

## APERITIFS

**Aperol Spritz** Prosecco, Aperol, Soda 45

**Elderflower Gin Tonic** No 10 Gin, Tonic,  
Elderflower cordial 40

**Franky Four Fingers** ½ pnt 25



## NIBBLES & FLATBREADS

Marinated **Olives** 35

Spiced Mixed **Nuts** 35

Rosemary, Olive Oil & Coarse Salt **FB** 32

Goats Cheese, Feta & Red Onion **FB** 42

## FOUNDRY PLANKS

**Charcuterie** Local, Spanish & Italian cured meats w/ pickles and mustard

**Formaggi** A selection of cheeses w/ marinated olives, spiced mixed nuts and preserves

**Charcuterie & Formaggi** Combination of the above

w/ wood-fired Sourdough flatbread 130 for 2 or 230 for 4

**Three Little Pigs** grilled pork sausages w/ mustards, pickles, sauerkraut & bread pretzel 90 for 2

## STARTER PLATES

**Salmon Gravlax**, dill, pea & mint puree, w/ melba toast 69

**Zucchini Carpaccio**, Danish feta, almonds, olive oil, lemon 42

100g **Beef Fillet Tartare** w/ egg yolk, red onions, capers, gherkins & wholegrain mustard 69

W Coast **Mussels** in white wine, cream, garlic, herbs w/ fries 65

W Coast **Mussels** in **Weiss Beer** & fresh herbs w/ fries 68

Roasted **Bone Marrow** & caramelised onions w/ toast 39

**Prawn & Pea** Arancini Risotto Balls w/ lemon emulsion 42

Salt & Chilli **Calamari**, wild rocket, spring onions 52

**Fior di Latte** Mozzarella, tomatoes, basil, pesto bruschetta 55

## SALADS

**Rustic Panzanella** w/ sweet peppers, olives, capers, tomatoes, radish, asparagus, red onion & cucumber marinated in a tomato, balsamic and basil dressing w/ crusty ciabatta pieces 69

**Grilled Chicken Breast** w/ butter lettuce, deep fried chickpeas, Danish feta, roasted butternut & olives, toasted pumpkin seeds - whole grain mustard and honey dressing 79

**Marinated Thai Beef** strips w/ seasonal leaves and fresh herbs, red cabbage, bean sprouts, red onion, cherry tomatoes, cucumber, radish, egg noodles, toasted peanuts - spicy sesame dressing 95

**Foundry Caesar** w/ white tempura anchovy, poached egg, crispy pancetta, young beans & garlic roasted croutons - parmesan cream dressing 74 add **Avocado** 15

Fried **Haloumi & Strawberries**, avocado, baby spinach, wild rocket, cranberries, pecan nuts, sugar snap peas - balsamic reduction and parsley oil dressing 74

## ROYALES

The **F Burger** 100% grass fed beef patty w/ bacon, avocado, cheddar cheese, onion marmalade and skinny fries 89

**Lamb Royale** w/ roast garlic tzatsiki, lemon hummus, avocado salsa and root veg crisps 89

Barbequed **Pulled Pork**, braised in ginger beer w/ house-made apple-slaw and root veg crisps 75

**Lamb Bunny** in a sourdough bread w/ tomato and chilli sambal 89

**Franky Dog** w/ German sausage, sauerkraut and beer mustard in a soft bun and skinny fries 65 add a ½ pnt of **Franky** for 15

## LUNCH PLATES

**Beer Battered Hake** w/ salt and vinegar chips and **F** tartar sauce 65

**Spaghetti Vongole** w/ clams, white wine, fresh tomatoes, chilli & fresh herbs 69

Pan-fried **Line Fish** on a bed of Nicoise style vegetables of potato, young beans, tomato and olives, served w/ a Pernod lemon butter sauce 135

**Grilled Norwegian Salmon**, Paw-paw & mint salsa w/ house-made squid ink tagliatelle 145

Handmade **Ravioli** filled w/ field **Mushrooms**, feta & spring onions, in a burnt butter and sage sauce, topped w/ pine nuts and rocket 88

Crown **Roast Chicken Breast** w/ lemongrass, Grano Padano & spring veg barley risotto 98

Trio of **Pork, Lamb & Beef Sausages**, w/ house-made potato gnocchi and onion gravy 89

250g **Beef Fillet** w/ bone marrow, pea puree, spinach, red wine jus & sautéed potatoes 155

300g Sirloin **Steak**, fried **Egg**, Chimichurri Butter and Fat **Chips** 135

## SIDES

Foundry **Salad** Side 30 Table 55

Seasonal **Sautéed Veg** Side 25 Table 45

Van Hunks Pumpkin Ale Sweet **Fritters** 25

## SOURDOUGH PIZZA

**White Anchovy**, black olives, crispy capers, chilli, mozzarella, fresh herb drizzle 98

**Braised Fennel & Chorizo**, crispy bacon, mozzarella 89

**Field Mushrooms**, parmesan cream, spring onion, garlic, fresh parsley 89

**Empire Butter Chicken**, masala pineapple, cracked poppadom, raita, fresh coriander 94

**Prosciutto**, Fior di Latte mozzarella, marinated tomatoes, fresh rocket, Grano Padano 98

**Oven Roasted Tomatoes**, fior di latte mozzarella, oreganum and fresh basil 69

Char-grilled **Fillet of Beef** strips, caramelised onion, roasted tomatoes, fresh rocket, balsamic reduction 108

## DESSERTS

**Rosewater Sorbet** w/ Turkish Delight 28

Home-made **Sticky Toffee Date** Pudding w/ butterscotch sauce, squashed berries and whipped cream 42

Coffee and Kahlua **Brulee** w/ pistachio brittle & chocolate biscotti 42

Warm **Chocolate Fondant** w/ vanilla gelato, berry compote and crumbed ginger biscuit 50

**Eton Mess** w/ meringue, seasonal berries, strawberry syrup and Chantilly cream 45

**Affogato**, honeycomb gelato and single origin espresso 42