

# BAR MENU

12pm - 9pm

**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

We try our best, but our kitchen is not completely free of gluten. Please speak to your server if you have any concerns.

+2% surcharge on all credit card and contactless debit payments.

**FOXGLOVE**  
QUEENS WHARF

## SMALLER & SHAREABLES

**Fries** v, vgo, df, nga, nf  
Black garlic chardonnay mayonnaise 14

**Marinated Olives** v, vg, df, nga, nf  
Burnt orange & fennel 14

**Shelly Bay Sourdough** v  
House-made herb cultured butter 16

**Oysters** - Minimum order of 3  
Natural  
Beer Battered  
Grilled with BBQ sauce MP

**Pork Rillettes** dfo, ngo  
Served with sourdough, pickled rhubarb,  
pistachio mayonnaise 26

**Smoked Hash Beef Croquettes** nf  
Braised Wagyu beef ragout, smoked hash potatoes,  
grana padano parmesan, aged cheddar,  
black garlic chardonnay mayonnaise 27

**Duck Liver Parfait** ngo, nfo  
Raisin & port gel, pickled grape,  
candied hazlenuts, brioche 29

**Buttermilk Fried Chicken** ngo, nf  
House-made firecracker BBQ sauce, sour cream 20

**Mussel Bowl** ngo, nf  
New Zealand green lip mussels,  
white wine & 'nduja pork spiced butter,  
toasted sourdough, fresh lemon 32

**Charcuterie Selection** ngo, nfo  
A selection of sliced cured meats, pickled organic  
vegetables, fallot dijon mustard, sourdough 42

**Cheese Selection**  
Local & international cheeses, house made relish,  
quince purée, walnuts, sourdough 38

**Antipasto Board** Serves 4 ngo, nfo  
Local & international cheeses, cured meats,  
organic pickled vegetables, quince,  
fallot dijon mustard, walnuts, sourdough 72

## MAINS

**Beef Burger** dfo, ngo, nf  
Black garlic mayo, cheddar, red onion,  
pickles, brioche bun, fries 33

**Fried Chicken Burger** dfo, ngo, nf  
Buttermilk fried chicken, black garlic mayo,  
lettuce, cheddar, pickles, brioche bun, fries 32

**Fish & Chips** nf  
Beer-battered line caught fish, fries, tartare sauce,  
locally sourced organic salad 34

**Carrara 640 Wagyu Rump 300g** dfo, nga  
Bordelaise sauce, fries or a  
locally sourced organic salad 58

**Angus Eye Fillet / Sirloin - 200g** dfo, nga  
Creamy bone marrow peppercorn sauce, fries  
or locally sourced organic salad 49

**Seafood Chowder** nf  
Locally sourced line caught seafood,  
New Zealand green lip mussels, sourdough 35

**Pappardelle Pasta** nf  
Braised Wagyu beef ragout,  
Parmigiano Reggiano Vacche Rosse 36

**Brown Butter Spaghetti** v, nf  
Cherry tomatoes, Parmigiano Reggiano 36

**Grilled Lamb Chops** dfo, nga, nf  
Salsa verde, rocket, mint, toasted almonds,  
small goats cheese salad 36

## SALADS

**Caesar Salad** ngo, nf  
Locally sourced organic lettuce, aged parmesan,  
anchovies, croutons, Caesar dressing, shaved egg yolk 29  
→ add smoked chicken 8

**Beetroot & Cherry Tomato Salad** v, vgo, dfo, nga, nfo  
Mesclun, mint & honey vinaigrette,  
candied pecans, hung yoghurt 28

# DESSERT

Served until 9pm

<b>Sticky Toffee</b> v, nf Caramel, vanilla ice cream	14
<b>Tiramisu</b> v, nga, nf Boozy lady fingers, and all the rest	14
<b>Lemon Meringue Tart</b> v, nga, nf Poppy sponge, lemon curd, Italian meringue	14
<b>Ginger &amp; Lime Posset</b> v, ngo, nf Ginger snap wafer, cream, lime zest	14
<b>Sorbet Selection</b> vg, nga, df, nf A selection of house-made sorbet. Please ask your server for today's flavours	14

---

**v** vegetarian - **vg** vegan

**df** dairy free - **nga** no gluten added

**ngo** no gluten optional - **nf** nut free

---

We try our best, but our kitchen is not completely free of gluten. Please speak to your server if you have any concerns.

