

# BAR MENU

12pm - 9pm

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## SMALLER & SHAREABLES

<b>Fries</b> v, vgo, df, nga, nf Black garlic chardonnay mayonnaise	14
<b>Marinated Olives</b> v, vg, df, nga, nf Burnt orange & fennel	14
<b>Sourdough</b> v House-made cultured butter	16
<b>Oysters</b> - Minimum order of 3 Natural - pink peppercorn mignonette Beer battered - tartare sauce	7 ea / 75 doz
<b>Buttermilk Fried Chicken</b> ngo, nf Korean style BBQ sauce, smoked mayo	21
<b>Chargrilled Tiger Prawns</b> ngo, nf Coconut, chilli, lime, chargrilled sourdough	25
<b>Cheese Selection</b> Local & international cheeses, house made relish, quince purée, walnuts, sourdough	38
<b>Antipasto Board</b> Serves 4 ngo, nfo Local & international cheeses, cured meats, organic pickled vegetables, quince, fallot dijon mustard, walnuts, sourdough	72

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

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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.

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## MAINS

<b>Beef Burger</b> dfo, ngo, nf NZ rump patty, cheddar, red onion, Foxglove pickle sauce, brioche bun, fries	29
<b>Fried Chicken Burger</b> ngo, nf Buttermilk fried chicken, Asian slaw, pickles, smoked sriracha mayo, brioche bun, fries	31
<b>Fish &amp; Chips</b> nf Beer-battered line caught fish, fries, tartare sauce, locally sourced organic salad	34
<b>Seafood Chowder</b> nf Locally sourced line-caught seafood, chargrilled sourdough	35
<b>Butternut Spaghetti</b> v, nfo Creamy butternut sauce, sun-dried tomato, hazelnuts, goats cheese	34
<b>Grilled Lamb Chops</b> dfo, nga, nfo Labneh, gremolata, rocket, mint, toasted almonds	36

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## STEAKS

<b>Wagyu Rump 250g</b> dfo, nga, nf Bordelaise sauce, fries and a locally sourced organic salad	64
<b>Angus Sirloin 250g</b> dfo, nga, nf Creamy green peppercorn sauce, fries and a locally sourced organic salad	52

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## SALADS

<b>Caesar Salad</b> ngo, nf Locally sourced romaine, aged parmesan, anchovies, croutons, Caesar dressing, egg → add chargrilled chicken thigh	24 8
<b>Beetroot &amp; Tomato Salad</b> v, vgo, dfo, nga, nfo Mesclun, mint & honey vinaigrette, candied pecans, radish, feta	25

**FOXGLOVE**

QUEENS WHARF

# 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

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

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

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# 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	14

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

### Limoncello Spritz

Pallini Limoncello, prosecco and soda.  
Built in a wine glass. 19

### The Gingerbread Milk Punch

A clarified almond milk punch with Beefeater gin, gingerbread, English breakfast tea and lemon.  
Served over ice. 20

### The Sparkling Cocktail

Hennessy, prosecco, sugar cube and bitters.  
Delicate, dry, sweet.  
Served straight up. 18

## NON-ALCOHOLIC COCKTAILS

### Lyre's Amalfi Spritz

Lyre's Italian Spritz, Lyre's Classico and soda.  
Built in a wine glass. 14

### Rhubarb Highball

Lyre's Aperitif Dry, Lyre's Italian Spritz, house-made rhubarb cordial and soda.  
Built in a tall glass. 14

### Virgin Milk Punch

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			