



Eat

"People who love to eat are always the best people."

- Julia Child

ALL DAY MENU

Bar Snacks

- Green olives** 5
Whole pitted Spanish olives.
- Spiced nuts** 5
Cashews, walnuts and almonds toasted with our house spice mix.
- Edamame** 9
Lightly steamed and served with rock salt.
- Pork pie** 9
Served with Branston pickle.

Light Bites

- Cheese and water crackers** 12
Ask staff for today's selection.
- Scotch egg** 12
Pork sausage, chicken egg, white truffle mayonnaise.
- Cheese and mushroom jaffle** 14
Two cheeses, medley of seasonal mushrooms, spring onion and garlic, crimped closed in our jaffle iron.
- Duck and shiraz pâté** 16
Toasted sourdough, cornichons.
- Smoked salmon crostini** 16
Dill crème fraîche, smoked salmon on rye crostini toasted in-house.

Steamed

- Dumpling** 2.5
Duck, pork, prawn, prawn & chive, prawn & snow pea, scallop, or vegetarian. Served with chilli sauce and soy sauce on the side.
- Pork buns** 8
Two steamed buns.
- Mixed plate of dumplings** 15
One each flavour of dumpling. Served with chilli sauce and soy sauce on the side.
- Lunch special - till 4:00pm** 13

To Share

- Ploughman board** 28
Pork pie, Cheddar cheese, leg ham, cornichons, Branston pickle, relish, sourdough. Ideal for two or enjoy in indulgent feast for one.
- Grazing board** 45
Three cheeses, duck and shiraz pâté, green olives, toasted sourdough, watercrackers, fruit paste. Ideal to share between four.
- Dumplings for two** 55
Two mixed plates of dumplings, two pork buns, one steamed edamame and two glasses of house wine or two schooners of draught beer of your choice.
- Dumplings for four** 100
Four mixed plates of dumplings, four pork buns, two steamed edamame and a bottle of house wine or four schooners of draught beer of your choice.

EVENING MENU

from 5:00pm

Dinner

Beef and burgundy pie 15

Chuck steak, bacon, mushroom, bacon cooked in red wine served with mash, mushy peas and gravy.

Chicken and leek pie 15

A Cornish recipe of chicken, leeks and cream served with mash, mushy peas and gravy.

Moroccan chickpea and vegetable pie 15

A vegetarian delight served with mash, mushy peas and gravy.

Beetroot and halloumi Salad 16

Beetroot, halloumi, red onion, oranges and rocket.

Bangers and mash 18

Cumberland pork sausages with mashed potato, mushy peas, caramelised onion and gravy.

Something Sweet

Eton mess 12

Meringue, whipped cream and fruit compote.

Chocolate mousse 14

Served with berries, topped with a chocolate truffle.

DAILY SPECIALS

Monday

Curry club

Join us on Monday when we serve up one of the UK's national dishes - Curry. \$12 with any drink purchase.

Tuesday

Dollar dumplings

Dumplings for just a dollar each with any drink. Choose one or choose many!

Wednesday

Pie and pint

Hand-crafted pie served with mashed potato, mushy peas, gravy and a pint of our house lager, any house wine or spirit for \$15.

Thursday

Jaffle night

Celebrating this institution of Australian and British cuisine, savory and sweet, turn your Thursday into a toastie day from \$10.

Friday

Banging Fridays

Friday is a lot of fun at The Fox Hole. Order bangers and mash for dinner and enjoy your next drink at happy hour price!



Drink

"No great story ever started with someone eating a salad."

- Unknown

These are our favourite drinks of the moment, however, if you'd like a wider selection, please ask our team for the full drinks menu.

FOXTAILS

Classics

- Aperol spritz** 15
Aperol, prosecco, soda
- Dark n stormy** 17
Gosling's black seal rum, ginger beer, lime juice and bitters.
- Espresso martini** 17
Absolut vodka, Kahlua, espresso, vanilla and coffee beans.
- Margarita** 20
Calle 23 Tequila, Cointreau, lime juice and lime slice.
- Old fashioned** 20
Woodford Reserve bourbon, Angostura bitters, sugar, maraschino cherry and orange peel.

Gin-based

- London Mule** 15
Broker's London dry gin, ginger beer, lime juice
- Gimlet** 17
Broker's London dry gin, lime juice, simple syrup, lime wedge
- Negroni** 17
Tanqueray London dry gin, Campari, sweet vermouth, bitters
- Bramble** 17
Tanqueray gin, lemon juice, crème de mure, simple syrup, blackberry
- Aviator** 20
Aviation gin, Maraschino, crème de violette, lemon juice
- English garden** 20
Sipsmith London dry gin, St Germain, apple juice, lemon juice

WINE

Sparkling

Rothbury Estate Sparkling Cuvee 8 32
Hunter Valley, New South Wales
Refreshingly effervescent with white melon, buttery, honeyed fruit characters, balanced oak, butterscotch and nectarine.

