

SERVING BOLD FLAVOURS, WITH ROUGH EDGES

A foundry is where raw metal is melted, moulded and forged into something useful, something lasting. A place of craft, care and transformation. No fuss. Just hands-on skill and honest materials, turned into something solid and dependable.

At Foundry, we do the same with food. We take the everyday ingredients you know and love, the recipes you've seen a hundred times, and shape them into something that feels both fresh and familiar. Hearty meals that satisfy.

Just like a foundry, we shape the familiar into something worth gathering around: honest meals, full of heart.

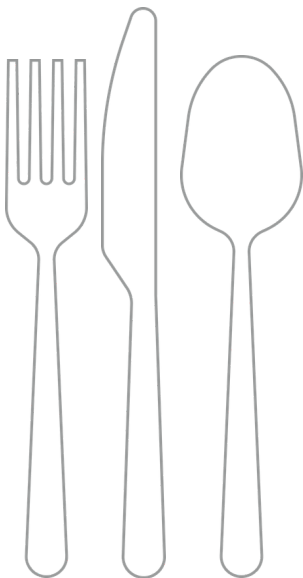


Food and Drink is always at the heart of a community, and sometimes it can even define it. Locally sourced, produced and anchored, this is the food that ties the local community together.



SNACKS

FOUNDRY



house spiced nuts	VG GF	\$12
whipped parmesan	V	\$15
potato flat bread herb oil		
curry puffs	V	\$18
pumpkin kaffir lime leaf pineapple chutney		
croquettes	V NF	\$18
smoked cheese hot honey confit garlic aioli		
bao buns	NF	\$20
spicy chicken pickled cucumber chilli coriander		
fried calamari	M	\$24
burnt lemon watercress harissa aioli		
tostada	A GF	\$24
crudo tuna avocado crema chipotle mayo		
hand cut fries	GF V NF	\$15
rosemary salt aioli		

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

GF - Gluten Friendly
DF - Dairy Free
NF - Nut Free

V - Vegetarian
VG - Vegan
A - Australian Seafood
M - Mixed Origin Seafood

F O U N D R Y

COCKTAILS

SEASONAL COCKTAILS

Mulled Wine
red wine, glogg, winter spice (warm) **\$20**

Mercure Micropolitan
ink gin, elderflower, lemon, soda, salt bush **\$22**

Foundry Negroni
melbourne gin, naturi rosso, campari **\$23**

FOUNDRY SIGNATURE COCKTAILS

Golden
melbourne dry gin, yuzu, mandarin sherbet, aperol **\$23**

Ice Ice Baby
vanilla & cream vodka, spiked raspberry, averta, coconut foam **\$24**

Lovely Daze (clarified)
house rum mix #1, coconut, mango, lime, orange **\$22**

Pineapple Skies
blanco tequila, pineapple dirty soda, agave **\$22**

Brambling Man
whisky, crème de mûre, limoncello, bramble syrup, lemon **\$24**

Night Owl
wattleseed bourbon, coffee, caramel miso **\$23**

NON-Alcoholic & Low ABV

Micropolitan
butterfly pea syrup, non-alcoholic gin, lemon, chicken salt, saltbush, soda **\$14**

Soda Pop
pineapple dirty soda, agave **\$14**

Berry Blitz
bramble syrup, lemon, lemon squash **\$14**

Arvo Spritz
non-alcohol blood orange aperitif, mandarin sherbert, soda **\$14**

Halo low abv | 0.5 std drink
aperol, yuzu liqueur, orange juice, lemonade **\$16**

