LITTLE PEEPS

\$9 each

- Breast chicken nuggets & chips
- Fish goujons & chips
- Sausages & chips
- Spaghetti bolognese
- Spaghetti carbonara
- Single cheeseburger slider & chips

SIDES & SWEET TREATS

Bowl chips	7
Side bowl of veg	6
Side bowl of salad	5
Kids ice cream sundae (2 scoops) with choice of topping strawberry, chocolate, blue heaven or caramel & sprinkles	5
Frog in a pond	5

BIG PEEPS

\$15 each

- Chicken parmigiana & chips
- Chicken schnitzel & chips
- Beef lasagne & chips
- Vegetable lasagne & chips
- Duo of cheeseburger slider & chips

KIDS MEAL DEAL

\$15 each - Includes: Activity bag + meal* + soft drink + dessert
MAIN* (please choose one)

Breast chicken nuggets & chip
Fish goujons & chips
Sausages & chips
Single cheeseburger slider
Spaghetti bolognese
Spaghetti carbonara

DESSERT (please choose one)

Ice-cream sundae strawberry, chocolate, blue heaven or caramel & sprinkles
Frog in a pond



THE FOUNDRY HOTEL

A GOOD START

Sharing Sourdough G	Garlic Cob 10
Roasted Pumpkin Sou with toasted Turkish bread	
Soup of the Day with toasted Turkish bread	9.5
Oysters Kilpatrick, ginger chilli and soy or natural	Half Dozen 18.5 Dozen 30
Trio of Dips Selection of dips served v grilled Turkish bread	15 vith
The Foundry Wings Honey and Soy or BBQ marinated	6x 10 12x 17
Mac and Cheese Balls Crumbed and fried served with garlic aioli	

SIDES & SALADS

Classic Caesar Or With Marinated Chicken Crisp cos lettuce, poached egg, grilled prosciutto, fresh parmesan and herb roasted croutons tossed in house-made dressing, topped with anchovy fillets	17 24
Thai Beef Salad Marinated and seared porterhouse served with Asian greens, julienne cut vegetables, crispy noodles, house-made Nam Jim dressing	26
Steamed Seasonal Vegetables	8
Bowl of Steak House Chips	7

THE PADDOCK

Porterhouse Seared 300g grain fed beef	35
Scotch Fillet ● Seared 300g grain fed beef	36
Sauces Mushroom, Pepper, Dianne, Gravy, Garlic Butter, Selection of Mustard, Horseradish Cream	
Beef Cheek Slow braised beef served with roast winter vegetables, garlic mash and red wine jus	32
House Made Wagyu Burger Served in a toasted brioche roll with beetroot, onion jam, seared bacon, cheese and house-made tomato chutney. Served with seasoned chips	28
500g Marinated Lamb Ribs Slow roasted served with our own Smokey BBQ Sauce. Served with chips and salad	29
Beef and Ale Pie 鱼	28
The Mighty Mixed Grill Grain fed porterhouse, beef sausage, lamb loin chop, marinated chicken wings, slow cooked lamb rib, grilled tomato, fried egg and caramelised onion	36

THE COOP

A Foundry classic	
Chicken 'N' Plum Parmagiana With grilled bacon, tangy plum sauce and melted cheese	
Chicken Schnitzel Served with gravy or lemon	
Traditional Butter Chicken Medium spiced authentic curry served with steamed rice, grilled Hatbread and garlic riata	
Tuscan Chicken ● Whole roasted chicken breast served with sauce of cream, bacon, garlic, spring onions and mushrooms	ł
THE OCEAN	
THE OCEAN Thai Barramundi Fritters Coated in panko crumbs, served with a coriander lime aioli and a salad of snow pea sprouts,	

Are you gluten free or vegetarian?

Ask our wait-staff for a special dietary menu.

• Served with your choice of vegetables or salad, chips or potato.

POTS & PANS

Chicken Risotto Twice cooked chicken breast, roasted root vegetables finished with crisp pancetta and parmesan	25
Beef or Vegetable Lasagne ●	25
Spanish Style Risotto Chicken, chorizo, roasted capsicum, peas and spinach finished with parmesan	27

SWEET TREATS

Warm Sticky Date Pudding Served with butterscotch sauce and double cream	12
Eton Mess Layers of smashed pavlova, drunken mixed berries and cream, finished with pistachio praline crumble	12
House Made Chocolate Mousse Served with whipped cream, white chocolate shards and chocolate wafer	12
Lemon Tart Served with double cream and berry coulis	12
Chocolate Brownie Served warm with cookies & cream ice cream, chocolate sauce, berry coulis & toffee	12

THE FOUNDRY HOTEL