

BAR MENU

12pm - 9pm

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.

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

Foxglove and Wolf proudly pay all team members at least Living Wage.

gf gluten free - **df** dairy free

v vegetarian - **ve** vegan

nf nut free - * by request

FOXGLOVE
QUEENS WHARF

SMALLER & SHAREABLES

Triple Cooked Fries gf, df, v, ve*, nf
Chardonnay mayonnaise 14

Marinated Olives gf, df, v, ve
Burnt orange & fennel 14

Country Style Sourdough
Smoked cultured butter 16

Oysters - Minimum order of 3
Kilpatrick / Beer Battered / Natural 7 each

Waygu Bone Marrow
Grilled bone marrow, 28 day aged Black Origin rump tartare & sourdough 28

Beef Croquettes
Braised Wagyu beef ragout, grana padano parmesan, aged cheddar & smoked mayonnaise 27

Duck Liver Parfait
Raisin & port gel, pickled grape, candied hazlenuts & brioche 29

Karaage Fried Chicken
Marinated organic chicken thigh, pickled ginger ponzu mayonnaise 20

Charcuterie Selection
A selection of sliced cured meats, pickled organic vegetables, fallot dijon mustard & sourdough 42

Cheese Selection
A selection of local & international cheeses, house made relish, quince purée, walnuts & sourdough 38

Antipasto Board Serves 4
A selection of local & international cheeses & cured meats, organic pickled vegetables, quince, fallot dijon mustard, walnuts & sourdough 72

MAINS

Beef Burger
New Zealand Wagyu rump patty, chilli relish, smoked mayonnaise, cheddar cheese with triple cooked fries 33

Fish & Chips
Beer battered line caught fish, triple cooked fries, tartare sauce with a locally sourced organic salad selection 34

Carrara 640 Wagyu Rump 300g
Bordelaise sauce, triple cooked fries & a selection of organic salad leaves 58

Eye Fillet
Café de Paris with matchstick fries 49

Seafood Chowder
A selection of locally sourced line caught seafood, New Zealand green lip mussels & sourdough 35

Pappardelle Pasta nf
Braised Wagyu beef ragout topped with Parmigiano Reggiano Vacche Rosse 36

Truffle Spaghetti v, nf
Parmigiano Reggiano Vacche Rosse, sliced black Périgord truffle 39

Karaage Chicken Burger
Marinated organic chicken thigh, wasabi mayonnaise, cabbage, pickles & triple cooked fries 32

Oxtail Tortellini
Aged cheddar cheese sauce, basil oil 39

SALADS

Caesar Salad gf*, nf
Locally sourced organic lettuce, aged parmesan, anchovies, croutons, Caesar dressing & shaved egg yolk 29
→ Add *Culatello di Zibello* 9

Beetroot Salad gf*, v
Organic selection of locally sourced lettuce, candied walnuts, roast beetroot with goats cheese croquettes 24

FOXGLOVE

QUEENS WHARF