### THE FOUNDRY HOTEL

# Starters

Garlic Bread	\$6
Herb and Camembert Bread	\$7.5
Roasted Pumpkin Soup With toasted Turkish bread	\$9.5
Soup of the Day With grilled Turkish bread	\$9.5
Oysters  Ha Kilpatrick or ginger chilli and soy	Dozen \$28 If Dozen \$17
or natural	
Trio of Dips Selection of dips served with grilled Turkish bread	\$15
The Foundry's Chicken Wings	500gm \$15 1Kg \$25
Marinated in a smokey honey and soy sauce	
Lamb Rib and Wing Combo	\$27

## Main meals

Chicken Parmagiana	\$25	House Made Wagyu Burger	\$28
Beef and Ale Pie	\$27	Toasted brioche roll, beetroot, bacon, onion jam, tomato chutney, american	
Chicken Risotto Twice cooked chicken breast, slow roasted pumpkin, sautéed mushroom, spinach and finished with shaved parmesan and seared pancetta	\$25	mustard served with chips and side salad of cherry tomato and fresh herbs	
		Tuscan Chicken  Oven roasted chicken breast served with sauce of cream, bacon, garlic, spring	\$26
Beef Or Vegetable Lasagne	\$25	onions and mushrooms	
Chicken and Leek Pie	\$25	Mighty Mixed Grill	\$36
Whiting Your choice of grilled or battered	\$23	Black angus steak, Irish pork sausage, lamb loin chop, marinated chicken wings and lamb rib, grilled tomato, fried egg	
Beef Cheek Slow Braised beef served with roast winter vegetables, garlic mash and red wine and port sauce.	\$30	and caramelised onion  Chicken 'n' Plum Parmagiana  With grilled bacon, tangy plum sauce and melted cheese	\$26
Classic Caesar Salad Or With Marinated Chicken	\$1 <i>7</i> \$24	Thai Beef Salad Seared porterhouse served with Asian	\$25
Crisp cos lettuce, poached egg, grilled prosciutto, fresh parmesan and herb roasted croutons tossed in house-made		greens, crispy noodles, Nam Jim dressing  Chicken Schnitzel	\$23
dressing, topped with anchovy fillets  Seared Salmon Fillet  Served on a bed of green vegetables	\$32	Traditional Butter Chicken With basmati rice, grilled flatbread, garlic riata	\$26
and roasted baby potato finished with a a creamy lemon sauce  300g Porterhouse	\$35	500g Marinated Lamb Ribs Slow roasted served with our own smokey BBQ sauce. Served with chips and salad	\$28
300g Scotch Fillet Sauces: Mushroom, Pepper, Dianne,	\$35	Extras	
Gravy, Garlic butter, Mustard  Thai Barramundi Fritters	\$27	Side order of Steamed Seasonal Vegetables	\$8
Panko crumbed, served with a coriander and lime aioli and a salad of snow pea		Bowl of Chips	\$7
sprouts, cherry tomato, capsicum and baby herbs		Served with your choice of vegetables or salad, chips or potato	



\$15

## Kids meals

### Little Peeps

Breast Chicken Nuggets and Chips Fish Goujons and Chips

Sausages and Chips

Spaghetti Bolognese

Spaghetti Carbonara

#### Big Peeps

Chicken Parmagiana and Chips

Chicken Schnitzel and Chips

Beef Lasagne and Chips

Vegetable Lasagne and Chips

### Sides and Sweet treats

Bowl Chips \$6
Side Bowl of Veg \$6
Side Bowl of Salad \$5
Frog in a Pond \$5
Kids Ice Cream Sundae \$5

2 scoops with choice of topping (strawberry, chocolate, blue heaven or caramel) and sprinkles

#### Kids meal deal

\$10

\$17

Includes: Activity bag, main meal, soft drink and dessert

Main Meal (choose one):

Breast Chicken Nuggets and Chips

Fish Goujons and Chips

Sausages and Chips

Spaghetti Bolognese

Spaghetti Carbonara

Dessert (choose one):

Kids Ice Cream Sundae

2 scoops with choice of topping (strawberry, chocolate, blue heaven or caramel )and sprinkles

Frog in a Pond

### THE FOUNDRY HOTEL

# Sweets

\$11 Sticky Date Pudding With butterscotch sauce and double cream **Eton Mess** \$11 Layers of smashed pavlova, drunken mixed berries, cream finished with pistachio praline crumble \$11 House Made Chocolate Mousse Served with whipped cream, white chocolate shards and chocolate wafer \$11 Lemon Tart With double cream and berry coulis

### **FUNCTION ROOMS**

With four rooms to choose from we have the perfect room for your special occasion. Mercury
ROOM
BOOK
NOW!
Titanium
ROOM

Stirling

Zinc

HEARTY Carronne Some Enjoyable FRESH