

FOUNDRY SIXONESIX

RESTAURANT MENU

Authentic Southern Style Cuisine

*- Can be gluten free with vegetables instead of chips.
V=Vegetarian VG= Vegan DF= Dairy Free

STARTERS

Louisiana Seafood Gumbo	\$15
served with rice and fresh parsley gremolata (df/gf)	
Black Bean Hummus	\$15
served with assorted vegetables and pita chips (df/vg/gf without Pita chips)	
Crab Cakes	\$18
served with Mango chutney & apple salad (df)	
Grilled Prawns & Asparagus	\$18
served with Lemon Eschalot vinaigrette (df)	
Cajun Chicken & Red Bean Soup (gf)	\$15
Selection of Deli Meat	\$20
Salami, traditional smoked ham, 18 months prosciutto San Daniele served with pickle, lavosh & pita chips	

MAINS

- Blackened Cajun Spiced Fish of the Day** **\$32**
served with seasonal veg, avocado & roast almonds (gf/df)
- “Fall off the bone” Slow Cooked Pork Ribs** **\$32**
in a BBQ, Apple and Bourbon sauce served with chips and salad
(gf*/df)
- 250g grain-fed Riverina Rump Steak** **\$32**
with a chicory coffee rub served with beer battered chip and
seasonal veg (gf*/df)
- Cajun stuffed Chicken** **\$32**
with roasted veg & salad
- Spicy Vegan Jambalaya** **\$24**
served with French stick bread (df/vg/gf)

SIDES

Seasonal steamed vegetables (gf/df)	\$8
Garden Salad (vg/gf/df)	\$8
Beer battered steak cut chips served with smoked chipotle mayonnaise (v/df)	\$8

DESSERTS

Warm Apple Tart (v) served with Vanilla ice cream	\$15
Baked Lemon Cheesecake served with seasonal fruits, Chantilly cream (v)	\$15
Selection of cheeses served with lavosh, candied nuts and seasonal fruits (v)	\$20