

THE FOUNDRY

RESTAURANT & BAR

BEVERAGE SELECTION

SPRING 2020

To complement our tapas menu, we offer the ability to taste, experiment and savour with the choice of petite, regular, large or bottle options for your enjoyment.

SPARKLING	120ml	200ml btl	750ml btl
Freixenet Prosecco NV Italy		16	58
Henkell Trocken Rose Cuvee Germany		12	45
Allan Scott Cecilia Brut NV Marlborough vegan	10		55
Piper Heidsieck NV Brut France			100

SAUVIGNON BLANC	75ml	150ml	250ml	Btl
The Maker <i>Fleur de Lis</i> Marlborough vegan	5.0	9.0	14.5	44
Allan Scott Organic Nelson vegan	7.5	11	17.5	48
Jules Taylor Marlborough vegan	8.0	12	19.5	58

PINOT GRIS				
Dusky Sounds Waipara	5.0	9.0	14.5	44
Duck Hunter Marlborough	7.5	11	17.5	54
Zephyr Pinot Gris Marlborough	8.0	12	19.5	58

RIESLING				
Saving Grace Riesling Waipara medium style	7.5	12	19.5	58

CHARDONNAY				
Lake Chalice Raptor Marlborough	8.0	11.5	18.5	55
Nga Waka Martinborough	8.5	13	21	62

DRINK SMART : 100mls wine = 1 standard drink

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ROSE	75ml	150ml	250ml	Btl
Rua Rose Central Otago vegan	7.0	10	16	48
De Bortoli Rose Rose Victoria vegan	7.5	11	17.5	54

PINOT NOIR

The Maker Tasmania	5.0	9.0	14.5	44
Akarua Pinot Rouge Central Otago vegan	8.0	12	19.5	58
Rockburn Pinot Noir Central Otago vegan				89

MERLOT

Dusky Sounds Australia	5.0	9.0	14.5	44
Mud House Hawkes Bay	6.0	10	16	48

SHIRAZ | SYRAH

Down the Lane Shiraz Tempranillo Victoria	7.0	10	16	48
Pask Gimblett Gravels Syrah Hawkes Bay vegan	8	12	19.5	58

CABERNET | MALBEC

Grant Burge Barossa Ink Cabernet Barossa	7.5	11	17.5	54
Brookfields Sundried Malbec Hawkes Bay vegan	8	12	19.5	60

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BOTTLED BEER

INTERNATIONAL

Corona	9.0
Amstel Light	8.0
Kronenburg	9.0
Tennents Lager	11.0

NEW ZEALAND

Garage Project	10.0
- Garagista IPA	
- Pils'n'Thrills Pilsner	
- White Rabbit Sour	

CIDER

Magners Apple	10.0
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NEW ZEALAND

Panhead	11.0
- Supercharger APA	
- Quickchange XPA	
- Portroad Pilsner	

Fortune Favours

- Trailblazer Lager	
- The Naturalist Pale Ale	
- Wellingtonian IPA	
- The Adventurer Pilsner	

NON-ALCOHOLIC

Voyage Still Water	12.0	Voyage Sparkling Water	12.0
Schwepes	5.5	Coke Coke no Sugar	4.5
- Salty Lemon Tonic		Lemonade	4.5
- Cucumber Tonic		Ginger Ale Ginger Beer	4.5
- Crisp Tonic		Tonic Water Soda Water	4.5
Juice	5.0	Lemon, Lime & Bitters	4.5
- Orange		Mother Energy Drink	6.5
- Apple		Espresso Coffee Tea	4.5
- Pineapple			
- Tomato			

DRINK SMART : 330ml beer = 1 standard drink

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COCKTAILS

all 18.0

Passionfruit Mojito

White rum, mint, fresh lime, passionfruit pulp

Cosmopolitan

Vodka, Cointreau, cranberry, lime, orange twist

Lychee Martini

Vodka, lychee liqueur, lychee juice, fresh lime, whole lychee

Espresso Martini

Vodka, Quick Brown Fox liqueur, espresso

Apple Pie Sour

Jack Daniels Fire, apple, butterscotch schnapps, lemon juice, egg white, cinnamon

Ginger Whisky Highball

Whisky, fresh ginger, lemon juice, honey, gingerale

Elderflower Spritz

Larios 12 Botanical gin, elderflower liqueur, prosecco, soda water, cucumber

Chilli Margarita

Tequila, chilli liqueur, Cointreau, lemon and lime juice, chilli salt rim

DRINK SMART : 50mls spirit = 1.5 standard drink