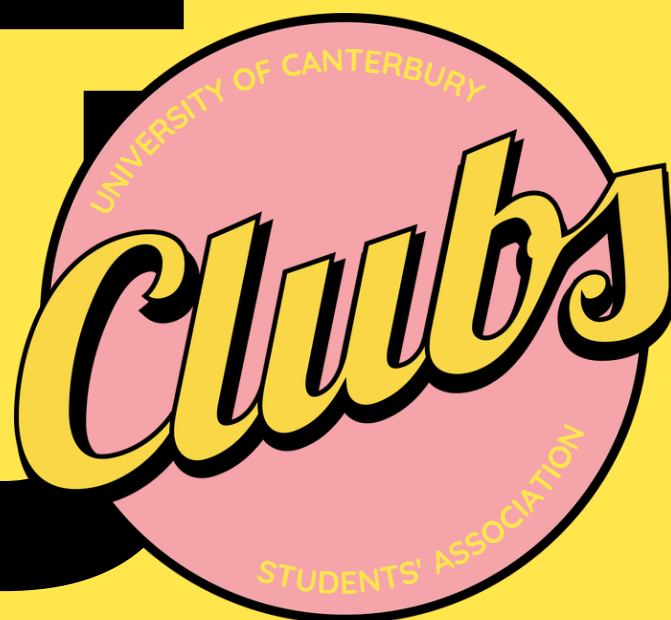


ME NU



PLATTERS:

FOUNDRY SHARE PLATTER \$18.00

Wedges, fries, onion rings, fish bites, dumplings, spring rolls and samosas with a selection of dipping sauces

(Serves approx. 5)

ANTIPASTO PLATTER \$33.00

Selection of cured meats & smoked chicken, olives, capers, thyme mushrooms, pickled onions, gourmet bread, crackers, relishes

(Serves approx. 8)

GOURMET CHEESEBOARD \$35.00

NZ cheeses – brie, cheddar, served with hummus, grapes, fried fruit and nut selection with crackers and breads

(Serves approx. 8)

SUBS PLATTERS

• Seasonal filled wraps and rolls \$36.00

• Seasonal filled wraps and rolls (GF) \$64.00

(Serves approx. 8-10) (V Available)

SEASONED WEDGES PLATTER \$17.00

With house seasoning, served with sour cream & sweet chilli

(Serves approx. 10)

STEAK FRIES PLATTER \$11.50

With house seasoning, tomato sauce & aioli

(Serves approx. 10)

SAVOURY & SAUSAGE ROLL PLATTER \$22.00

Assorted savouries and sausage rolls served with tomato sauce & BBQ sauce

(Serves approx. 10)

DIETARY SAVOURY & SAUSAGE ROLL PLATTER \$28.50

Assorted GF/DF savouries and vegan sausage rolls served with tomato sauce & BBQ sauce

(Serves approx. 10)

SMALLER BITES:

SEASONED WEDGES \$13.00

Finished with cheese, bacon, sweet chilli sauce and sour cream

(Serves approx. 4) (V Available)

FRIES \$8.00

Served with aioli and tomato sauce

(Serves approx. 4) (GF,V, Vegan Available)

CHIPS N DIP \$11.50

Select 2 chip & 2 dip options from the below:

Chips:

- Ready Salted
- Salt N Vinegar
- Chicken
- Corn Chips – Cheese, Jalapeno OR Natural

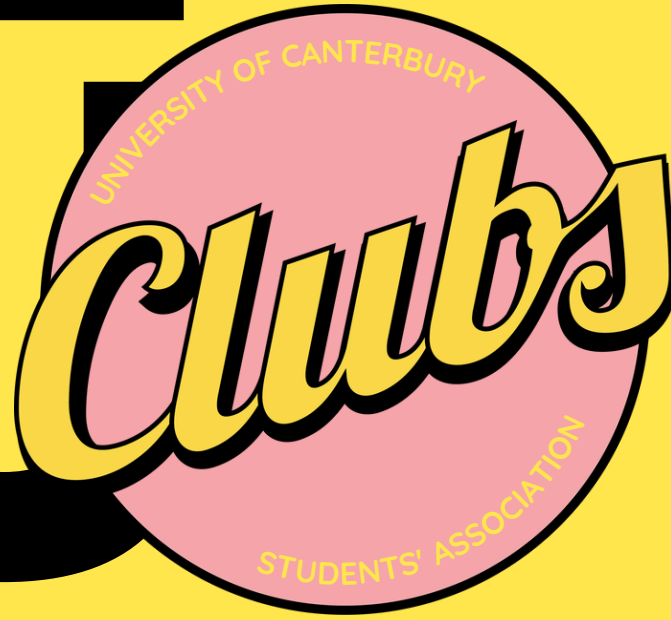
Dips:

- Classic Kiwi dip
- Sour Cream
- Salsa
- Guacamole
- Chilli Philly



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MENU



VEGETARIAN / VEGAN:

