

Foundry 616

BISTRO MENU

ENTREE & SHARING

- BEER BATTERED STEAK CUT CHIPS** 8
(VEGETARIAN) (DF)
With tomato sauce.
- WEDGES** 9
(VEGETARIAN)
With sour cream & sweet chilli sauce..
- DELI MEAT PLATTER** 22
(GF UPON REQUEST)
Selection of salami, smoked ham,
18 month aged San Daniele prosciutto
with pickles & crackers.
- BLACK BEAN HUMMUS** 15
(GF UPON REQUEST)
With assorted vegetables & crackers.

BURGERS

- CLASSIC BURGER** 17
House made beef patty, cheese, lettuce,
onion, tomato sauce & mayo, served with
chips.
- CAJUN BURGER** 17
House made beef patty, cajun spices,
jalapeno, cheese, lettuce, capsicum,
onion, tomato sauce & chipotle, served
with chips.
- MUSHROOM BURGER** 17
House made beef patty, mushrooms,
cheese, lettuce, onion, tomato sauce &
aioli, served with chips.



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PIZZA

MARGHERITA 16

(VEGETARIAN) (VEGAN UPON REQUEST)
Tomato paste, oregano, basil & mozzarella

NAPOLITANA 18

Tomato paste, oregano, basil, anchovies,
black olives & mozzarella.

VEGETARIAN 22

(VEGETARIAN) (VEGAN UPON REQUEST)
Tomato paste, basil, oregano, olives, grilled
eggplant, mushroom, roasted capsicum &
mozzarella.

TRADITIONAL SMOKED HAM & MUSHROOM 23

Tomato paste, basil oregano, traditional
smoked ham, mushrooms & mozzarella.

CAPRICCOSA 24

Tomato paste, basil, oregano, mushroom,
artichoke, olives, smoked ham & mozzarella.

SALAMI 23

Tomato paste, basil, oregano, mild salami &
mozzarella.

SAN DANIELE 25

Tomato paste, basil, oregano, rocket,
parmesan, cherry tomatoes, 18-month aged
San Daniele prosciutto & mozzarella

MEAT LOVERS 25

Tomato paste, basil, oregano, salami, smoked
ham, 18-month aged San Daniele prosciutto
roasted capsicum & mozzarella

10% surcharge applies for sundays and public holidays

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SALAD

- GARDEN SALAD** 8
(VEGAN) (GF) (DF)
Seasonal mixed salad leaves, cherry tomatoes & house made dressing.
- CAJUN SALAD** 15
(VEGAN) (GF) (DF)
Seasonal mixed salad leaves, sun-dried tomatoes, mint & selection of nuts in a lemon & balsamic vinaigrette.
- SAN DANIELE SALAD** 17
(GF) (DF)
Seasonal mixed salad leaves, walnuts, apple, 18-month aged San Daniele prosciutto with a balsamic glaze.

DESSERT

- VEGAN CHERRY CAKE** 15
(VEGAN) (GF) (DF)
A perfect combination of cherry, coconut & almond cake served with seasonal fruit
- SPOILED AFFOGATO** 15
(VEGETARIAN) (GF)
Vanilla ice cream served with a shot of espresso & Frangelico.
- STRAWBERRY ETON MESS** 15
(VEGETARIAN) (GF)
Whipped cream, meringue, ice cream, seasonal fruits & strawberry sauce.
- CHEESE PLATTER** 15
(VEGETARIAN) (GF UPON REQUEST)
With crackers, candied nuts & seasonal fruits.