



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 Rilette 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'epices

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

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

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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