

Foundys PIZZAS

Origin ^(GFO)

pizza sauce + buffalo mozzarella + tomato + mozzarella topped with a basil pesto swirl

Pirate ^(DFO) ^(GFO)

garlic pizza sauce + house cured salmon + red onion + capers + mozzarella topped with rocket + a lemon wedge

Luau ^(DFO) ^(GFO)

pizza sauce + champagne ham + pineapple + mozzarella

Don ^(DFO) ^(GFO)

garlic pizza sauce + field mushrooms + kalamata olives + capsicums + red onions + fresh tomato + + mozzarella topped with rocket

Chief ^(GFO)

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

Nutter ^(DFO)

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

Porker ^(DFO) ^(GFO)

bourbon sauce + pulled pork + house sausage + red onion + mozzarella topped with an aioli swirl

Tron ^(DFO) ^(GFO)

pizza sauce + champagne ham + house sausage + streaky bacon + mozzarella topped with bbq sauce

Mooloo ^(DFO) ^(GFO)

braised beef cheek + bacon + caramelized onion + pizza sauce + mozzarella cheese + aioli

wheat + gluten free bases available **+3**
pizzas available take away

all
\$35

Kid's Menu

Available for kids 12 years + under

Kids fish \$16 ^(DF) ^(GFO)

battered dory + steak fries + tomato sauce

Kids chicken \$16 ^(GFO)

crispy chicken thigh + steak fries + tomato sauce

Kids cheeseburger \$16 ^(DF) ^(GFO)

chargrilled Waikato beef patty + tomato sauce + cheddar cheese + toasted milk bun + steak fries + tomato sauce

Kids mac & cheese \$16 ^(V)

parmesan crumb + sour cream

Kids pizza \$16 ^(DF) ^(GFO)

pizza sauce + mozzarella cheese

add ham or pineapple \$2

Kids sundae \$10 ^(GF)

vanilla bean ice cream + whipped cream + your choice of chocolate + caramel or raspberry sauce

DESSERTS

Truffles \$14 ^(GF)

dark + white choc cheesecake truffles + coconut crumb

Crème brulee \$17 ^(GF)

Baileys flavored brulee + corn bread wafers + vanilla bean ice cream

Apple cheesecake \$17

apple crumble cheesecake + freeze dried raspberries + caramel drizzle

Fudgy Nutella brownie \$17

fudgy Nutella brownie + freeze dried raspberries + vanilla bean ice cream

Sticky toffee pudding \$17

toffee sauce + vanilla bean ice cream

Foundation sundae \$17 ^(GF)

vanilla bean ice cream + whipped cream + chocolate sauce + candied peanuts

Affogato \$17 ^(GF)

vanilla bean ice cream + espresso + your choice of liqueur

Panna cotta \$17 ^(GF)

saffron panna cotta + strawberry cream + lemon/lime sorbet

Rich chocolate cake \$17 ^(V) ^(DF)

berry + almond crunch + whipped cream + dark chocolate sauce + vanilla bean ice cream

Dessert platter \$25

Baileys brulee + dark & white choc cheesecake truffle + fudgy Nutella brownie + apple cheesecake + sticky toffee pudding + saffron panna cotta

^(GF) ^(DF) ^(GFO) ^(DFO) ^(V) ^(VO) ^(VG) ^(VGO)

GF, DF, V, VG symbols indicate Gluten Free, Dairy Free, Vegetarian and Vegan. O indicates 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.

FOUNDATION

bar kitchen lounge



SHARING + Bar Snacks

Onion rings \$10 (DF) (V)
served with aioli

Steak fries \$15 (DF) (GF) (V)
served with tomato sauce

Foundy’s cheesy bread \$15 (V)
boursin cheese on foundation milk bread + served with feta & spinach dip

Garlic & rosemary pizza bread \$16 (DF) (V) (GFO)
topped with mozzarella + flaky sea salt

Blue cheese + caramelized onion pizza bread \$18 (V) (GFO)
topped with mozzarella + roasted walnuts + flaky sea salt

Arancini 4 piece \$16 6 piece \$20 (V)
pickled eggplant & mushroom served with harissa aioli

Croquettes \$20
beef cheek & cheesy potato mash croquettes served with dijon mustard aioli

Corn ribs \$20 (V) (GF)
crispy coated corn ribs served with ranch dressing

Tempura cauliflower \$20 (V)
tempura coated roasted cauliflower served with coconut curry sauce + spring onions

Korean hot honey wings \$20 (GF) 🍯
crispy chicken wings tossed in gochujang hot honey

Calamari small \$22 large \$25 (GF) (DFO)
fried calamari served with coriander dipping sauce + caramelized peanuts

Chicken liver pate \$25 (GFO)
served with focaccia wafers + plum jelly + McClure’s pickles + peach & bacon relish + micro greens

