



FOXGLOVE

QUEENS WHARF



FUNCTION MENU 2020

PLATTERS

Each platter is suitable for up to 6 people

GOURMET - \$72

BBQ chicken wings (DF)
Steamed bok choy dumplings with sticky Korean sauce (DF, V)
Camembert bites with sweet tomato & smoked chipotle relish (V)
Rustic pork pate and pickles with crusty bread
Tempura oysters with tartare sauce (DF)
Chilli cheese fondue with crostini and crudités (V)

CHEESE - \$55

NZ award winning cheeses
Assorted crackers
Whipped quince jelly, fresh grapes

CHARCUTERIE - \$65

Assorted premium cured meats (DF)
Cured salmon (GF, DF)
Cherry tomato, cornichons, roasted capsicum (GF, DF, V)
Olives (GF, DF, V)
Crostini (DF, V)
Aged cheddar (GF, V)

BREAD, VEGETABLE, CRUDITÉS & DIPS - \$55

Smoked chipotle and tomato hummus (GF, DF, V)
Confit garlic and herb butter with dukkah (GF, V)
Chilli cheese fondue (GF, V)
Brioche (V)
Marble rye (DF, V)
Baguette (DF, V)
Vegetable crudités (GF, DF, V)

DESSERT - \$50

Flourless chocolate brownie (GF)
Churros doughnuts with cajeta caramel, berry coulis and chocolate sauce (V)
Meringue, cream, berries, compote (GF, V)



CANAPÉS

Minimum of 20pax

Choose 4 items - \$22pp | Choose 6 items - \$30pp

Choose 8 items - \$36pp | Choose 10 items - \$42pp

SEA

Fresh Clevedon pacific oyster, mignonette, caviar (GF, DF)

Shrimp cocktail spoons, marie rose sauce (GF)

Steamed prawn dumpling, sticky Korean sauce (DF)

Cold smoked salmon crostini, whipped lemon cream cheese, blooming caper

Salt & pepper squid, nam jim dipping sauce (DF)

LAND

Grilled chicken satay skewers, peanut sauce (GF, DF)

Mini Yorkie pudding, beef fillet tataki, horseradish cream

Rustic pork pate and pickles on crusty bread

Smoked brisket mac and cheese croquettes with chipotle mayo

VEGES

Steamed bok choy dumplings with sticky Korean sauce (DF, V)

Kumara rosti, homemade aioli, morello cherry (GF, V)

Roasted beetroot, whipped chevre, hazelnut (GF, V)

Camembert bites, sweet tomato & smoked chipotle relish (V)

Halloumi bites, pomegranate yoghurt (V)

SWEET

Branded Christmas pudding slice (V)

Flourless chocolate brownie (GF)

Mini Pavlova with berry compote (GF, DF, V)

Churro doughnuts with cajeta caramel, berry coulis and chocolate sauce (V)

SLIDERS - MINIMUM ORDER OF 20 PER ITEM (\$4 EACH)

- Grilled cheeseburger, smoky caramelised onions, pickles, burger sauce
- Fried chicken, pickles, slaw and mayo
- Seared halloumi, field mushroom, smoked chipotle hummus, house made vegan aioli (V)
- Battered market fish, cos lettuce, red onion, dill tartare sauce



SET MENU

Minimum of 20 guest

2 courses - \$66pp, includes one side

3 courses - \$77pp, includes two sides

Choose 2 options from each course Additional options are \$4 per person

BREAD TO START

Bretzel mania's ciabatta roll & House whipped butter (GFA)

ENTRÉE

Classic shrimp cocktail, marie rose sauce, iceberg lettuce (GF)

Pan fried halloumi, grilled flatbread, pomegranate & herb salad (V)

House made pork belly pâté, brioche crouton, apple & fennel chutney, chervil (DF)

Salt and pepper squid, baby spinach, roasted almonds, tahini dressing

Roasted beetroot, whipped chevre, hazelnuts (GF, V)

Beef fillet tataki, mini yorkshire pudding, horseradish cream, microgreens

MAIN

Fillet of beef with port wine jus, potato gratin, seasonal asparagus, greens (GF)

Crispy pork belly, new potatoes, seasonal greens, mustard gravy (GF)

Grilled salmon steak, mustard hollandaise, new potatoes and asparagus, seasonal greens (GF)

Harissa grilled lamb rump salad with mediterranean couscous, mint pesto, raita yoghurt (GF)

Roast duck leg, potato gratin, baby spinach salad, cranberry relish (GF)

Truffle infused chicken breast, ratatouille, basil creme fraiche, new potatoes (GF)

