

# Foundy's PIZZAS

## Origin (GF) (V)

pizza sauce + buffalo mozzarella + fresh 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) (V) (VGO)

garlic pizza sauce + field mushrooms + kalamata olives + capsicum + red onion + 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 + bacon + mozzarella topped with a BBQ swirl

## Mooloo (DFO) (GFO)

braised beef cheek + bacon + caramelized onion + pizza sauce + mozzarella topped with a blue cheese aioli swirl

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

all  
\$36

## DESSERTS

### Truffles \$15 (V)

dark & white chocolate truffles + coconut crumb

### Crème brulee \$18 (GF) (V)

Baileys flavoured Brûlée + cornbread biscuit + vanilla bean ice cream

### Apple cheesecake \$18 (V)

apple crumble cheesecake + freeze dried raspberries + caramel drizzle

### Fudgy brownie \$18 (V)

Nutella brownie + freeze dried raspberries + vanilla bean ice cream

### Sticky toffee pudding \$18 (V)

sticky toffee cake + caramel drizzle + vanilla bean ice cream

### Foundation sundae \$18 (GF) (V)

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

### Affogato \$18 (GF) (V)

vanilla bean ice cream + espresso + your choice of liqueur

### Panna cotta \$18 (GF) (V)

saffron panna cotta + strawberry cream + lemon & lime sorbet

### Rich chocolate cake \$18 (DFO) (V) (VGO)

chocolate cake + berry & almond crunch + whipped cream + chocolate sauce + vanilla bean ice cream

### Dessert platter \$27 (V)

Baileys Brûlée + dark & white chocolate truffle + Nutella brownie + apple cheesecake + sticky toffee pudding + saffron panna cotta

## Kid's Menu

Available for kids 12 years + under

### Kids fish \$17 (DF) (GFO)

battered dory + steak fries + tomato sauce

### Kids chicken \$17 (GF)

crispy chicken thigh + steak fries + tomato sauce

### Kids cheeseburger \$17 (DFO) (GFO)

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

### Kids mac & cheese \$17 (V)

parmesan crumb + sour cream

### Kids pizza \$17 (DFO) (GFO) (V) (VGO)

pizza sauce + mozzarella cheese

add ham or pineapple \$2

### Kids sundae \$11 (GF)

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

(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 \$17** (V)  
boursin cheese on foundation milk bread + served with feta & spinach dip

**Garlic & rosemary pizza bread \$18** (DFO) (GFO) (V)  
topped with mozzarella + flaky sea salt

**Blue cheese + caramelized onion pizza bread \$20** (GFO) (V)  
topped with mozzarella + roasted walnuts + flaky sea salt

**Arancini 4 piece \$18 6 piece \$22** (V)  
pickled eggplant & mushroom served with harissa aioli

**Croquettes \$22**  
beef cheek & cheesy potato mash croquettes served with dijon mustard aioli

**Corn ribs \$22** (DFO) (GF) (V)  
crispy coated corn ribs served with ranch dressing

**Tempura cauliflower \$22** (DF) (V)  
tempura coated roasted cauliflower served with coconut curry sauce + spring onions

**Korean hot honey wings \$22** (GF) 🍴  
crispy chicken wings tossed in gochujang hot honey

**Calamari small \$24 large \$27** (DFO) (GF)  
fried calamari served with coriander dipping sauce + caramelized peanuts

**Chicken liver pate \$27** (GFO)  
served with focaccia wafers + plum jelly + McClure's pickles + peach & bacon relish + micro greens

**Beef carpaccio \$27** (DFO) (GF)  
eye fillet + shallots + shaved parmesan + pickled radish + kumara crisps + anchovy aioli + micro greens

**Loaded fries \$28** (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, Foundy's cheesy bread, fries + tartare, aioli & tomato sauce

## BURGERS + SAMMIES



All served with steak fries + tomato sauce

*add aioli on side \$1*

**BLT \$29** (DFO) (GFO)  
streaky bacon + fried egg + tomato + cos + aioli + toasted Foundation bread

**Lamb sandwich \$30** (GFO)  
herb crusted lamb rump + peach & bacon jam + minted slaw + minted butter + toasted Foundation bread

