

Entrée

Garlic Bread <i>(veg)</i> Warmed ciabatta flute, filled with lashings of garlic butter	15.0
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 <i>(gf)</i> Unbelievably delicious & bursting with salty/sweet flavor, these juicy ribs are oven baked in sticky hoisin & sesame sauce	21.0
Crumbed Cauliflower <i>(veg) (gf)</i> Cajun crusted cauliflower served on a bed of corn puree, topped with toasted parmesan crumb	19.0
Spicy Duck Spring Rolls House made spicy duck, cabbage, carrot and onion filling wrapped in a crispy pastry with chilli and lime dipping sauce	22.0
Crispy Calamari <i>(gf)</i> Lightly dusted and flash fried calamari, served with a chilli and lime dipping sauce and micro salad	22.0



Light Meals

Kumara, Bacon and Chicken Salad 33.0

(gf available)

Roasted kumara, crispy bacon bits and grilled chicken nestled amongst seasonal salad greens and topped with toasted cashews and honey mustard dressing

Buffalo Chicken Salad *(gf)* 33.0

Spicy buffalo coated chicken nestled between apple, celery, red onion, mixed salad greens, and topped with a ranch dressing

Leek and Mushroom Pastry Case *(veg)* 26.0

A puff pastry case filled with creamy leek and mushroom filling and served with a seasonal salad *(add bacon \$4.0)*

Pulled Pork Bao Buns 29.0

Smokey barbeque pulled pork served in bao buns with house-made slaw. Served with a side of fries

Prawn and Calamari Salad *(gf)* 38.0

Butterflied prawns and calamari rings dusted and flash fried to perfection, served over summer salad greens and topped with lemon mayonnaise

Chicken Pasta P.O.A

Grilled chicken pieces in an ever-changing sauce served over al dente pasta with a side of garlic ciabatta

(Please ask your server for tonight's selection)

Mushroom Pasta *(veg)* 32.0

Creamy mushroom sauce served over al dente pasta with a side of garlic ciabatta

(please ask your server for tonight's pasta selection)



Mains

New Orleans Fried Chicken <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	36.0
Chicken Parmigiana Crumbed chicken breast topped with Manuka smoked ham, Napoli sauce and bubbling grilled cheese. Served with fries and a seasonal side salad	36.0
Mango Chicken Twist <i>(gf)</i> Chicken breast filled with cream cheese, mango and fresh chili, sitting on a potato rosti topped with fresh mango salsa and a coconut Malibu sauce	35.0
Bacon Wrapped Pork Tenderloin <i>(gf)</i> Mustard and bacon wrapped pork tenderloin served on prosciutto and garlic potatoes, with baby carrots, broccolini and a pear and apple chutney	37.0
Sticky Pork Belly <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 <i>- contains peanuts -</i>	38.0
Sticky Pork Ribs <i>(gf)</i> 700g of juicy oven baked ribs smothered in hoisin sesame sauce. Served with fries and a seasonal salad	38.0
Lamb Shank Slow braised lamb shank served with herb crumbed sweet breads. Served on a potato rosti, with seasonal buttered vegetables and red wine jus	42.0
Lamb Supreme The finest cut of Southland lamb, ever-changing and served with fresh vegetables <i>(ask your server for today's creation)</i>	P.O.A
Lamb Sweetbreads A Southland delicacy, served in a crispy herb crumb with a side of fries, aioli and seasonal salad	37.0

<p>Italian Stuffed Chicken Breast</p> <p>Chicken breast stuffed with salami, mozzarella, olives and jalapenos sitting on Italian seasoned gourmet potatoes and served with a seasonal side salad</p>	35.0
<p>The Foundry Sizzler <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>	44.0
<p>Southern Blue Cod</p> <p>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 <i>Add a fillet of blue cod for \$15</i></p>	39.0
<p>Duo of Duck</p> <p>Tender duck leg, resting on a potato gratin, seasonal buttered vegetables and topped with a crispy duck spring roll</p>	46.0
<p>Prime Aged Ribeye <i>(gf)</i></p> <p>Ribeye steak cooked to your liking and served on a potato gratin with a medley of buttered seasonal veg. <i>Top with your choice of whipped garlic butter, mushroom sauce or a brandy and cracked pepper sauce - add 4.0</i></p>	44.0
<p>Surf n Turf <i>(gf)</i></p> <p>We take the above Ribeye meal to the next level by topping it with butterflied prawns and steamed mussels in a creamy garlic sauce</p>	48.0
<p>Open Steak Sandwich</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>	41.0

Venison Supreme (gf) **48.0**
 Venison fillet, prepared medium rare, served on a potato gratin, with creamed leeks. Accompanied by charred corn and broccolini

Smoked Salmon Fillet (gf) **48.0**
 Manuka smoked and served on a green apple and fennel salad. Served with a warm potato, bacon and tomato salad

On The Side

Chip Cone	10.0	Gravy Jug	4.0
Onion Rings	8.0	Garlic Butter	4.0
Buttered Mash	4.5	Mushroom Sauce	6.0
Seasonal Salad	7.0	Brandy Pepper Sauce	6.0
Seasonal Veg	9.0	Aioli	2.0
		Sour Cream	2.0

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

