

Foundy's PIZZAS

Origin ^(GFO) ^(V)

pizza sauce + buffalo mozzarella + tomato + mozzarella + basil pesto swirl

Pirate ^(GFO)

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

Luau ^(GFO)

pizza sauce + champagne ham + pineapple + mozzarella

Don ^(GFO) ^(VGO) ^(V)

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

Chief ^(GFO)

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

Nutter

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

Porker ^(GFO)

bourbon sauce + pulled pork + red onion + maple + smoked cheddar sausage + mozzarella topped with an aioli swirl

Tron ^(GFO)

pizza sauce + champagne ham + maple + smoked cheddar sausage + streaky bacon + mozzarella topped with a bbq sauce swirl

Mooloo ^(GFO)

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

all
\$30

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

DESSERTS

Truffles \$14 ^(GF)

dark + white choc cheesecake truffles + coconut crumb

Crème brulee \$16 ^(GF)

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

Apple cheesecake \$16

apple crumble cheesecake + freeze dried raspberries + caramel drizzle

Fudgy Nutella brownie \$16

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

Sticky toffee pudding \$16

toffee sauce + vanilla bean ice cream

Foundation sundae \$16 ^(GF)

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

Affogato \$16 ^(GF)

vanilla bean ice cream + espresso + your choice of liqueur

Panna cotta \$16 ^(GF)

saffron panna cotta + strawberry cream + lemon/lime sorbet

Rich chocolate cake \$16 ^(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

Kid's Menu

Available for kids 12 years + under

Kids fish \$15 ^(DF) ^(GFO)

battered dory + steak fries + tomato sauce

Kids chicken \$15 ^(GFO)

crispy chicken thigh + steak fries + tomato sauce

Kids cheeseburger \$15 ^(DF) ^(GFO)

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

Kids mac & cheese \$15 ^(V)

parmesan crumb + sour cream

Kids pizza \$15 ^(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

FOUNDATION

bar kitchen lounge



SHARING + Bar Snacks

Onion rings \$9 (DF) (V)
aioli

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

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

add sweet chilli \$2

Foundy's cheesy bread \$15 (V)
house made bread + boursin cheese + feta & spinach dip

Garlic & rosemary pizza bread \$15 (DFO) (GFO) (V) (VGO)
mozzarella + flaky sea salt
add bacon \$5

Arancini 4 piece \$15 6 piece \$19 (V)
roasted pepper & cheesy corn arancini + wasabi aioli

Blue cheese & caramelised onion pizza bread \$17 (V) (GFO)
mozzarella + roasted walnuts + flaky sea salt

Chicken liver pate \$20 (GFO)
focaccia wafers + plum jelly + McClure's pickles + peach & bacon relish + micro greens

Calamari small \$21 large \$25 (DF) (GF)
fried calamari + coriander dipping sauce + caramelized peanuts + pickled slaw

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

Beef cheek croquettes \$20
slow cooked beef cheek croquettes filled with cheesy potato + dijon aioli

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

PLATTERS

Antipasto platter \$60 (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 \$60
selection of korean hot honey wings, pork belly, roasted pepper & corn arancini, beer battered dory, foundation cheese bread, fries, tartare, aioli, tomato sauce

SIGNATURE Salads

Foundy's "famous" chicken salad \$26 (DF) (GFO)
house smoked shredded chicken + red onion + crispy shallot + mesclun + crispy noodles + toasted sesame seeds + honey roasted cashews + sate dressing + chilli caramel

Caesar salad \$27 (DFO) (GFO)
house smoked shredded chicken + streaky bacon + anchovies + red onion + garlic croutons + sundried tomatoes + cos lettuce + Caesar dressing + parmesan + a poached egg

Tzatziki & cauliflower nourish bowl \$25 (GF) (V) (VGO)
crunchy roasted spiced edamame + cauliflower + parsley + red onion + tomato + cucumber + cranberries + sesame seeds + creamy tzatziki
add chicken, bacon or pork belly \$5

BURGERS + SAMMIES



All burgers + sammies served with fries + tomato sauce

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

Lamb Sandwich \$27 (GFO)
herb crusted lamb rump served medium rare + peach & bacon jam + minted slaw + minted butter + toasted focaccia

Tofu Katsu Burger \$25 (V) (VGO)
tofu coated in panko breadcrumbs + miso curry mayo + pickled slaw

Chicken Caesar Burger \$28
crispy chicken thigh + streaky bacon + peach & bacon jam, + cos lettuce + parmesan & aioli dressing + toasted milk bun

Foundation Cheeseburger \$30
chargrilled Waikato beef patty + double cheese + peach & bacon jam + beer battered onion ring + McClures pickles + BBQ sauce

ON The SIDE

onion rings \$9

steak fries + tomato sauce \$14

mac + cheese with blue cheese + parmesan crumb + sour cream \$12

pickled slaw \$10

lemon dijon roasted carrots topped with feta cheese \$12

crispy smashed potato salad with dijon yogurt mayo \$12

spiced cucumber with whipped ricotta + feta \$12

mixed side salad- sate dressing + chilli caramel \$12

extra sauces \$1

(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.

MAINS

Mac & cheese \$20 (V)
blue cheese + parmesan crumb + sour cream
add chicken or bacon \$5

Seafood chowder \$22
creamy seafood & smoked kahawai chowder + garlic toasted sourdough + smoked butter

Mushroom pappardelle \$22 (V)
creamy mushroom pappardelle pasta + onion + garlic + balsamic glaze + sundried tomato + parmesan cheese
add chicken, bacon or Foundation sausage \$5

Fish & chips \$33 (DF) (GFO)
beer battered dory + steak fries + mesclun + red onion salad + lemon vinaigrette + tartare + tomato sauces + lemon wedge

Seafood risotto \$30 (DFO) (GF)
cured salmon + mussels + prawns with fried capers + tangy cheese + onion + garlic with micro greens

Fish of the day \$35 (DFO) (GF)
pan seared market fish + roasted potatoes + tomato salsa + creamy coconut citrus sauce

Pork belly \$30 (DF) (GF)
crispy pork belly + hoisin ginger sauce + ricotta & feta whip + pickled slaw
side options \$12 crispy smashed potato salad, lemon dijon roasted carrots or mixed side salad

Chicken duo \$35 (GF)
chicken breast stuffed with cream cheese & herbs + cashews + almonds + roasted honey glazed chicken leg + parsnip puree + infused chicken gravy
side options \$12 crispy smashed potato salad, lemon dijon roasted carrots or mixed side salad

Lamb rump \$35 (DFO) (GFO)
300gms herb crusted marinated lamb rump served medium rare + roasted garlic potato puree + jus + mint jelly
side options \$12 lemon dijon carrots, crispy smashed potato salad, spiced cucumber with ricotta + feta or mixed side salad

Pork ribs \$40 (DF)
smoked pork ribs glazed with a bourbon sauce + pickled slaw + fries

Steak eggs & chips \$48 (DF) (GFO)
225g Te Kanuka Valley scotch fillet + 2 crumbed poached eggs + side salad + steak fries + tomato sauce
add blue cheese sauce, mushroom sauce, jus or garlic butter \$5

Eye fillet \$50 (GF)
200g Te Kanuka Valley eye fillet + garlic & herb rosti + parsnip puree + kumara crisp + jus
side options broccolini \$10, smashed potato salad \$12, dijon roasted carrots \$12, pickled cucumber with whipped ricotta + feta \$12