



# FOXGLOVE

QUEENS WHARF

FUNCTION MENU /

SPRING / SUMMER 2023/24 /

SPRING/SUMMER

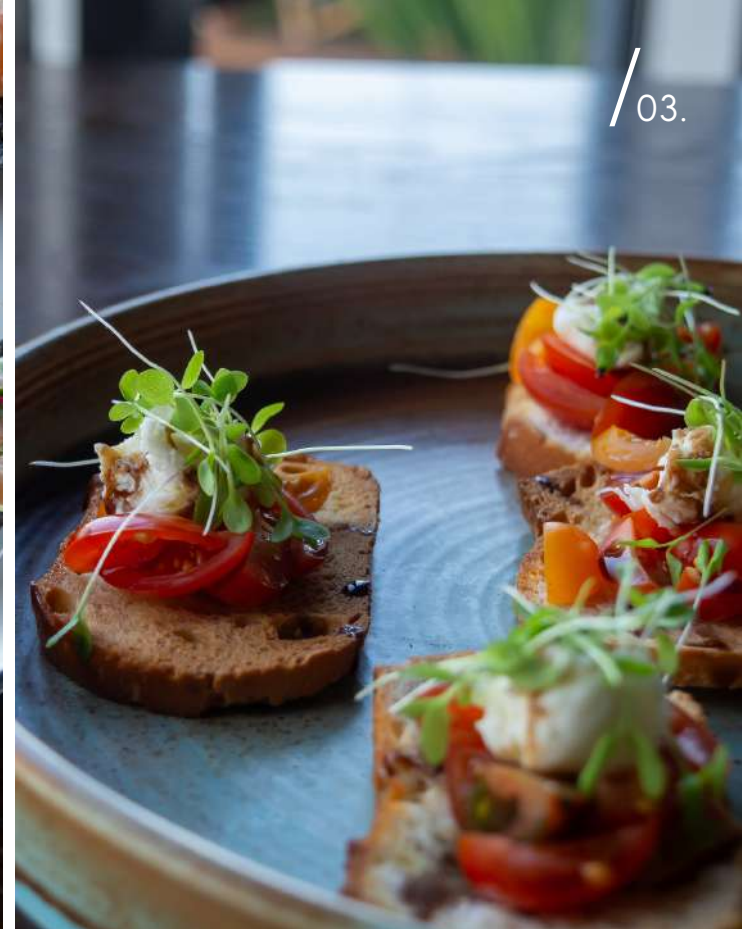
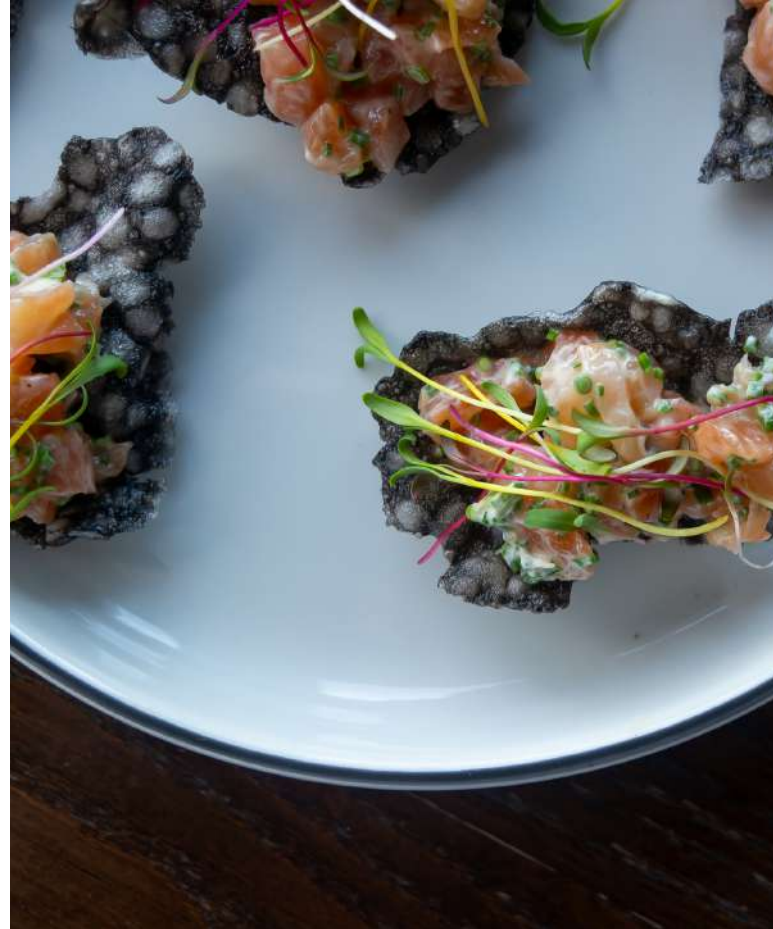


CANAPÉS / 03.

GRAZING / 04.

SET / 05.

SHARING / 06.



# CANAPÉS

Selection of 2 - \$14pp  
Selection of 4 - \$26pp  
Selection of 6 - \$40pp

## Land

**Beef tartare** /nf.\* df.\* gf\*\*

Candied walnuts, chives, balsamic, crème fraiche served on a rye cracker

**Duck Rillettes Tart** /nf. df. gf\*\*

Caramelised onion, cress, pickled lime served in a tart shell

**Duck Liver Parfait** /nf. gf\*\*

Cherry & port gel, pickled green apple, pain d'épices

## Plant

**Organic Tomato Bruschetta** /nf. gf\*\*

Bocconcini, basil & chardonnay gel.

