

FOXGLOVE
QUEENS WHARF

To Start:

Freshly shucked oysters, salmon caviar, mignonette, GF | DF - *minimum order of 3* **MP**
Shelly Bay Bakery ciabatta roll & baguette, whipped smoked butter, GFA **6.5**

Entrée:

Market fish ceviche, prawns, Pico de Gallo, avocado mousse, grapefruit, tobico, GF **18**

Jamon Iberico, honeydew melon, brie dressing, fougasse crostini, wild rouquette, heirloom tomato **18**

Wagyu beef tataki, yuzu, shallots, sesame wafer, chilli, spring onion, tsuyu, DF **19.5**

Heirloom tomato, buffalo bocconcini, dried balsamic, **17**
Dijon mustard vinaigrette, basil, GF | V

Main:

Market fish of the day, ratatouille, tomato dressing, tapenade, octopus, **37**
basil crème fraîche, GF

Te Mana Lamb rump, hazelnut crust, wilted bok choy, Panang sauce, pea tendril, **36**
coconut snow

Poussin spatchcock, duck fat confit new potato, harissa, rainbow chard, sweetcorn, GF | DF **40**

Steak - Select your cut & temperature

Served with, charred leek, confit vine tomato, mozzarella & potato croquette,
black garlic puree, merlot jus

200g Angus eye fillet **42**

250g 55-day aged scotch fillet **42**

500g Aged rib-eye on the bone, truffle vinaigrette, merlot jus, seeded mustard, GF **79**

Your choice of 2 sides, serves 2 people, served medium rare

Please note this will take 30 minutes to be served

Vegan steak, shitake mushroom, crumbled haloumi, spring onion, eggplant, seed crisp, **33**
hazelnut puree, V

Side:

Leafy salad, cucumber, tomato, red onion, mimosa vinaigrette, GF | DF | V **8**

Romaine lettuce, parmesan aioli, bacon, GF **8**

Polenta chips, truffle aioli, GF | V **9**

Wilted cabbage, fennel seed, bacon, chive, GF | DF **10**

Green beans, garlic butter, parsley, GF | V **10**

Twice cooked hand cut fries, truffle aioli, GF | DF | V **11**

Please inform your server of any allergies or dietary requirements
Please note we do not have a separate gluten free or vegan deep fryer

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Dessert:

Noble & Savage lemon grey tea infused crème caramel, summer berries, angel's hair, GF	16
Citric blossom, vanilla orange custard, yuzu gel, grapefruit, poppy seed meringue, citric gummy, GF	16
Valrhona chocolate textures, white velvet mousse, whipped white chocolate, chocolate soil, chocolate pearl, house made summer berry sorbet, GF	17
Summer berry sorbet, seasonal fresh fruit, GF DF V	10
Vanilla ice cream, freeze dried fruit, GF V	4-5

Cheese:

Served with lavosh & quince paste

A selection of either Mahoe Aged Gouda, Rhapsody Creamy Blue or Over the Moon Triple Brie	14 each
A taste of all three	36

Dessert Wine:

			Gls	Btl
Brookfield's Late Harvest Viognier	Hawkes Bay	2016	12	64
The Ned Noble Sauvignon Blanc	Marlborough	2016	14	70
King Series 'Sticky End' Noble Sauvignon Blanc	Marlborough	2016		88
Jackson Estate Botrytis Riesling	Martinborough	2014		95

Port:

			Gls
Sandeman LBV	Portugal	2013	12
Quinta de la Rosa 10yr Tawny	Portugal	NV	15
Fonseca Ruby	Portugal	NV	12

Sherry:

Valdespino Fino 'Inocente'	Spain	NV	11
Valdespino Pedro Ximénez 'El Candado'	Spain	NV	14

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