

FOUNDRY SIXONESIX

PIZZA

- Margherita** 16
Tomato sauce, oregano, mozzarella & basil.
- Napolitana** 18
Tomato sauce, oregano, mozzarella, basil, anchovies & black olives.
- Vegetarian** 22
Tomato sauce, basil, mozzarella, oregano, olives, grilled eggplants, mushrooms & roasted capsicums.
- Traditional Smoked Ham & Mushrooms** 23
Tomato sauce, basil, mozzarella, oregano, traditional smoked ham & mushrooms.
- Capricciosa** 24
Tomato sauce, basil, mozzarella, oregano, mushrooms, artichokes, olives & traditional smoked ham.
- Salami** 23
Tomato sauce, basil, mozzarella, oregano & mild salami.
- San Daniele** 25
Tomato sauce, basil, mozzarella, oregano, rocket, parmesan cheese, cherry tomatoes & 18 months prosciutto San Daniele.
- Meat Lovers** 25
Tomato sauce, basil, mozzarella, oregano, salami, traditional smoked ham, 18 months prosciutto San Daniele & roasted capsicum.

FOUNDRY SIXONESIX

START SHARING

- Beer Battered steak cut chips** 8
served with aioli. (v/df)
- Wedges** 9
served with sweet chilli & sour cream. (v/df)
- Black Bean Hummus** 15
with assorted vegetables & pita bread. (df/vg/
gf without Pita chips)
- Mississippi Crab Cakes** 18
served with salad & mango chutney. (df)
- Selection of Deli Meat Platter** 20
Salami, traditional smoked ham, 18 months
prosciutto San Daniele served with pickle,
lavosh & pita chips.

BURGERS

- Classic Burger** 17
House made beef patty, cheese, salad, onion,
capsicum, tomato sauce & mayo served with
chips.
- Mushroom Burger** 17
House made beef patty, mushrooms, cheese,
salad, onion & tomato sauce served
with chips.
- Cajun Burger** 17
House made beef patty, Cajun spices,
jalapeno, cheese, salad, capsicum, onion &
tomato sauce served with chips.

FOUNDRY SIXONESIX

SPECIAL OF THE MONTH

Slow roasted crispy Pork Belly 22
served with beer battered chip and seasonal mixed salad (gf*/df)

SALAD

Garden Salad 8
Seasonal mixed salad leaves, with cherry tomatoes & house made dressing. (v/df/gf)

Cajun Salad 15
Seasonal mixed salad leaves, with sun dried tomatoes, mint & selection of nuts, dressed in a balsamic and lemon vinaigrette.

San Daniele Salad 17
Seasonal mixed salad leaves, walnuts, grapes, prosciutto San Daniele with a balsamic glaze.

DESSERTS

Warm Apple Tart 15
served with Vanilla ice cream.

Baked Lemon Cheesecake 15
Served with seasonal fruits & Chantilly cream.

Selection of Cheeses Platter 20
served with lavosh, candied nuts and seasonal fruits. (v)

V=Vegetarian VG= Vegan DF= Dairy Free

*- Can be gluten free with vegetables instead of chips.