Heineken 0% Lager
amsterdam, NETHERLANDS **\$9**

Mabel Non-Alcoholic Gin & Tonic
epping, VIC **\$12**

WINE

FOUNDRY



Wine by the Glass

SPARKLING

Chandon \$18
brut NV, YARRA VALLEY, VIC

Dal Zotto \$17
prosecco NV, KING VALLEY, VIC

ROSE

M de Minutey \$21
rose 2023, CÔTES DE PROVENCE, FRANCE

Indented Head \$17
rose 2025, BELLARINE PENINSULA, VIC

WHITE

Wine x Sam ‘the Victorian’ \$17
riesling 2025, YARRA VALLEY, VIC

Cloud Street \$17
pinot grigio 2025, MULTI-REGION, VIC

Sticks \$17
chardonnay 2025, YARRA VALLEY, VIC

RED

Yarrowood \$17
pinot noir 2024, YARRA VALLEY, VIC

Ellis Estate \$17
cabernet sauvignon 2024, HEATHCOTE, VIC

Frankie \$17
shiraz 2025, MULTI-REGION, VIC

Wine by the Bottle

SPARKLING

Chandon brut NV, YARRA VALLEY, VIC	\$89
Dal Zotto prosecco NV, KING VALLEY, VIC	\$78
Moet & Chandon champagne NV, CHAMPAGNE, FRANCE	\$140

ROSE

M de Minutey rose 2023, CÔTES DE PROVENCE, FRANCE	\$105
Indented Head rose 2025, BELLARINE PENINSULA, VIC	\$78
Giant Steps rose 2025, YARRA VALLEY, VIC	\$93

WHITE

Wine x Sam ‘the Victorian’ riesling 2025, YARRA VALLEY, VIC	\$78
Cloud Street pinot grigio 2025, MULTI-REGION, VIC	\$78
Chalk Hill fiano 2024, MCLAREN VALE, SA	\$87
Catalina Sounds ‘Sound of White’ sauvignon blanc, MARLBOROUGH, NZ	\$88
Sticks chardonnay 2025, YARRA VALLEY, VIC	\$78
Piano Piano ‘Sophie’s Block’ chardonnay 2023, BEECHWORTH, VIC	\$115
Abellio albarino 2024, RIAS BIASAS, SPAIN	\$98

RED

Yarrawood pinot noir 2024, YARRA VALLEY, VICTORIA	\$78
Tallarida pinot noir 2024, MORNINGTON PENINSULA, VICTORIA	\$88
Giant Steps ‘Yarra Valley’ pinot noir 2023, YARRA VALLEY, VICTORIA	\$115
Scotchmans Hill ‘Sole’ gamay 2023, BELLARINE PENINSULA, VICTORIA	\$93
Alain Jaume côtes du rhône rouge 2023, SOUTHERN RHONE, FRANCE	\$88
Ellis Estate cabernet sauvignon 2024, HEATHCOTE, VICTORIA	\$78
Cofield sangiovese 2024, RUTHERGLEN, VICTORIA	\$82
Shadowfax nebbiolo 2024, PYRENESS, VICTORIA	\$98
Frankie shiraz 2025, MULTI-REGION, VICTORIA	\$78
Ellis Estate ‘Signature’ shiraz 2024, HEATHCOTE, VICTORIA	\$90
Soul Growers ‘Provident’ shiraz 2024, BAROSSA VALLEY, SOUTH AUSTRALIA	\$105

FOUNDRY

BEER & CIDER

BEER & CIDER

On Tap	425	510
Stone & Wood	\$14	\$17
Pacific Ale, BYRON BAY, NSW		
Heineken	\$14	\$17
lager, AMSTERDAM, NETHERLANDS		
Little Creatures	\$14	\$17
pale ale, GEELONG, VICTORIA		
Local Brewing Co.	\$12	\$15
Check with the team what we're pouring		

Packaged	
James Boags light	\$9
light lager, LAUNCESTON, TAS	
XXXX Gold	\$10
lager, Mid Strength, BRISBANE, QLD	
HAHN Ultra	\$11
gluten free lager, SYDNEY, NSW	
Kirin Ichiban	\$12
lager, YOKOHAMA, JAPAN	
Guinness	\$16
stout, Dublin, IRELAND	
Local Brewing Co.	\$13
XPA, CLIFTON HILL, VICTORIA	
Local Brewing Co.	\$13
pale ale, CLIFTON HILL, VICTORIA	
VENOM	\$14
golden ale, MELBOURNE, VICTORIA	
Golden Axe	\$13
apple cider, DANDENONG, VICTORIA	
Little Dragon	\$15
ginger beer, BYRON BAY, NSW	

