Entrée

Garlic Bread *(veg)*
Warmed ciabatta flute, filled with lashings of garlic butter **12.0**

Seafood Chowder **22.0**
Not your average chowder. Full of locally sourced seafood and served hot, rich and creamy, with garlic ciabatta bread

Sticky Pork Ribs *(gf)* **23.0**
Unbelievably delicious and bursting with salty/sweet flavors, these juicy ribs are oven baked in a sticky hoisin sesame sauce

Pulled Pork Bao Buns **19.0**
Pillowy soft steamed bao buns stacked with sticky slow braised Asian style pork and crisp slaw

Crumbed Cauliflower *(veg)* **19.0**
Cajun crusted cauliflower served on a bed of blue cheese and cauliflower puree, topped with toasted parmesan crumb

Sweet and Sour Calamari *(gf)* **24.0**
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

Spicy Duck Spring Rolls **22.0**
House made spicy duck, cabbage, carrot and onion filling wrapped in a crispy pastry with chilli and lime dipping sauce

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

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

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

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

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

Mains

New Orleans Fried Chicken *(gf)* **37.5**
Tender cuts of boneless chicken coated in a Cajun spice dust and 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

Lamb Rump *(gf)* **45.5**
Local Southland farmed lamb rump 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

Surf and Turf **54.0**
Ribeye steak, cooked to your liking and served on a creamy potato gratin with a medley of buttered seasonal vegetables, and topped with king prawns and steamed mussels in a creamy sauce

Burger Trio **34.0**
House made sliders featuring 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	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