



FUNCTION MENU /

AUTUMN / WINTER 2023 /

AUTUMN/WINTER

2023

FOXGLOVE

QUEENS WHARF

/01.

AUTUMN/WINTER 2023

/ 02.



CANAPÉS / 03.

GRAZING / 04.

SET / 05.

SHARING / 06.



/ 03.

CANAPÉS /

Selection of 2 - \$14pp

Selection of 4 - \$26pp

Selection of 6 - \$40pp

Duck Liver Parfait / nf. gf*
Brioche, sultana port gel, pickled grapes

Cured Salmon Tartare / nf. gf*
Chives, capers, horseradish crème fraîche, caviar, tapioca squid ink cracker

Beef Tartare / nf* gf* df*
Candied walnuts, chive, balsamic, crème fraîche, rye cracker.

Duck Rillettes Tart / nf. df. gf*
Caramelised onion, cress, pickled lime

Organic Tomato Bruschetta / nf. gf*
Bocconcini, basil, chardonnay gel.

Roasted Button Mushroom / gf. nf*
Stuffed with spinach ricotta and candied walnuts

Walnut Cracker / nf* df*
Beetroot relish, goat cheese mousse & dill.

Choux pastry / v.
Honey & goat cheese mousse

Shrimp Cocktail / df. gf. nf.
Cucumber, pickled red chilli and dill.

Endive Boats / gf.
Roquefort mousse, candied walnuts & port infused cherry.

Vegan Walnut Cracker / gf. nf*.
Sundried tomato & butter beans pate

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

Vegan Southern Fried Chicken / ve.
Miso mayo, iceberg lettuce



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 Mac n Cheese, sourdough crumb / v. nf.
- Sun-dried tomato pesto pasta, red onions, olives, almonds & herbs / v.
- Sirloin beef with red wine sauce & herbs / df. nf. gf.
- Potato salad, spring onion & chives / df. nf. gf.
- Marinated pork chops, chimichurri / df. nf. gf.
- Seasonal lettuce salad, fennel & orange / df. nf. gf. vg.

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

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



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

ENTRÉE

Seasonal Crudo / df. gf.

Japanese plum wine gel, hay infused almond milk, lemon gel.

Braised Pig Cheek / df. gf.

Caramelised onion and hazelnut soubise, pickled onion & pork glaze.

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

Raviolo / v.

Wild mushroom selection, pickled enoki, aged balsamic & black garlic gel, parmesan espuma

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

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*

Crumbed Baked Salmon

Caper butter sauce, pistachio crumb (Surcharge of \$4)

/ gf. df* nf*

Honey Glazed Lamb

Roasted lamb shoulder, arugula, goats cheese & walnut.

/gf. nf* df*

Eggplant Lasagne

Eggplant & tomato ragu, parmesan, Emmental cheese, mozzarella, basil and fresh pasta

v.

Roasted cumin cauliflower

Carrot miso sauce & pine nuts

/ gf. df. nf*

Roasted Chicken

with Harissa sauce

/ nf. df.

Grilled Black Origin Rump**

Dry aged beef with Chimichurri (Surcharge of \$6)

/ nf. df*

**Requires a preorder 14 days in advance

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

PETIT TREATS

Finish your banquet with a little sweet treat.
\$6 per canapé, per person.

Lemon Meringue Tart / nf.

Chocolate Brownie / gf.

Mousse Cake / gf.

Macarons / gf.