



FUNCTION MENU /
SPRING / SUMMER 2025 /

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FOXGLOVE
QUEENS WHARF

SPRING / SUMMER 2025

/01.



/ 02.

CANAPÉS / 03.

GRAZING / 04.

SET / 05.

SHARING / 06.



CANAPÉS /

Selection of 2 - \$16pp
Selection of 4 - \$30pp
Selection of 6 - \$42pp

Duck Liver Parfait / nf. ngo
On brioche, grapes, port wine gel

Salmon Vol au Vant / nf.
Cured salmon, cream cheese, dill, capers

Beef Tartare / nf. ngo. dfo
Shallots, capers, chive on a rye crisp with horseradish creme.

Tomato Bruschetta /v. nf. ngo*. vgo
Bocconcini aged balsamic on a crostini

Pork & Pea arancini / nf.
confit garlic mayonnaise

Pig Cheek Rilette / nf. ngo*
Sourdough cracker, pistachio mayonnaise

Beetroot Tart / nga.. v
Goats cheese

SWEET

Fruit Custard Tart / nga. nf. v

Chocolate Fudge / ngo. nf. v

Coconut caramel / nga. nf. v

Macarons /. v

Vegan Chocolate Brownie / nga. df. vg

BAO BUNS

\$8 per bun - minimum of 20

Satay Chicken

Southern Fried Chicken / nf. df

Hoisin Pork Belly / nf

Vegan Brisket / vg. nf. df



GRAZING /

Grazing Table / nfo. ngo

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

/ 750 caters for 50 guests

Antipasto Platter / nfo. ngo.

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. ngo. vgo

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 / nfo. vo.

A mix of your favourite fried and baked savoury treats

/ 170 caters for 8-10 guests

Walk & Fork Buffet minimum of 20 guests

- Cauliflower gratin, chives / nga. nf. v
- Fuseli pasta, basil, pesto, tomato, red onion & parmesan / nf. v
- Beef Sirloin, cafe de Paris, creamy bone marrow peppercorn sauce / nga. nf
- Chargrilled chicken thigh, confit garlic sauce / nga. nf
- Slow braised lamb shoulder, Mediterranean cous cous / nf
- Roasted beetroot, goats cheese mousse, rocket, balsamic / nga. v.
- Chargrilled Seasonal Veggies, labneh, balsamic, gremolata / nga. v.

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

2 choice - \$35pp | 3 choice - \$45pp | 4 choice - \$55pp

v vegetarian / vo vegetarian optional / vg vegan / vgo vegan optional
df dairy free / dfo dairy free optional / nga no gluten added / ngo no gluten optional
nf nut free / nfo nut free optional



35-54 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

Crudo / df. nga

Kingfish, almond milk, burnt lemon oil, parsley oil, pickled green grape.

Duck Liver Parfait / nga*

Sauternes jelly, candied hazelnut, sourdough crisps.

Ricotta mousse / v, nga*

Ricotta mousse, lemon, aged balsamic, candied almonds, rye crisp

LARGER PLATES

Eye Fillet / nga. nf. df

Dijon mustard & red wine jus.

Line Caught Catch of the Day / nga. nf*.

Caramelised celeriac purée, tarragon jus

Gnocchi / v.

Smoked onion soubise, chestnut mushroom, oyster mushroom, grana Padano parmesan

TABLE SIDE

Gourmet Potato selection / nf. df. ve.

Olive oil & chive

Organic Salad / df. v. nf

Cherry tomatoes

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. This is an example of our set menu offer.

SHARING /

BANQUET MENU

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

2 choice - \$60pp | 3 choice - \$75pp | 4 choice - \$85pp

Beef Sirloin

Cafe de Paris butter and creamy bone marrow peppercorn sauce

/ ngf. nf. dfo*

Seared Salmon

Cauliflower puree, chive oil
(Surcharge of \$4)

/ nga. nf

Slow Braised Lamb Shoulder

Orange glaze, rocket, balsamic, dukkha

/ nga. df.

Baked Spinach & Feta cannelloni

Tomato marinara sauce and parmesan.

/ v. nf.

Thyme Roasted Chicken Breast

Confit garlic sauce

/ ngf. nf.

Add on sides \$9pp, per side

Rosemary roasted potato / nga. nf. v. df

Chargrilled seasonal vegetables, / v. nf. dfo*

labneh, balsamic, gremolata

Roast beetroot, / v. nf. dfo*

goats cheese mousse, rocket, balsamic

Desserts

Petit Treats

\$7 per pieces

Fruit Custard Tart / nga. nf. v

Chocolate Fudge / ngo. nf. v

Coconut caramel / nga. nf. v

Macarons / v

Vegan Chocolate / ngo. df. vg

Brownie

Plated desserts

\$12 per dessert

Hazelnut & Chocolate Mousse / nga. nf. v

Banoffee / nga. v



/06.

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nf nut free / nfo nut free optional

FOXGLOVE