



Small

Triple cheese croquette (VEG) 19
potato | pimenton | aioli | chives

Prawn ceviche (A) (GF) 22
acevichada | sweet potato crisps | coriander
Spanish onion | torched avocado

Cauliflower popcorn (GF) 16
togarashi | kimchi mayo | bulldog sauce crispy
curry leaves

Foundry salumi 32
selection of cured meats | pickles | flat bread

Rare beef tataki (GF) 21
daikon | ponzu | shichimi | pommes paille
chives

Large

Lamb shoulder (GF) 38
minted peas | lamb jus

Chicken schnitzel 30
free range chicken | lemon | salad | fries

Foundry burger 29
wagyu beef | house sauce | grilled onions
pickles | American cheese | fries

Gnocchi (VEG) 30
sugo | stracciatella | pangrattato
Grana Padano | herb oil

Grill

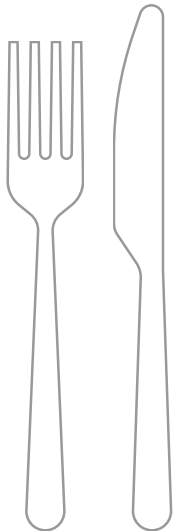
Sauce of choice | foundry compound butter
peppercorn | jus | chimichurri

250g Flat iron 45
Gippsland, VIC

300g Pasture-fed porterhouse 52
Great Southern, VIC

300g Grain-fed angus scotch 58
Cape Grim, TAS

220g Humpty Doo barramundi fillet 40
Northern Territory



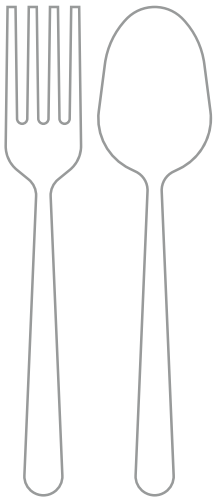


Sides

Charred broccolini toasted almonds chili	14
Crispy new potatoes chipotle mayo Herb salt	12
Grilled cos tzatziki herb oil dill	12
Dutch carrots nduja butter honey herbs	15
Fries aioli	12

Desserts

Lemon curd biscuit crumb raspberry sorbet white chocolate shavings	16
Sticky date pudding butterscotch vanilla cream	15
Foundry cheese sweet fruit paste lavosh fresh fruit	22
Trio of sorbet selection of gourmet sorbets	14
Foundry fruit plate seasonal fresh fruits	12



Kids menu

Crispy chicken fries ketchup	14
Battered fish fries lemon dill pickle mayo	14
Kids pasta fettuccine napoli parmesan	14

FOUNDRY

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.