

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

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| 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) | |
| Fish Cakes | \$18 |
| served with a Creole sauce on salad (df) | |
| Grilled Prawns with Snow Peas & Asparagus | \$18 |
| served with black bean rice and roasted cashews (df) | |
| 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**
on a Cajun remoulade, served with corn maque choux,
kale & roasted almonds (gf/df)

Cajun Pork Chops **\$32**
served with roasted potato & seasonal vegetables (gf/df)

250g grain-fed Riverina Rump Steak **\$32**
with a chicory coffee rub served with with roasted potato, seasonal
vegetables & a house made sauce (gf)

Cajun Chicken Breast **\$32**
with a corn & avocado salsa, served with salad, seasonal vegetables
and black bean rice (gf/df)

Spicy Vegan Jambalaya **\$24**
served with French stick bread (df/vg/gf without bread)

SIDES

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| 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

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| “Upside down” Honey & Nectarine cake (v) served with Vanilla ice cream | \$15 |
| Baked Chocolate Cheesecake served with seasonal fruits, Chantilly cream (v) | \$15 |
| Mango & Coconut Tapioca Pudding Flavoured with lemongrass & vanilla bean (v) | \$15 |
| Selection of cheeses served with lavosh, candied nuts and seasonal fruits (v) | \$20 |