

THE Foundry

Kitchen & Tap House

SMALL PLATES

CRISPY WINGS

Marinated chicken wing skewers with feta & dill dipping sauce 76

CRISPY SQUID HEADS

Harissa, lime & fennel seed aioli 79
*When available

JALAPENO CHICKEN LIVERS

Mild Jalapeno & mushroom chicken livers, cream peri-peri and ciabatta 72

TUNA TACO

Avocado, sesame oil, wasabi mayo & trout caviar 88

NEW SQUID, CHORIZO AND KALAMATA OLIVES

Cooked with white wine, butter & fresh Italian parsley 62

GREENS & GRAINS

RAINBOW BOWL (V)

Chimichurri avo, sesame marinated tofu, red cabbage, sweet peppers, roasted sweet potato, charred corn, green beans and baby spinach with black rice 99

HARISSA CHICKEN

Marinated chicken thighs, apricot, sultana, seeds, butternut & cauliflower rice, mint & coriander salsa and pecan praline. Sumac & lime yoghurt 120

TUNA TATAKI

Sesame crusted seared tuna, wasabi mayo, pickled ginger, cashew nuts, spring onions, trout caviar and Asian greens 180

NEW CURRIED LENTILS, KALE AND COCONUT MILK served with coconut & lime rice 95

MUSSEL POTS

All pots served with a choice of fries OR toasted ciabatta 175

BELGIAN

Garlic, celery, onion, butter & white wine



CLASSICS

BEER BATTERED FISH & CHIPS

Ale and lemon zest battered hake, salt & vinegar potatoes, minty peas and house tartar 126

PORK BELLY

Roast lime pumpkin, potato fondant, pickled apple, Macadamia bacon chutney & wilted greens 185

BAR-BQ RIBS

1kg Pork belly ribs with BBQ and pomegranate glaze and hand cut chips 285
500g with hand cut chips 160

STEAK EGG & CHIPS

24 day aged Kalahari rib eye steak, fries, roasted balsamic & onion butter and free range egg 195

ADD SAUCE - Field Mushroom / Peppercorn / Gorgonzola 30

SURF 'N' TURF

250g Ribeye steak, grilled to perfection topped with queen size prawns and butter sauce served with hand cut chips 172

NEW GRILLED PRAWNS

Marinated in garlic, smoked paprika and herb salsa, served with hand cut chips or coconut & lime rice

8 Queen 185
16 Queen 360

NEW POACHED SALMON IN COCONUT CREAM

Served with baby spinach and coconut & lime rice 225

CLASSICS

NEW PRAWN AND CHORIZO GUMBO

Smokey Cajun prawns, chorizo and bacon bits cooked with peppers, onions and celery. Served with coconut rice 118

NEW OVEN BAKED SOLE

Baked sole with roasted tomatoes, green peppers and baby potatoes in a creamy white wine sauce. Served with coconut & lime rice 199

NEW MASALA FRIED HAKE

Masala fried hake with curried lentils, kale and coconut milk 129

NEW CREAMY LEMON & OREGANO CHICKEN BREAST

Marinated and grilled chicken breast served in a creamy white wine sauce, with Kalamata olives, sundried tomatoes and coconut rice 115

NEW CHICKEN BREAST WRAPPED IN BACON

Served with creamy spinach and your choice of side 160

NEW PARMESAN CRUSTED CHICKEN PIE

Marinated and deboned chicken thighs cooked in red wine with smokey bacon bits and leeks topped with Parmesan short crust pastry 130

NEW CHEESY CHICKEN SCHNITZEL MELT

Crumbed chicken breasts, baked with roasted tomatoes and basil. Topped with mozzarella, oregano and a mature cheddar cheese sauce. Served with hand cut chips 120

NEW MUSHROOM RAVIOLI (V)

Mushrooms, feta, spring onion, sage, truffle brown butter & toasted pine nuts 155

APERITIFS

APEROL SPRITZ Martini Prosecco, Aperol, soda 59

NEGRONI Campari, Gin, Vermouth 49

FLIP THE MENU FOR OUR FULL RANGE OF BEER, WHISKEY, WINE & COCKTAILS

BURGER ROYALES

ROYALE WITH CHEESE

250g house beef burger, matured cheddar & mozzarella, streaky bacon, crispy onion rings, our secret burger sauce, fresh tomato & pickles 120

BUTTERMILK FRIED CHICKEN

Marinated deboned chicken thighs, panko crumbed and deep fried. Red cabbage & carrot slaw with naartjie dressing, red onion & pickle. Maple mustard mayo 99

PHILLY CHEESE ROYALE

Seared rib eye steak, sweet grilled peppers, ale queso fundido, pickled red onion, jalapenos 135

SIDES

ROAST ROOT VEGETABLES (V)
with orange zest & pumpkin seeds 35

MEZE SALAD (V)
Mixed salad, feta & olives 35

SAUTEED GREENS (V)
Seasonal greens in olive oil & garlic 35

HAND CUT CHIPS 25

NEW BAKED GARLIC ROLL
with herb salsa 19

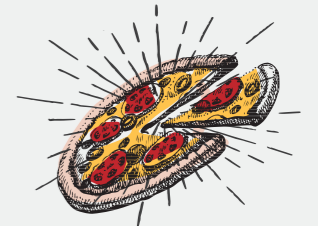
NEW CURRIED LENTILS
with kale and coconut milk 25

NEW COCONUT AND LIME RICE 25

NEW ROASTED TOMATOES,
green peppers and roasted baby potatoes 25

NEW GRILLED SWEETCORN
with smoked paprika 15

NEW CREAMY SPINACH
with nutmeg 30



WOOD FIRED PIZZA

MARGHERITA (V)

Passata, Fior di Latte, olive oil, sea salt and fresh basil 95

FIELD MUSHROOM (V)

Truffle cream, spring onion, field mushrooms, parmesan & thyme 117

ZUCCHINI & ARTICHOKE (V)

Sundried tomato, marinated olives, pine nuts, Fior di Latte, feta & parmesan 122

EMPIRE CHICKEN

Cape Malay curry, marsala, mozzarella, pineapple, raiata, coriander & poppadom 128

CARBONARA

Pizza Bianco, roasted garlic, crispy bacon, mushrooms, baked egg, pecorino shavings, fresh basil, black pepper aioli 128

PRAWN & CALAMARI

Passata, chorizo, Fior di Latte, sundried tomato & chilli 170

PULLED PORK & CHORIZO

Passata, Fior di Latte, chorizo, pulled pork & rocket 138

FILLET OF BEEF

Passata, Fior di Latte, balsamic roasted onion, confit tomato & rocket 150

BACON & BLUE CHEESE

Fior di Latte, maple bacon, caramelized onion, blue cheese & rocket 128

QUATTRO CALZONE

Passata, mozzarella, ham, artichokes, black olives, mushrooms & sundried tomato pesto 138

LEAVE SPACE FOR DESSERT

BLONDIE

White chocolate brownie, salted caramel, summer berries and gelato 59

HONEYCOMB AFFOGATO

Honeycomb gelato & single origin espresso 58

DARK CHOCOLATE MARQUISE

Salted caramel, mascarpone, chocolate pistachio soil 79