**Tofu katsu burger \$27** (GFO) (VGO)  
panko coated tofu + miso curry mayo + pickled slaw + Foundation milk bun

**Sticky chicken burger \$34** (DFO) (GFO)  
fried chicken + streaky bacon + sticky hoisin sauce + cheddar cheese + pickled slaw + Foundation milk bun

**Foundy burger \$34** (GFO)  
double chargrilled beef patties + double cheese + peach & bacon jam + McClures pickles + smoked mustard aioli + pickled red onion + Foundation milk bun

## MAINS

**Mac & cheese \$25** (V)  
cheesy macaroni topped with a parmesan crust + blue cheese and sour cream  
*add smoked chicken or bacon \$6*

**Seafood chowder \$27**  
creamy seafood & smoked kahawai chowder served with garlic toasted sourdough + smoked butter

**Mushroom linguine \$32** (V)  
linguine finished in a creamy white wine + mushroom + garlic & basil pesto sauce topped with green oil + balsamic glaze + shaved parmesan  
*add smoked chicken or bacon \$6*

**Fish & chips \$36** (DF) (GFO)  
beer battered dory + steak fries + mesclun & red onion salad dressed with lemon vinaigrette + tartare + tomato sauce + lemon wedge

**Fish of the day \$37** (DF) (GF)  
pan seared market fish + herb & garlic roasted potatoes + creamy curry & coconut & citrus sauce + seared lemon

**Pork ribs \$47** (DFO)  
smoked St. Louis pork ribs glazed with bourbon sauce + ranch dressed slaw + steak fries

**Steak eggs & chips \$50** (DF) (GFO)  
225g Te Kanuka Valley scotch fillet + steak fries + mesclun & red onion salad dressed with lemon vinaigrette + 2 crumbed poached eggs  
*add blue cheese sauce, mushroom sauce, jus or garlic butter \$5*

**Eye fillet \$52** (GFO)  
200g eye fillet + mushroom & butterbean puree + tempura cauliflower + potato wafers + jus

## SIGNATURE *Salads* //

**Foundy's "famous" chicken salad \$28** (DF) (GFO)  
house smoked shredded chicken + red onion + crispy shallot + mesclun + crispy noodles + toasted sesame seeds + honey roasted cashews dressed with sate dressing + chilli caramel

**Gourmet Caesar salad \$29** (DFO) (GFO)  
house smoked shredded chicken + streaky bacon + anchovies + red onion + garlic croutons + sundried tomatoes + cos with aioli dressing topped with parmesan + a poached egg

**Crispy corn fritter salad \$28** (DFO) (VGO)  
tempura corn fritter + avocado + tomato & coriander salsa + fresh salad mix dressed with lemon vinaigrette + poached egg + aioli + sour cream topped with bacon crumb

*add smoked chicken or bacon \$6*  
*add house cured salmon \$10*

## DISHES DESIGNED TO *add A SIDE*

**Pork belly \$37** (DF) (GF)  
pork belly + bourbon hoisin reduction + corn & miso puree + apple compote + pork crackling + pickled apple slaw

**Chicken duo \$37** (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 \$37** (GFO)  
300g herb crusted marinated lamb rump + roasted garlic potato puree + kumara crisp + jus + mint jelly

## ON *The* SIDE

**Pickled slaw \$10** (DF) (GF) (VG)

**Chip portion \$10** (DF) (GF) (VG)  
+ tomato sauce

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

**Side mac & cheese \$12** (V)  
+ parmesan crust + blue cheese + sour cream

**Mixed side salad \$12** (DF) (GFO) (VG)  
+ sate dressing + chilli caramel

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

**Corn rib bites \$15** (DFO) (GF) (V) (VGO)  
+ ranch dressing

**Tempura cauliflower bites \$15** (DF) (V)  
+ coconut curry sauce

**Slow roasted cabbage \$15** (GF) (V)  
+ sriracha butter + Dijon yogurt mayo + kumara crisp