

DINNER

BAR SNACKS & SHAREABLES

SHOESTRING FRIES confit garlic aioli / 11 v. gf. df.

BEETROOT CURED AKAROA SALMON caper verde, curried mayonnaise / 18 df. gf.

CEVICHE roe, citrus & green salsa / 22 gf. df.

SICILIAN OLIVES salsa verde / 11 gf. df. v. ve.

FRIED CHICKEN pickled courgette ribbons / 18 gf. df.

CHEESE SELECTION a selection of European cheeses / 23 v. gf*.

CHARCUTERIE BOARD a selection of New Zealand & European cured meats / 23 gf.* df.*

GRILLED SEASONAL VEG "Black Tie" goats cheese, preserved lemon, pistachio, mint, dill & snapped peas / 18 v. gf.

CLOUDY BAY CLAMS white wine & chilli / 24 gf.*

OYSTER MUSHROOM & PECORINO ARANCINI truffle aioli & salt / 17 v.

CHARGRILLED SQUID baba ganoush & salsa verde / 22 gf.

RED CURRY SNAGS egg yolk & paprika cream, wild garden salad / 18 gf.

OYSTERS (Ask your server for today's prices)

CHARGRILLED OYSTERS kimchi butter or wild garlic & caper leaf butter gf.

NATURAL OYSTERS (Please ask your server what oysters we have today) gf. df.

SOMETHING LARGER

FISH & CHIPS catch of the day, shoestring fries, purple coriander slaw, dipping sauce / 28 gf. df.

BEEF BURGER double brisket pattie, double cheese, truffle mayo & salsa verde / 28 gf.*

MARKET FISH sous vide catch of the day, chive & dill cream, charcoal carrot purée w baby potatoes / 31 gf.

72-HOUR BEEF SHORT RIB parsnip & vanilla puree w dauphinoise potato / 32 gf.

CHARGRILLED CAULIFLOWER almond milk, chilli, coriander & salsa verde / 24 v. ve. df. gf.

FROM THE GRILL

All served with watercress and pinot noir salt (Recommended with a side)

PASTURE FED SAVANNAH EYE FILLET / 32 gf.

SCOTCH FILLET / 31 gf.

LAMB SHOULDER / 31 gf.

SIDES

BABY PERLA POTATOES salsa verde, truffle butter / 9 v. gf.

CHARGRILLED BROCCOLINI preserved lemon, herb butter, almonds & pecorino / 9 v. gf.

PEANUT SLAW cabbage, charred corn, toasted peanuts, coriander & peanut butter & soy dressing / 9 v. gf.

TRUFFLE MAC N' CHEESE / 9 v.

POMME PUREE pinot butter / 9 v. gf.

ORGANIC TOMATO SELECTION Persian feta, olive dust / 9 v.gf.

DESSERTS

NUTMEG BRULEE egg yolk cream / 14 v. gf.

STICKY TOFFEE PUDDING, five-spice caramel anglaise / 14 v.

BARON BIGOD CHEESE carrot & walnut cake, fig relish, quince puree / 14 v.

SORBET SELECTION all our sorbets are made in house and are all vegan / 9 ve.

gf. / gluten free

df. / dairy free

v. / vegetarian

ve. / vegan

* / on request



FOXGLOVE
QUEENS WHARF

LUNCH

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TRADITIONAL

FISH & CHIPS catch of the day, shoestring fries, purple coriander slaw, dipping sauce / 28 gf. df.

BEEF BURGER double brisket pattie, double cheese, truffle mayo & salsa verde / 28 gf.*

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CHARGRILLED CAULIFLOWER almond milk, chilli, coriander & salsa verde / 24 v. ve. df. gf.

FROM THE LAND

Served with a watercress & shallot salad & shoestring fries with pinot noir salt

PASTURE FED SAVANNAH EYE FILLET / 34 gf.

SCOTCH FILLET / 33 gf.

DESSERTS

NUTMEG BRULEE egg yolk cream / 14 v. gf.

STICKY TOFFEE PUDDING, five-spice caramel anglaise / 14 v.

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