VEGETARIAN PLATTER **\$35.00**

Thyme mushrooms, charred vegetables olives, pickles, roasted peppers, nuts & seeds with bread and assorted dips

(Serves approx. 8)

VEGETARIAN/VEGAN HOT PLATTER **\$24.50**

Vegan dumplings, samosas, spring rolls, onion rings, falafel, wedges, fries and a selection of dipping sauces

(Serves approx. 5)

SWEET ITEMS:

ASSORTED NZ SWEET SLICES **\$14.50**

(Serves approx. 10) (V Available)

ASSORTED GF/DF SWEET SLICES **\$13.80**

(Serves approx. 6)

SEASONAL FRUIT PLATTER **\$27.50**

(Serves approx. 10)

VEGAN SLICE

Per person

- Snickerlicious **\$2.50**
- Choc berry cheesecake **\$2.70**

PIZZA:

SLAB PIZZA **\$16.50**

(12 Slices, DF AVAILABLE) (Serves approx. 6)

- Choice of Toppings:
- Meat Lovers w. Aioli
 - BBQ Chicken
 - Hawaiian
 - Pepperoni
 - Cheesy Garlic
 - Vegetarian
 - Vegan

ROUND THIN CRUST PIZZA **\$12.00**

(8 Slices, DF/GF AVAILABLE, \$1 extra per pizza)

- Choice of Toppings:
- Meat Lovers w. Aioli
 - BBQ Chicken
 - Hawaiian
 - Pepperoni
 - Cheesy Garlic
 - Vegetarian
 - Vegan

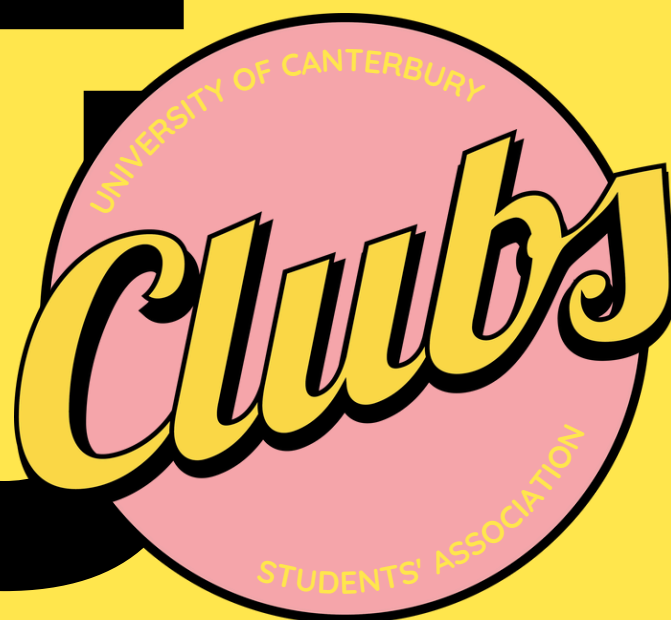
GF Base: \$1 extra per Pizza (Rounds only)

Vegan/GF Base: \$1.50 extra per Pizza (Rounds only)



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MENU



CANAPES:

CHOOSE 3

\$5.50pp

- Onion Bhaji w. Spiced Mango Sauce
- Parmesan & Truffle Arancini
- Vegetable Vietnamese Rice Rolls
- Sesame Crusted Chicken
- Pumpkin & Ricotta Filoettes w. Spiced Honey

HANGI: (Min. 40pax)

CHOOSE 2

\$35.00pp

- Chicken Thigh
- Lamb Shoulder Chops
- Pork Loin Chops
- Chicken Drumsticks

Hangi served w. dinner rolls, cabbage leaves, carrots, kumara, pumpkin, potatoes & 2 x chef choice salads.

BBQ: (Min. 50pax)

BBQ FUNCTION

\$5.00pp

- Hellers BBQ Sausages
- Sliced Bread
- Veggie Patties
- Tomato Sauce
- Napkins

BUFFET: (Min. 40pax)

BUFFET PACKAGES:

- | | |
|------------------------------|-----------|
| • 1 mains/2 sides/1 dessert | \$30.00pp |
| • 2 mains/2 sides/2 desserts | \$36.50pp |
| • 3 mains/3 sides/2 desserts | \$47.00pp |

All Buffets are served with a selection of dinner rolls & spreads, 2 x chefs choice salads.

Mains:

- Parmesan Chicken w, Garlic Cream Sauce
- Market Fish Thai Green Curry
- Pork Chops w. Garlic Cabbage & Red Wine Cream Sauce
- Black Bean & Sweet Potato Chilli Con Carne
- Ginger Beef Stir-Fry
- Lamb Cacciatore

Sides:

- Mashed Potatoes
- Steamed New Potatoes
- Roasted Rosemary Potatoes
- Steamed Rice
- Spiced Pumpkin
- Herb Green Beans
- Steamed Seasonal Vegetables

Desserts:

- Tiramisu
- Passionfruit Cheesecake
- Dark Chocolate Torte
- Pavlova



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