**Roasted Button Mushroom** /gf. nf\*\*

Stuffed with spinach ricotta and candied walnuts

**Walnut Cracker** /nf\*\* vg\*

Sundries tomato and butter bean puree

## Sea

**Garlic shrimp Crostini** /nf.

Guacamole

**Cured Salmon Tartare** /nf. gf\*\*

Squid ink cracker, horseradish crème fraiche & chives

## SWEET

**Lemon Meringue Tart** /nf.

**Chocolate Brownie** /gf.

**Mousse Cake** /gf.

**Macarons** /gf.

## SLIDERS

\$8 per slider - minimum of 20

**Pork Belly** /df.

Slaw, hoisin & pickles

**Chicken**

Chardonnay mayonnaise, lettuce

**Falafel** /v.

Mint yoghurt, rocket

# GRAZING /

## Grazing Table / nf\* gf\*

A selection of new cured meats & cheeses, quince puree, relish, cured salmon, tomato & mozzarella salad, a selection of fruits, pickled vegetables, balsamic oil, crackers, bread selection, nuts, olives

/ 600 caters for 40 guests

## Antipasto Platter / nf\* gf\*

Selection of New Zealand cured meats & cheeses, quince puree, relish, cured salmon, selection of fruits, pickled vegetables, balsamic oil, crackers, bread selection, nuts, olives

/ 180 caters for 8-10 guests

## Vegetarian Platter / v, nf\* gf\* vg\*

Selection of charred & New Zealand cheeses, quince puree, relish, selection of fruits, pickled vegetables, balsamic oil, crackers, bread selection, nuts, olives

/ 180 caters for 8-10 guests

\*Vegan platters available on request

## Party Platter / v, nf\* gf\* vg\*

A mix of your favourite fried and baked savoury treats

/ 170 caters for 8-10 guests

## Walk & Fork Buffet minimum of 20 guests

- Baked macaroni and cheese
- Fuseli pasta, basil pesto, cherry tomato, red onion & Grana Padano parmesan
- Slow cooked roast beef, herb selection & red wine jus /gf.nf
- Chargrilled chicken high, herb & garlic sauce /gf.nf.df
- Slow cooked lamb shank, Mediterranean inspired cous cous salad, almond and feta /gf.nf.df
- Potato salad, cream cheese, red onion, chive and lemon /gf.nf
- Roasted seasonal vegetables /v.

All served with bread rolls, cultured butter & sliced cheddar cheese

2 choice - \$30pp | 3 choice - \$42pp | 4 choice - \$54pp

gf. gluten free / df. dairy free / nf. nut free / v. vegetarian / vg. vegan / \* on request



33-54 pax Must provide a pre-order & seating plan  
55-70 pax 1 option per course (except dietaries)  
70+ pax Please speak to the events team

# SET MENU /

2 course - \$85pp | 3 course - \$95pp

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## ENTRÉE

### Seasonal Crudo\* / df.gf.

Roasted cashew espuma, wild roquet oil, strawberry vinaigrette

### Braised Pig Cheek / gf.nf

Black garlic, crème fraiche, apple caramel, picked black berries

### Orange Strokes\* / gf.

Ricotta & buffalo mozzarella, almonds, sundried tomato, aged Modena balsamic.

## LARGER PLATES

### Eye Fillet / nf.df.\*.

Dijon mustard & red wine jus.

### Market Fish\* / nf.df.\*

Cannellini beans, chorizo crisp & dill oil

### Pumpkin Gnocchi / v.

Burnt butter lemon sauce, crispy sage & pine nuts

## TABLE SIDE

### Gourmet Potato selection / nf.df.ve.

Olive oil & chive

### Organic Salad / df.v.

Fennel & almonds

## DESSERT

### Deconstructed Lemon Meringue Tart / nf.

Lemon curd, sablé, meringue, lemon ice cream

### Crème Brulee / nf.

Classic French custard, with a brittle top of caramelized sugar

### Coconut Panna Cotta / nf.gf.v.

Coconut milk, passion fruit pulp & sea salt

## SAMPLE MENU

Our set menu changes seasonally and is based by our restaurant menu

# SHARING /

## BANQUET MENU

All served with a bread roll per person and table sides of gourmet potatoes & seasonal salad

2 choice - \$55pp | 3 choice - \$70pp | 4 choice - \$80pp

### Roast Beef

With café de Paris butter & red wine sauce.

/gf. df\*

### Baked Salmon

Citrus mornay sauce, crispy capers & chives (Surcharge of \$4)

/gf. df\* nf\*

### Glazed Lamb Shoulder

Fermented garlic and rosemary lamb shoulder, arugula, parmesan and pomegranate

/gf. nf\* df\*

### Spinach & Ricotta Cannelloni

with Marinara sauce

/v.

### Crispy Skin Chicken Thigh

Organic cherry tomato and fregola sauce

### Soy Maple Glazed Butternut

Butternut pumpkin stuffed with dried fruit and seeds

/gf. df. nf\*

### Add on sides \$8 per person, per side

Chargrilled broccolini, cabernet sauvignon vinaigrette, toasted almonds & marinated feta

Honey roasted seasonal vegetables and black pepper yoghurt

Classic pomme anna squares, confit garlic & chive

Roasted beetroot, candied walnuts & goats cheese

## Desserts

### Plated dessert

\$10 per dessert

### Chocolate pecan gataux / gf.

Mousse cake

### Banoffee / gf.v.

Cinnamon bloudie, dulce de leche, caramelised banana, vanilla chantilly

### Petit Four

\$6 per pieces

### Lemon Meringue Tart / nf.

### Chocolate Brownie / gf.

### Mousse Cake / gf.

### Macarons / gf.



/06.

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