Roast cauliflower steak with walnut sauce, thyme oil, edamame salsa, almond crumble (GF, DF, V)

SIDES

Herb roasted gourmet potatoes (GF, DF, V)

Garden salad, tomato, cucumber, onion, mimosa dressing (GF, DF, V)

Seasonal steamed vegetables, lemon infused oil (GF, DF, V)

Herb roasted vegetables, EVO (GF, DF, V)

DESSERT

Vanilla panna cotta, strawberries, white chocolate crumble (V)

New York cheesecake, meringue, raspberry gel (V)

Sticky Eton Mess sundae, meringue, cream, berries, compote (GF, V)

Flourless chocolate brownie slice, berry compote, vanilla cream (GF, V)

Homemade Xmas pudding, brandy cream, boozy fruit (V)

DESSERT PLATTER - SERVED PER TABLE \$6 pp

Churros doughnuts with cajeta caramel, berry coulis and chocolate sauce (V)

Sticky eton mess sundae, meringue, cream, berries, compote (GF, V)

BUFFET MENU

Minimum of 20 guests

6 items - \$55pp (Select a maximum of 2 hot dishes)

7 items - \$65pp (Select a maximum of 3 hot dishes)

8 items - \$75pp (Select a maximum of 4 hot dishes)

All buffets include house bread & house churned butter

HOT

Truffled chicken breast, ratatouille, basil creme fraiche (GF)

Beef sirloin, crispy shallots, red wine gravy (GF, DF)

Roasted salmon, mustard hollandaise (GF)

Herb roasted pork belly, crackling, chimichurri (GF, DF)

Roast cauliflower, walnut sauce, thyme oil, almond crumble (GF, DF, V)

Lamb rump, cafe de paris butter (GF)

Orange whiskey glazed manuka smoked ham sirloin (GF)

COLD

Greek salad, tomato, red onion, cucumber, feta, olives (GF, V)

Mediterranean couscous, tomato, feta, cucumber, basil, lemon & garlic vinaigrette (DF, V)

Potato salad with capsicum, chives, sour cream, mayonnaise (GF, V)

Black rice, broccolini, rocket, hummus, apricot, currant, pumpkin seeds, orange & sumac dressing (GF, DF, V)

SIDE

Leafy garden salad, tomato, onion, cucumber, mimosa dressing (GF, DF, V)

Roasted vegetables (GF, DF, V)

Herb roasted gourmet potatoes (GF, DF, V)

Cheesy potato gratin, Parmesan (GF, V)

Truffled Mac' n Cheese (V)

DESSERT

New York cheesecake, meringue, raspberry gel (V)

Mini meringues, cream, berries, compote (GF, V)

Flourless chocolate brownie slice, berry compote, vanilla cream (GF, V)

Homemade Xmas pudding, brandy cream, boozy fruit (V)

BUILD YOUR OWN SUNDAE STATION - ADDITIONAL \$9.00 PER PERSON

Vanilla ice cream | Nutella ice cream | Whipped cream | Chocolate sauce |

Peanuts | Bananas | Berry compote | Marshmallows | Mini meringues | 100's & 1000's

CHRISTMAS CARVERY SANDWICH BUFFET

Minimum of 40pax

\$22 Per Person

Orange whiskey glazed manuka whole champagne ham (GF, DF)

Bretzelmania's ciabatta roll and baguette (DF, V)

Sliced cheddar cheese (GF, V)

Mediterranean couscous, tomato, feta, cucumber, basil, lemon & garlic vinaigrette (DF, V)

Cabbage Slaw (GF, DF, V)

House made aioli (GF)

Honey mustard (GF)

Sweet tomato & chipotle relish (GF, DF, V)

Add a whole side of Roast Salmon with chimichurri for \$10 per person

DESSERT PLATTER

Churros doughnuts with cajeta caramel, berry couli and chocolate sauce (V)

Homemade Xmas pudding, brandy cream, boozy fruit (V)



KELLEYANN

MORNING & AFTERNOON TEAS

Minimum of 20 guests

1 item - \$8 | 2 items - \$11

Includes assorted premium tea & pressed coffee

Sweet

Blueberry muffins, whipped butter (V)

Churros doughnuts with cajeta caramel, berry coulis and chocolate sauce (V)

Flourless chocolate brownie (GF, V)

New York cheesecake, meringue, raspberry gel (V)

Savoury

Sausage roll, Baxter's BBQ sauce

Warm cheese scone, whipped butter (V)

Ham and cheese croissant

Mini vegetable frittata (GF, V)

