

Bar Snacks

Onion rings \$8 (DF) (V)
served with aioli

Steak fries \$14 (DF) (V) (GF)
served with tomato sauce

Arancini 4 piece \$14 6 piece \$18 (V)
pea, mint + parmesan arancini served with lemon aioli

Mac n cheese \$18 (V)
Buffalo hot sauce mac n cheese topped with blue cheese, parmesan crumb + buffalo sour cream

Pork belly \$18 (DF) (GF)
braised red cabbage, mung beans, spring onion + lemongrass + ginger sauce

Crispy chicken \$18 (GF)
buttermilk marinated chicken drumsticks served with hot sauce
with **blue cheese sauce \$20**

Loaded fries \$24 (GF)
chunky steak fries with Foundation House sausage + mozzarella topped with sour cream + chives

FOUNDY SPECIALTY

Antipasto platter \$45 (GF)
a selection of chicken liver pate, house smoked salmon, marinated feta, mixed olives, hummus, pesto, gherkins, bourbon + bacon relish, salami, ham, aged cheddar, honey roasted cashews + toasted focaccia

Little share platter \$35
chicken liver pate with McClures pickles, bourbon + bacon relish, smoked salmon tostada, cherry tomato + basil skewers + garlic rosemary pizza bread

FOUNDY SPECIALTY

Taste platter \$45
a selection of chicken drumsticks, pea + parmesan arancini, beer battered dory + foundy's cheese bread served with feta + spinach dip, tartare sauce, lemon aioli + hot sauce

What's happening?



FOUNDATION

bar kitchen lounge



SHARING *is Caring*

Little share platter \$35

chicken liver pate with McClures pickles, bourbon + bacon relish, smoked salmon tostada, cherry tomato + basil skewers + garlic rosemary pizza bread

FOUNDY SPECIALTY

Taste platter \$45

a selection of chicken drumsticks, pea + parmesan arancini, beer battered dory + foundy's cheese bread served with feta + spinach dip, tartare sauce, lemon aioli + hot sauce

Foundy's cheese bread \$13

house made bread topped with boursin cheese served with feta + spinach dip

Garlic + rosemary pizza bread \$15

topped with mozzarella + flaky sea salt

add **bacon \$18**

Arancini 4 piece \$14 6 piece \$18

pea, mint + parmesan arancini served with lemon aioli

Blue cheese + caramelised onion pizza bread \$16

topped with mozzarella, roasted walnuts + flaky sea salt

Chicken liver pate \$18

served with toasted focaccia, McClure's pickles + bourbon bacon relish

Calamari small \$20 large \$24

fried calamari served with coriander dipping sauce + caramelized peanuts

Crispy chicken \$18

buttermilk marinated chicken drumsticks served with hot sauce *with* **blue cheese sauce \$20**

SIGNATURE *Salads* //////////////////////////////////////

Vege salad \$20

roasted baby onion, kumara + carrot, roasted walnuts, red onion, mesclun, sesame seeds, sundried tomatoes tossed together in a orange + cumin dressing

add **smoked chicken \$5**

add **streaky bacon \$6**

add **smoked salmon \$8**

Foundy's "famous" chicken salad \$25

house smoked shredded chicken, red onion, crispy shallot, mesclun, crispy noodles, toasted sesame seeds + honey roasted cashews dressed with sate dressing + chilli caramel

Caesar salad \$26

house smoked shredded chicken, streaky bacon, anchovies, red onion, garlic croutons, sundried tomatoes + cos lettuce bound in a Caesar dressing topped with parmesan + a poached egg

BURGERS & SAMMIES

Served with steak fries + tomato sauce

Vege burger \$21

falafel patty, caramelized onion, beetroot + horopito relish, tomato, cos + aioli in a toasted milk bun

BLT \$25

streaky bacon, fried egg, tomato, cos + aioli in toasted milk bread

Chicken burger \$28

crispy chicken thigh, aioli dressed slaw, buffalo hot sauce + cheddar cheese in a toasted milk bun

Foundy burger \$28

chargrilled Waikato beef patty, "bourbon bacon", herb + bacon potato cake, beer battered onion ring, McClure pickles, cheddar cheese, BBQ sauce + aioli in a toasted milk bun

Foundy's PIZZAS

Origin

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

Pirate

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

Luau

pizza sauce, champagne ham, pineapple + mozzarella

Don

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

Porker

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

Chief

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

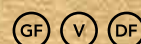
Nutter

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

Tron

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

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



GF, DF and V symbols indicate Gluten Friendly, Dairy Free or Vegetarian 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.

MAINS

Mac n Cheese \$18

Buffalo hot sauce mac n cheese topped with blue cheese, parmesan crumb + buffalo sour cream

Seafood chowder \$20

creamy seafood + smoked kahawai chowder served with garlic toasted sourdough + smoked butter

Risotto \$27

creamy beer + bacon risotto finished with smoked cheddar served with caramelised baby onion, crispy bacon + a poached egg

FOUNDY SPECIALTY

Beef cheek ragu \$28

slow cooked beef cheek tossed through pappardelle pasta topped with shaved parmesan + sundried tomatoes

Fish + chips \$32

Monteiths golden beer battered dory, steak fries, mesclun, sprout + red onion salad dressed with lemon vinaigrette served with tartare + tomato sauces, a lemon wedge + vinegar pipette

Fish of the day \$34

Pan seared market fish, herb + bacon potato cake, fennel, green peas, braised red cabbage finished with a fennel velouté

Pork fillet \$34

Boursin stuffed pork fillet, carrot + star anise puree, caramelised apple, braised red cabbage, confit shallot, carrot gratin finished with jus

Chicken duo \$36

spinach + feta stuffed almond + thyme crusted chicken breast, braised chicken leg, confit garlic, carrot gratin, broccolini, carrot + star anise puree finished with a mustard cream sauce + jus

Pork ribs \$40

St Louis smoked pork ribs glazed with a bourbon sauce served with ranch dressed slaw + steak fries

Steak eggs + chips \$44

225g Te Kanuka Valley scotch fillet served with salsa verde, beer battered side winders + 2 crumbed poached eggs

Eye fillet \$47

200g Te Kanuka Valley eye fillet served with smoked potato gratin, broccoli puree, radish, broccoli relish, broccolini, blue cheese puree + jus

ON *The* SIDE

Onion rings \$8

served with aioli

Seasonal vege \$10

tossed through smoked butter

Steak fries \$12

with tomato sauce

Mixed salad \$8

red onion, crispy shallot, mesclun, crispy noodles, toasted sesame seeds + honey roasted cashews tossed in a sate dressing + chilli caramel

Mac n cheese \$8

buffalo hot sauce mac n cheese topped with blue cheese, buffalo sourcream + parmesan crust

Extra Dressing/Jus \$3