MERCURE
HOTEL
MELBOURNE LA TROBE STREET

# Dinner Menu

available daily, 5:30 pm – 9:30 pm

## Small

**Confit Garlic Focaccia** NFO | V — $12
whipped ricotta | pistachio | hot honey

**Corn Fritters** GF | DF | V — $22
smoked chilli aioli | avocado | coriander

**Grilled Chicken Skewers** GF | DF | NF — $24
spiced coconut sauce | lime

**Heirloom Tomatoes** NF | V — $22
stracciatella | salsa verde | focaccia

**Charcuterie Plate** DF — $36
pepper fig paste | mustard | grilled sourdough

**Cured Salmon** A | NF | GFO — $26
piccalilli | coconut labneh | breakfast radish | lavosh

**Zucchini Fritti** GF | DF | NF | VG — $18
eggplant relish | samphire | lemon

**Prawn Ceviche** I | GF | DF | NF — $22
Peruvian chilli dressing | coriander | mango

## Mains

**Foundry Fried Rockling** M | GF | DF | NF — $35
hand-cut fries | butterleaf salad | tartare

**Pan-roasted Snapper** A | GF | NF — $44
mustard cream | golden beetroot | radish

**Squid Ink Linguine** A | DF | NF — $42
crab meat | lemon | capers | bottarga

**Braised Beef & Pork Ragu** NF — $34
herbed gnocchi | parmesan

**Spinach & Pecorino Ravioli** V — $34
pepita pesto | black garlic emulsion

**Miso Eggplant Schnitzel** VG — $34
herbed freekeh | smoked almond cream

**Chicken Schnitzel** NF — $34
celeriac remoulade | chicken jus

**Roasted Pork** GF | DF | NFO — $38
peanuts | Thai herbs | cucumber | nahm jim

**Smashed Cheeseburger** GFO | NF — $32
Foundry burger sauce | hand-cut fries

## Grilled

served with hand-cut fries and butterleaf salad

**Hanger 300 g** — $38

**Rump 300 g** — $42

**Rib Steak 450 g** — $74

**Sauces** — $4
Café de Paris butter | red wine jus | peppercorn

## Sides

**Butter Beans** GF | DF | VG — $18
macadamia feta | hazelnut salad

**Butterleaf Salad** GF | DF | NF | VG — $16
herbs | mustard vinaigrette

**Victorian Asparagus** GF | DF | NF — $18
whipped miso | crispy wakame

**Hand-cut Fries** GF | DF | NF | V — $14
rosemary salt | garlic aioli

## Desserts

**Diplomático Rum Baba** — $21
vanilla cream | rhubarb | lemon balm

**Strawberry & Cream Parfait** — $21
yuzu | strawberries | meringue

**Foundry Cheese** — $26
sweet fruit paste | lavosh | fresh fruit

**Tiramisu** — $20
coffee | mascarpone | biscotti

**Lychee Sorbet** — $19
lemongrass | peanuts | mint

## Kids Menu

**Smashed Cheeseburger** GFO | NF — $18
hand-cut fries

**Hot Dog** DF / NF — $15
hand-cut fries | tomato sauce

**Foundry Fried Fish** DF / NF — $18
hand-cut fries

**Vegetable Lasagna** NF / VEG — $15
mozzarella

## Kids Desserts

**Chocolate Fudge Sundae** NF — $12
oreo crumble | whipped cream

**Mini Churros** NF — $12
cinnamon sugar | warm chocolate sauce

**Vanilla Ice Cream** NF — $8
magic ice | sprinkles

FOUNDRY

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
GFO - Gluten Friendly Option
DF - Dairy Free
NF - Nut Free
NFO - Nut Free Option
SF - Shellfish Free
V - Vegetarian
VG - Vegan
A - Australian Seafood
M - Mixed Origin Seafood
I - Imported Seafood