---

+2% surcharge on all credit card and contactless debit payments.

---

# DRINKS LIST

## BEER

Heineken 500ML	14
Heineken Silver Low Carb 500ML	14
Export Ultra Low Carb Lager	10
Tuatara Hazy Pale Ale	14
Tuatara Interstellar IPA	14
Tuatara Regenerate Pilsner	14
Murphy's Irish Stout	14
Monteith's Hazy Lemonade	14
Guest Tap	

Please speak to your server to find out what we are pouring.

Please ask your server about our bottles and cans.  
Low and non-alcoholic options available on request.

## COCKTAILS

<b>Limoncello Spritz</b> Pallini Limoncello, prosecco and soda. Built in a wine glass.	19
--	----

<b>The Gingerbread Milk Punch</b> A clarified almond milk punch with Beefeater gin, gingerbread, English breakfast tea and lemon. Served over ice.	20
---	----

<b>The Sparkling Cocktail</b> Hennessy, prosecco, sugar cube and bitters. Delicate, dry, sweet. Served straight up.	18
--	----

## NON-ALCOHOLIC COCKTAILS

<b>Lyre's Amalfi Spritz</b> Lyre's Italian Spritz, Lyre's Classico and soda. Built in a wine glass.	14
---	----

<b>Rhubarb Highball</b> Lyre's Aperitif Dry, Lyre's Italian Spritz, house-made rhubarb cordial and soda. Built in a tall glass.	14
--	----

<b>Virgin Milk Punch</b> A clarified almond milk punch with gingerbread, English breakfast tea and lemon. Served over ice.	14
---	----

Please ask your server about our full cocktail list.  
Made downstairs and delivered to your table.

+2% surcharge on all credit card and contactless debit payments.

## CHAMPAGNE

NV Veuve Clicquot Yellow Label Brut	Champagne	25	130
NV Veuve Clicquot Rosé	Champagne	26	145

## SPARKLING

NV Da Luca Prosecco	Veneto	14	65
NV Cloudy Bay Pelorus Brut	Marlborough	17	75
NV Cloudy Bay Pelorus Rosé	Marlborough	17	75

## SAUVIGNON BLANC

2024 Northrow	Marlborough	12	52
2024 Swiftsure by Man O' War	Marlborough	13	60
2024 Craggy Range Te Muna	Martinborough	17	80
2023 Cloudy Bay	Marlborough	19	90

## PINOT GRIS

2023 Northrow	Marlborough	12	52
2023 Rockburn	Central Otago	17	80
2024 Jules Taylor	Marlborough	16	75

## CHARDONNAY

2024 Northrow	Gisborne	12	52
2022 Twenty Acres by Bogle	California	16	75
2023 Nga Waka	Martinborough	17	80
2024 Paritua Willow	Hawke's Bay	19	90

## ROSÉ

2023 Northrow	Hawke's Bay	12	52
2024 Bijou	Provence	14	65
2025 Man O' War Pinque	Waiheke	17	80

## AROMATICS

2023 Dicey Riesling	Central Otago	16	75
2024 Matawhero Church House	Gisborne	16	75
Chenin Blanc			

## PINOT NOIR

2023 Northrow	Marlborough	12	52
2020 Margrain River's Edge	Martinborough	17	80
2022 Swiftsure by Man O' War	Central Otago	19	90

## SYRAH

2022 Trinity Hill Syrah	Hawke's Bay	15	70
2023 Craggy Range Syrah	Hawke's Bay	18	85
2023 Two Hands Gnarly Dudes Shiraz	Barossa Valley	19	90

## FULL-BODIED REDS

2022 Grant Burge Ink Cab/Sauv	Barossa Valley	15	70
2023 Brookfields Sun-Dried Malbec	Hawke's Bay	16	75
2024 Matawhero Single Vineyard	Gisborne	15	70
Merlot			