

FOUNDRY SIX ONES SIX

Restaurant Menu

Authentic Southern Style Cuisine

Starters

Louisiana seafood gumbo served with rice and fresh parsley gremolata (df/gf) \$15

Black Bean Hummus served with assorted vegetables and pita chips (df/vg/gf without Pita chips) \$15

Shrimp Fritters served with creole red beans, rice and salad (df) \$15

Five Bean Soup Beef stock base served with rice (df) \$18

Selection of Deli Meat Salami, traditional smoked ham, 18 months prosciutto San Daniele served with pickle, lavosh & pita chips. \$20

Mains

Blackened Cajun spiced fish of the day on a Cajun remoulade, served with corn maque choux, seasonal vegetables & roasted almonds (gf) \$32

Pan-Seared Pork Chops with Citrus Dressing served with roasted potatoes & seasonal vegetables (gf/df) \$32

250gr grass fed Porterhouse steak with a chicory coffee rub served with roasted potatoes, seasonal vegetables & a house made sauce. \$32

Creamy Cajun Chicken Pasta Linguine pasta served with creamy stripes of chicken, sun dried tomatoes and basil. \$27

Coconut Chickpea Curry served with rice and lime wedge (df/vg/gf) \$24



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Sides

Seasonal steamed vegetables (vg/gf) \$8

Garden Salad (vg/gf) \$8

Beer battered steak cut chips served with mayonnaise (v/df) \$8

Creole red beans and rice (vg/gf) \$8

Olive-cucumber tossed salad (vg/gf) \$10

Dessert

Banana pudding Poke cake served with Vanilla ice cream (v) \$15

Caramel Milk Cake served with seasonal fruits & chocolate topping (v) \$15

Eton Mess with tangy passionfruit sauce Crushed meringue with whipped cream & bananas (v) \$15

Selection of cheeses served with lavosh, candied nuts and seasonal fruits (v) \$20

*Feel like something
different? Ask our friendly staff for
suggestions.*

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

