

# THE Foundry

Kitchen & Tap House

## APERITIFS

**APEROL SPRITZ** Martini, Prosecco, Aperol, soda **59**  
**NEGRONI** Campari, Gin, Vermouth **49**

## BITES

### PUMPKIN ALE FRITTERS **39**

**ONION & FENNEL BHADJIS**  
Tamarind dipping sauce **42**

### CITRUS OLIVES **39**

**CRISPY SQUID HEADS**  
Harissa, lime & fennel seed mayo **68** \*When available

## BOARDS

### MEAT & CHEESE BOARD

Cured meats, cheese, pickles, tapenade, mustard, olives, preserves & toast **245**

### TASTING BOARD

Scorched wings, Jamaican jerk ribs, pork belly strips, crispy squid, pumpkin ale fritters **295**

## SMALL PLATES

### SOY SQUID

Grilled squid, chilli honey soy sauce **75**

### WILD DUCK SLIDERS

Cured duck breast on a boa bun with a fiery cabbage slaw **88**

### TUNA TACO

Avocado, sesame oil, wasabi mayo & trout caviar **78**

### SHORT RIB TRINCHADO

Braised beef short rib, peri-peri cream & toast **82**

### CRYSTAL SPRING ROLLS

Crunchy vegetables, rice paper, toasted peanuts & Vietnamese dressing **68**

### SCORCHED WINGS

Sweet & salty chicken wings, crispy leeks & smoky chilli aioli **76**

### JAMAICAN JERK BBQ RIBS

12-hour low and slow pork loin ribs with chilli, thyme & pimenta **95**

### FIELD MUSHROOM RAVIOLI

Mushroom, feta & spring onion, sage, truffle & brown butter & toasted pine nuts **68**

## LARGE PLATES

### RIB EYE, EGG & CHIPS

300g Matured rib eye, free range egg, green chilli salsa verde, marrow butter & chips **170**

### THE ROYALE

280g House burger, brioche bun, matured cheddar, streaky bacon, crispy onion, pickles & fries **125**

### TANDOORI LAMB KOFTA

Lamb Koftas, Pineapple and cucumber salsa, labneh and garlic butter naan **155**

### MOULES POT

**MARINIÈRE**  
White wine, garlic & cream **160**  
**OR**  
**CIOPPINO BROTH**  
Fennel, tomato, chilli & shellfish broth **160**

### OXTAIL RISOTTO

Stout braised oxtail, risotto, confit tomatoes, black beans & parmesan **185**

### MACADAMIA PORK BELLY

Lime pumpkin, potato fondant, pickled apple, Macadamia bacon chutney & wilted greens **165**

### SALMON NICOISE

Seared Norwegian salmon, baby potatoes, rainbow carrots, heirloom tomatoes, green beans & red onion. Free range poached egg & lemon chimichurri butter **205**

### HALF SPIT ROASTED CHICKEN

With frites  
**HOUSE PERI-PERI 135**  
**OR**  
**PEAR CIDER & THYME GRAVY 13**

## GREENS

### TUNA TATAKI

Sesame crusted seared tuna, wasabi mayo, pickled ginger, trout caviar & Asian greens **178**

### ROOT SALAD

Mint barley, baby spinach & kale, heirloom baby carrots, beets, tomatoes & grapefruit. Almond pesto dressing **95**

### HARISSA CHICKEN SALAD

Marinated chicken thighs on apricot, sultana, butternut & cauliflower couscous with seeds. Mint & coriander salsa and pecan nut praline. Sumac & lime yoghurt dressing **110**

## WOODFIRED PIZZA

### MARGHERITA

Passata, Fior di Latte, olive oil, sea salt, fresh basil **88**

### FIELD MUSHROOM

Truffle cream, spring onion, parmesan & thyme **105**

### ZUCCHINI & ARTICHOKE

Sundried tomato, marinated olives, pine nuts, Fior di Latte, feta & parmesan **98**

### EMPIRE CHICKEN

Cape Malay curry, marsala, mozzarella, pineapple, riata, coriander & poppadom **110**

### PRAWN & CALAMARI

Passata, chorizo, Fior di Latte, sundried tomato & chilli **165**

### PULLED PORK & CHORIZO

Passata, Fior di Latte, chorizo, pulled pork & rocket **128**

### FILLET OF BEEF

Passata, Fior di Latte, balsamic roasted onion, confit tomato & rocket **145**

### BACON & BLUE CHEESE

Fior di Latte, maple bacon, caramelized onion, blue cheese & rocket **115**

## DESSERT

### DARK CHOCOLATE MARQUISE

Salted caramel, mascarpone, chocolate pistachio soil **74**

### HONEYCOMB AFFOGATO

Honeycomb gelato & single origin espresso **58**

### VANILLA BEAN PANNA COTTA

Passion fruit compote **54**

### ETON MESS

Pimms berries, strawberry meringue, Chantilly cream & toasted almonds **58**

