

# BAR MENU

Served until 9pm

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All credit card payments and contactless debit will incur a 2% surcharge to cover bank fees. If you want to avoid this cost you can use cash, EFTPOS or insert your debit card.

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While our chefs do everything they can to ensure items are gluten free, some traces of gluten may be present.

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v vegetarian - ve vegan - gf gluten free  
df dairy free - nf nut free - \* by request

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**FOXGLOVE**  
QUEENS WHARF

## SNACKS

**Shelly Bay Bakery sourdough** v  
Cultured butter. 11

**Burnt orange marinated olives** v, df, gf, nf 11

**Skin-on Steak Fries** v\*, gf, df 13  
Chardonnay vinegar mayonnaise.

**Fried Chicken**  
Served with Chardonnay mayonnaise  
and pickled courgette 20

**Pork Croquettes**  
Pulled pork shoulder, smoked mayonnaise 22

**Fish Goujons**  
Served with tartare sauce 18

**Saffron Arancini** v  
Sundried tomato, mozzarella with  
pomodoro sauce & parmesan 20

**Live Oysters** - Shucked to order gf, df, nf  
Natural or battered - selections change daily. MP  
→ *Spectacular with bubbles*

**Charcuterie Board**  
Ask your server for today's cured meats  
with a selection of pickles and Dijon mustard  
and served with Shelly Bay sourdough. 38

**Foxglove Grill**  
A selection of chargrilled dry-aged meats with  
steak tartare, pickles, relishes, chimichurri and  
Shelly Bay sourdough bread. 99

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## MAINS

**Reuben Sandwich** nf  
Wagyu rump, kimchi, Pecorino Romano  
& Emmental Crown, Russian dipping sauce. 26

**Chipotle Grilled Cauliflower** v, ve, gf, df  
Cauliflower steak with pumpkin puree,  
toasted pine nuts & sage. 32

**Beer Battered Fish & Chips** nf  
Beef fat fries, tartare sauce & lemon. 32

**Wagyu Beef Burger** gf\*, nf  
Smoked chilli jam, tomato, cheddar,  
house bacon, served with beef fat fries. 32  
→ *Make it a double Wagyu patty* +9  
*Great with a pint of hazy pale ale!*

**Grass Fed Angus Beef Fillet** - 200g  
Served with peppercorn sauce and  
a choice of skin-on steak fries OR garden salad 45

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## CHEESE

One 15 | Two 24 | All 38

**Comte Young** Firm and nutty  
Type - Unpasteurized Cow's milk  
Origin - Jura, France

**Fromager Affinois a la Coupe** Creamy, mild and buttery  
Type - Pasteurised Cow's Milk  
Origin - Rhone - Alps, France

**Roquefort** Decadent Soft Blue  
Type - Unpasteurised Sheep's Milk  
Origin - Auvergne, France

Served with relish, Shelly Bay sourdough & fruits.

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# LATE NIGHT MENU

9pm - close

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**Burnt orange marinated olives** v, df, gf, nf 11

**Skin-on Steak Fries** v\*, gf, df 13  
Chardonnay vinegar mayonnaise.

**Saffron Arancini** v 20  
Sundried tomato, mozzarella with pomodoro sauce & parmesan

**Charcuterie Board**  
Ask your server for today's cured meats with a selection of house pickles, mustards and served with Shelly Bay sourdough. 38

**Pork Croquettes** 22  
Pulled pork shoulder, smoked mayonnaise

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## CHEESE

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**Roquefort**  
Decadent Soft Blue  
Type - Unpasteurised Sheep's milk  
Origin - Auvergne, France

Served with relish, Shelly Bay sourdough & fruits.

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