bao Buns *(veg)*

Pillow soft steamed bao buns stacked with sticky slow braised Asian style jackfruit and crisp slaw

21.5

Leek and Cauliflower Filo *(veg)*

Delicate golden filo pastry wrapped around a creamy, cheesy filling of locally grown leeks and cauliflower

19.0

Sweet and Sour Calamari *(gf)*

Calamari lightly dusted in our secret spices and herbs, then flash fried till crisp. Served with a sweet and sour dipping sauce and micro salad

24.0

Peking Duck Pancakes

-Sharing plate style for 2-

Glazed duck breast served with 6 Asian style pancakes, spring onions, carrot, cucumber and lettuce to build your own deliciousness

45.0



Light Meals

Kumara Bacon and Chicken Salad 34.0
(gf available)

A favorite from the start. Roasted kumara, crispy bacon bits and grilled chicken nestled amongst seasonal salad greens and topped with toasted cashews drizzled with a honey mustard dressing

Turkey and Pomegranate Salad (gf) 42.5

Succulent pieces of roasted turkey layered amongst crisp seasonal slaw, mixed garden greens and dressed with a pomegranate molasses dressing

Fisherman's Salad 44.0

A taste of the local waters. Stewart Island blue cod panfried and served with crispy flash fried calamari sitting on fresh seasonal salad greens and a sesame dressing

Sweet and Spicy Pork Salad (gf) 31.5

Succulent pieces of pork belly coated in our special seasoning and served on seasonal salad greens with tomato, red onion and a sweet and spicy dressing

Citrus Salmon Potato Salad 47.5

Fingerling potatoes tossed in a zesty honey mustard dressing and fresh herbs, layered with farm raised salmon, and a velvety citrus hollandaise

Chicken, Apricot and Brie Filo 34.0

A creamy combination of chicken, apricots and brie cheese wrapped in flaky filo pastry and served with crispy fries and a seasonal side salad

Roasted Vegetable Curry Filo 25.0

Seasonal roasted vegetables in a creamy curry sauce, wrapped in golden flaky filo pastry and oven baked. Served with a seasonal side salad

Chicken and Ham Fettucine 36.5

Grilled chicken and manuka smoked ham pieces in a creamy sauce served over al dente pasta with a side of garlic ciabatta

Chickpea Stuffed Sweet Potato (gf) (vegan available) 28.5

Roasted sweet potato stuffed with a chickpea, vegetable, sundried tomato and spinach medley. Served with a seasonal side salad, sour cream and guacamole

Chinese Venison Bowl 36.0

Marinated strips of venison sitting atop a seasonal medley of stir-fried vegetables and egg noodles in our house made sesame soy sauce

Mains

New Orleans Fried Chicken *(gf)* **37.5**

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

Chicken and Cranberry Mignon *(gf)* **37.0**

A classic dish served our way. Plump chicken breast wrapped in bacon and oven baked, topped with a creamy cranberry sauce. Served on a potato rosti with seasonal buttered vegetables

Chicken Cordon Bleu **35.0**

An absolute classic - chicken breast stuffed with manuka smoked ham and oozy cheese, then coated in our special crumb. Served with fries and salad

Apple and Brie Pork Fillet *(gf)* **38.5**

Tenderloin of pork filled with spiced apples, brie cheese and then wrapped in bacon served with fingerling potatoes, a vegetable medley and a creamy cider sauce

Sticky Pork Belly *(gf)* **30.0**

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)* **39.0**

700g of juicy oven baked ribs smothered in hoisin sesame sauce. Served with fries and a seasonal salad

Southern Blue Cod **44.0**

Blue cod fried until golden in a crispy Speight's Summit Ultra beer batter, served with fries, a seasonal salad and our house-made tartare
Add a fillet of blue cod for \$15

Seafood Selection **47.0**

A medley of tasty morsels from the seas, including whiting, scallops, prawns, mussels and calamari prepared to enhance their flavors and served atop crunchy fries, with a seasonal side salad and dipping sauces

Lamb Shank 46.0

Slow braised lamb shank with herb crumbed sweet breads. Served on a potato rosti, with seasonal buttered vegetables and red wine jus

Lamb Rump (gf) 45.5

Local Southland farmed lamb rumped cooked medium rare and served on a tasty house made lamb and potato cake with seasonal buttered vegetables and a rich red wine jus

Lamb Sweetbreads 38.0

A Southland delicacy, served in a crispy herb crumb with a side of fries, aioli and seasonal salad

The Foundry Sizzler (gf available) 48.0

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

Beer Beef Brisket 44.0

Slow braised beef brisket in onions, a hint of chili and Speights Gold Medal Ale and served over creamy herb mash and seasonal buttered vegetables

Prime Aged Ribeye (gf) 48.9

Ribeye steak cooked to your liking and served on a creamy potato gratin with a medley of buttered seasonal vegetables and topped with your choice of garlic butter, mushroom sauce or cracked pepper and brandy sauce
Upgrade your sauce to a creamy seafood surf and turf sauce with butterflied king prawns and steamed mussels
Add 9.0

Burger Trio 34.0

House made sliders - a juicy BBQ beef, aioli pork and spicy mayo chicken served on a trio of toasted slider buns, topped with lettuce and tomato. Served with fries

On The Side

Fries Cone	12.0	Gravy Jug	3.5
Onion Rings	8.0	Garlic Butter	4.0
Buttered Mash	4.0	Mushroom Sauce	6.0
Seasonal Salad	7.0	Brandy Pepper Sauce	6.0
Seasonal Veg	9.0	Aioli	2.5

gf – gluten free

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

veg – vegetarian