Beef carpaccio \$25 (GF) (DFO)
eye fillet + shallots + shaved parmesan + pickled radish + kumara crisps + anchovy aioli + micro greens

Loaded fries \$26 (GF)
chunky steak fries + bacon + cheese + sour cream & chives

add sweet chilli or gravy \$3

PLATTERS

Antipasto platter \$65 (GFO)
a selection of cured salmon, pate, marinated feta, aged cheddar, camembert, mixed olives hummus, pesto, gherkins, peach & bacon relish, salami, ham, honey roasted cashews, toasted focaccia

add blue cheese \$7

Taste platter \$70
selection of korean hot honey wings, corn ribs, pickled eggplant & mushroom arancini, beer battered dory, foundation cheese bread, fries + tartare, aioli & tomato sauce

BURGERS + SAMMIES



All served with fries + tomato sauce

BLT \$27 (GFO)
streaky bacon + fried egg + tomato + cos + aioli + toasted Foundation bread

Lamb Sandwich \$28 (GFO)
herb crusted lamb rump + peach & bacon jam + minted slaw + minted butter + toasted Foundation bread

Tofu Katsu Burger \$25 (VGO) (GFO)
panko crumbed tofu + miso curry mayo + pickled slaw + Foundation milk bun with fries + sauce

Crispy Chicken Burger \$32 (DFO) (GFO)
crispy fried chicken + Foundation milk bun + bacon + sticky hoisin sauce + cheddar cheese + pickled slaw

Foundy Burger \$32 (GFO)
double chargrilled beef patties + double cheese + peach & bacon jam + McClures pickles + smoked mustard aioli + pickled red onions

MAINS

Mac & cheese \$23
cheesey macaroni topped with a parmesan crust + blue cheese and sour cream
add smoked chicken or bacon \$6

Seafood chowder \$25
creamy seafood & smoked kahawai chowder served with garlic toasted sourdough + smoked butter

Mushroom linguini \$30
mushroom & spinach linguine creamy white wine & garlic + basil pesto sauce + green oil + balsamic glaze + shaved parmesan
add smoked chicken or bacon \$6

Fish & chips \$34 (DFO) (GFO)
beer battered dory + steak fries + mesclun + red onion salad dressed with lemon vinaigrette served with tartare + tomato sauce, and a lemon wedge

Fish of the day \$35 (DF) (GF)
pan seared market fish + herb & garlic roasted potatoes with creamy curry & coconut & citrus sauce + micro greens

Pork ribs \$45 (DF)
smoked St. Louis pork ribs glazed with a bourbon sauce served with ranch dressed slaw + steak fries

Steak eggs & chips \$48 (DF) (GFO)
225g Te Kanuka Valley scotch fillet + crunchy fries + mesclun & red onion salad with crispy coated poached eggs
add blue cheese sauce, mushroom sauce, jus or garlic butter \$5

Eye fillet \$50 (GF)
200gm eye fillet + mushroom & butterbean puree + tempura cauliflower + potato wafers + jus

SIGNATURE Salads

Foundy’s “famous” chicken salad \$27 (DF) (GF)
house smoked shredded chicken + red onion + crispy shallot + mesclun + crispy noodles + toasted sesame seeds + honey roasted cashews with sate dressing + chilli caramel

Caesar salad \$28 (DF) (GFO)
house smoked shredded chicken + streaky bacon + anchovies + red onion + garlic croutons + sundried tomatoes + cos lettuce lettuce with aioli dressing topped with parmesan + a poached egg

Crispy corn fritter salad \$27 (DFO) (VGO)
crispy tempura corn fritter + avocado + tomato salsa + fresh salad mix + lemon dressing + poached egg + topped with bacon crumb

DISHES DESIGNED TO add A SIDE

Pork belly \$35 (GF)
Crispy pork belly + bourbon hoisin reduction + corn & miso puree + apple compote + pork crackling + pickled apple slaw

Chicken duo \$35 (GF)
herb crusted chicken breast filled with cream cheese + spinach + garlic + sweet chilli + honey & mustard glazed chicken leg, + parsnip puree + chicken gravy + potato wafer

Lamb rump \$35 (GFO)
300gms herb crusted marinated lamb rump on a roasted garlic potato puree + kumara crisp with jus and mint jelly

ON The SIDE

Pickled slaw \$10 (DF) (GF)

Onion rings + aioli \$10 (DF) (V)

Mac & cheese \$12
with blue cheese & parmesan crumb + sour cream

Mixed side salad \$12 (DF) (GFO)
+ sate dressing + chili caramel

Herb & garlic roasted potatoes \$12 (GF) (DFO)
+ shaved parmesan

Steak fries + tomato sauce \$15

Corn ribs + ranch dressing \$15

Tempura cauliflower + coconut curry sauce \$15

Roasted cabbage + siracha butter \$15 (GF)