

PLATTER MENU

Arancini board 30 pieces \$60 (V) (GFO)
pea, mint + parmesan arancini served with lemon aioli

Wings 30 pieces \$70 🍷
crispy coated chicken wings served with hot + blue cheese sauce

Skewers 25 pieces \$70
satay chicken skewers served with peanut sauce (DF)
or
tandoori chicken skewers served with coriander yoghurt (GF)

Beer battered dory 40 pieces \$70
beer battered dory served with tartare sauce

Slider platter 25 mini sliders \$85
on house made milk slider buns
Waikato beef patty with cheddar cheese, McClure pickles, BBQ sauce + aioli
or
Crispy house smoked chicken thigh with cheddar cheese, bacon, hot sauce + aioli

Foundation platter \$150 (GFO)
Suitable for 8 to 10+ People

beer battered dori / chicken satay skewers / tandoori chicken skewers / pea + mint parmesan arancini / buffalo crusted calamari / pork belly bites / crispy chicken drumsticks / garlic pizza bread / blue cheese pizza bread / tartare sauce / aioli / sweet chilli

Antipasto platter \$200 (GFO)
Suitable for 8 to 10+ People

selection of chicken liver pate / house cured salmon / ham / salami / marinated feta / camembert cheese / aged cheddar / blue cheese / mixed olives / hummus / pesto / McClure's pickles / peach + bacon relish / honey roasted cashews / toasted focaccia wafers + garlic pizza bread

Please note all platters need to be pre-ordered 48 hours in advance

PIZZAS

Cut in 16 pieces \$30 each

Origin / fresh tomato, buffalo mozzarella, pizza sauce, + mozzarella topped with fresh basil pesto (V)

Pirate / garlic pizza sauce, house smoked salmon, red onion, capers + mozzarella topped with rocket + lemon wedge

Chief / tandoori chicken, pizza sauce, mango chutney, red onion + mozzarella topped with honey roasted cashews + coriander yoghurt

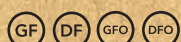
Tron / pizza sauce, champagne ham, jalapeno smoked cheddar sausage, streaky bacon + mozzarella topped with a smoky BBQ sauce swirl

Nutter / satay marinated chicken, satay sauce, red onion, honey roasted cashews + mozzarella topped with rocket + a peanut soy sauce

Don / field mushrooms, Kalamata olives, fire roasted capsicums, tomato, garlic pizza sauce + mozzarella topped with rocket (V)

Luau / champagne ham, pineapple, pizza sauce + mozzarella

Porker / bourbon sauce, pulled pork, red onion, chorizo + mozzarella topped with an aioli swirl



GF, GFO, DF and DFO symbols indicate Gluten Free or Dairy Free options available. May be subject to price difference.

DISCLAIMER Foundation Bar Kitchen Lounge Ltd makes every attempt to identify ingredients which may cause allergic reactions. However there is always a risk of cross contamination. Customers concerned with food allergies need to be aware of the risk.