

Foundry

616

RESTAURANT MENU

ENTREE

PRAWN COCKTAIL	1 8
With pink seafood sauce and salad.	
DELI MEAT PLATTER	2 2
<small>(GF UPON REQUEST)</small>	
Selection of salami, smoked ham, 18 month aged San Daniele prosciutto with pickles & crackers.	
ADD SELECTION OF CHEESE 10	
BLACK BEAN HUMMUS	1 5
<small>(DF)(VEGETARIAN)(GF UPON REQUEST)</small>	
With assorted vegetables and crackers.	
CARROT & TOMATO SOUP	1 5
<small>(GF UPON REQUEST)(VEGAN UPON REQUEST)</small>	
<small>(DF UPON REQUEST)</small>	
Vegetable stock base served with toasted bread.	

MAINS

MEDITERRANEAN HERB ROASTED CHICKEN	3 3
<small>(DF)(GF)</small>	
With roasted chat potato, salad & garlic sauce.	
FISH OF THE DAY	3 4
<small>(DF)</small>	
With chips salad & house made sauce.	
250G PORTER HOUSE STEAK	3 4
With chips, steamed vegetables & mushroom sauce.	
BASIL PESTO PASTA	2 7
<small>(VEGETARIAN)(VEGAN UPON REQUEST)</small>	
Linguini served with creamy pesto & walnut.	

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DESSERT

- SPOILED AFFOGATO** 15
Two scoops of vanilla ice cream served with a shot of espresso coffee & Frangelico.
- VEGAN CHERRY CAKE** 15
(VEGAN) (GF) (DF)
Cherry, coconut & almond cake served with seasonal fruit.
- STRAWBERRY ETON MESS** 15
(VEGETARIAN)
Crushed meringue, whipped cream, ice cream, fresh strawberries & strawberry sauce.
- CHEESE PLATE** 15
(GF UPON REQUEST) (VEGETARIAN)
Selection of cheeses served with crackers, candied nuts & seasonal fruits.

SIDES

- GARDEN SALAD** 8
(VEGAN) (GF) (DF)
- BEER BATTERED STEAK CUT CHIPS** 8
(VEGETARIAN) (DF)
- SEASONAL STEAMED VEGETABLES** 10
(VEGAN) (GF) (DF)



10% surcharge applies for sundays and public holidays