

STARTERS

COLD

BRESAOLA PLATTER

Thinly sliced cured beef, truffle oil and chilli flakes, served with warm baguette

BD 10.5

TUNA CEVICHE

Yellow fin saku tuna, marinated in herbs, lime and olive oil topped with a daicon slaw **(S)**

BD 9

BEEF CARPACCIO

Thinly sliced Argentinean Angus tenderloin, smoked buffalo mozzarella, parmesan crema, wild rocket, black olives tapenade

BD 11.5

HOT

JALAPEÑO POPPERS

Deep fried Mexican Jalapeños stuffed with mozzarella and matured cheddar cheese **(V) (S)**

BD 8.8

ESCARGOT A LA BOURGUIGNON

Baked snails in a garlic herb butter

BD 8.5

CHILI SHRIMPS

Local prawns sautéed in chili and garlic butter served with baguette **(S)**

BD 8.8

SALADS

BABY GEM SALAD

A mixed salad of grilled baby gem, avocado, cucumber, Frisée lettuce, Batavia lettuce, sundried cherry tomatoes

BD 9.5

LENTIL QUINOA SALAD

Lentil and Quinoa mixed with Mango, red Capsicum and Feta laid upon brunoised Avocado, drizzled with Honey Mustard

BD 7.5

GOAT CHEESE SPINACH SALAD

Baby Spinach tossed with yellow Cherry Tomato, red Radish and brûléed Fig, topped with Goat Cheese, Sunflower seed with Apple Cider dressing

BD 10.5

MEAT

LAMB SHANK

New Zealand lamb shank braised for 72hrs in red wine and herbs. Served with creamy mashed potatoes, green beans and buttered carrots **(A)**

BD 25

STEAK FRITES

Char grilled 200g Argentinean Angus sirloin served with our special 'herb butter sauce' and a choice of French Fries or mashed potatoes

BD 22.5

RIB EYE STEAK

Char grilled 300g Argentinean Angus rib eye steak served with grilled Portobello mushroom, grilled tomato and a choice of French Fries or mashed potatoes

BD 22.5

ANGUS RIB EYE STEAK

Char grilled 300g US Angus rib eye steak served with grilled Portobello mushroom, grilled tomato and a choice of French Fries or mashed potatoes

BD 32

FILLET MIGNON

Char grilled 200g Argentinean Angus tenderloin served with grilled Portobello mushroom, tomato and a choice of French Fries or mashed potatoes

BD 24.5

SHORT RIB

Slow braised 340g US Angus short rib served with Kansas City BBQ sauce, roasted baby potatoes, carrots and, grilled onion

BD 44.5

MEATS TO SHARE

COWBOY STEAK

Char grilled 1.2kg US Angus prime rib chop served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

BD 70

CHATEAUBRIAND (ARGENTINEAN)

Char grilled 400g Argentinean Angus tenderloin of beef served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

BD 46

TRUFFLE CHATEAUBRIAND (ARGENTINEAN)

Char grilled 400g Argentinean Angus tenderloin with chopped black truffle served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and garlic

BD 50

CHATEAUBRIAND (US ANGUS)

Char grilled 400g US Angus tenderloin of beef served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and grilled garlic

BD 67.5

TRUFFLE CHATEAUBRIAND (US ANGUS)

Char grilled 400g US Angus tenderloin with chopped black truffle served with a choice of two sauces accompanied with roast baby potatoes, grilled carrots, roast onion, and garlic

BD 72

CHICKEN

CHICKEN SCALLOPINI

Pan fried chicken scallops, in an earthy sage gravy, mashed potato, broccolini

BD 16

SEAFOOD

SEABASS

Pan fried herb marinated seabass served with Lyonnaise potatoes, broccolini and a lemon butter sauce

BD 15.5

HOT SMOKED SALMON

Hickory smoked soy marinated Norwegian salmon served with bok choy and roasted vine tomatoes

BD 15.5

VEGETARIAN & VEGAN

WILD MUSHROOM RISOTTO

Chanterelles, black truffle, porcini, in a creamy risotto **(V)**

BD 13

THE FOUNDRY SPECIAL

ANGUS FILLET MIGNON

Char grilled 200g US Angus tenderloin served with grilled Portobello mushroom, tomato and a choice of French Fries or mashed potatoes

BD 35.5

DRY AGED ANGUS / KG

US Angus prime rib matured over Himalayan sea salt for 28 days with the choice of two sauces

BD 75

SIDES

HABANERO MASH (S)	BD 2	HABANERO MAC & CHEESE (S)	BD 4
MASHED POTATOES	BD 2	MIXED MUSHROOMS	BD 4.5
FRENCH FRIES	BD 2	TRUFFLE MASH	BD 5
MAC & CHEESE	BD 3.5	TRUFFLE MAC & CHEESE	BD 5.5
GRILLED ASPARAGUS	BD 4	TRUFFLE FRIES	BD 5.5
BROILED BROCCOLINI	BD 4		

SAUCES

RED WINE SAUCE (A)	BD 1.5	MIXED MUSHROOM SAUCE	BD 1.5
CHIMICHURRI SAUCE (S)	BD 1.5	TRUFFLE MAYO	BD 2
CHILLI DIP (S)	BD 1.5	ENTRECOTE BUTTER SAUCE	BD 1.5
GREEN PEPPERCORN SAUCE	BD 1.5	BLUE CHEESE SAUCE	BD 2
BARBECUE SAUCE	BD 1	LEMON BUTTER SAUCE	BD 1.5

DESSERTS & CHEESE

CHOCOLATE COOKIE

Freshly baked soft chocolate cookie served with vanilla ice cream

BD 4.5

STICKY TOFFEE PUDDING

A sponge cake with local dates in a creamy caramel sauce served with vanilla ice cream

BD 4.5

CRÈME BRÛLÉE

A rich custard topped with a caramelized crust

BD 4.5

THE FOUNDRY CHEESE PLATTER SHARER

Camembert de normandie, saint-harry, bleu d'auvergne, tomme brulée, grana padano, tomme aux 7 fleurs

BD 20

THE FOUNDRY CHEESE PLATTER (SINGLE)

Camembert de normandie, saint-harry, grana padano, tomme aux 7 fleurs

BD 10

ICE CREAM & SORBETS

VANILLA

BD 2

DARK CHOCOLATE

BD 2

MIXED BERRY SORBET

BD 2

LEMON & MINT SORBET

BD 2