Canti Prosecco D.O.C. 11 52
Cassano, Belbo, Italy
Lemons, apples and stone fruits on the nose enhance the light, spritzy palate and complex finish.

GH Mumm Cordon Rouge 98
Reims, France
One of Champagne's most consistent wines. The high proportion of the Pinots makes this wine a perfect match for cheese. An explosion of freshness in the mouth and aromas of fresh fruit and caramel perpetuate the intensity. This is a perfect celebration Champagne.

Bollinger Special Cuvée 152
Ay, Marne, France
Grapes exclusively grown in Grands and Premiers Cru. A subtle combination of structure, length and vivacity. A persistent bead which makes the bubbles like velvet. Tastes of pear, brioche and spice with fresh walnut.

Rosé

Upside Down Rosé 9 14 38
Marlborough, New Zealand
Unusually this wine is made with Nebbiolo grapes. A light bodied, fresh and fruity Rose. Aromas of fresh cherry and strawberry with a refreshing palate and a crisp, clean finish.

La Vieille Ferme Rosé 12 18 48
Ventoux, Southern Rhone, France
Raspberry and strawberry aromas with hints of Turkish delight, musk and spice. Lovely textural with fresh acidity and a dry finish. This one is for rosé lovers.

White

Bay of Stones Sauvignon Blanc

Fleurieu, South Australia

Lively fruit flavours of passionfruit and citrus enhanced with a fresh natural acidity providing vibrancy and length on the finish.

8 12 32

Dusky Sounds Sauvignon Blanc

Marlborough, New Zealand

Open the bottle and you'll smell grapefruit and citrus with some herbaceous hints. The palate is bursting with the tropical zing we know and love from proper Kiwi Sauvignon Blanc and it ends with clean refreshing acids.

11 16 44

Nottage Hill Pinot Grigio

South East, Australia

Lifted aromas of pear with a touch of apple and spice. A soft and approachable taste with Nashi pear flavours that integrate with luscious acidity to end the drink in a refreshing finale. Drink this wine with battered flathead served with homemade tartar sauce.

9 14 38

Leo Buring Riesling

Clare Valley, South Australia

Fresh lime combines with a delicate floral touch and some inviting spice. Great depth and fine acidity with aromas of stewed apple, citrus and blossom. This is a perfectly-balanced steely Riesling – if you like a Riesling, this is the wine for you!

12 18 48

Mr Smith Chardonnay

Mornington Peninsula, Victoria

Tropical stone fruit and toasty oak on the nose, this wine has a creamy and buttery texture balanced with hints of citrus acidity slightly integrated with vanillin oak. The kind of wine that could be drunk for the whole night.

12 18 52

Red

Grayling Pinot Noir

Waipara, South Island, New Zealand

Our cousins across the ditch have made this great little Pinot Noir with black cherries and plum aromas with savoury, oak highlights. A ripe, fleshy wine with a great palate weight with a well-integrated lingering aftertaste.

9 14 38

Saltram 1859 Shiraz

Barossa Valley, South Australia

Notes of dark berry fruits and plums on the nose. The palate is rich with an excellent balance of fruit flavours, subtle tannins and a soft, velvety finish. A vibrant and textural and all-together classical Barossa Shiraz.

12 18 48

Blackbilly GSM

Mclaren Vale, South Australia

Made from grapes grown on old vines, the Mourvedre gives this wine its spiciness. GSM is one of our favourite blends, a medium bodied wine with layered complexity and a beautiful colour. Goes great with pies!

14 21 56

Hartog's Plate Cabernet Merlot

Margaret River, Western Australia

A Bordeaux-style blend, this wine's palate has vibrant raspberry and blackcurrant notes with a luscious and balanced finish. It won't disappoint.

8 12 32

Catena Zapata Alamos Malbec

Mendoza, Argentina

These Malbec grapes are handpicked to ensure quality. We love a Malbec and if you want a good one, you need look no further than Argentina. This wine is full of blackberries and fruitcake notes and is a perfect match for a Scotch egg or three.

13 19 52

HOUSE GIN & TONICS

Australia

- Four Pillars Rare Dry** 9
Yarra Valley, Victoria - slice of pink grapefruit.
- 23rd Street Signature** 12
Renmark, South Australia - twist of orange.
- Archie Rose Signature Dry** 12
Rosebery, New South Wales - slice of lemon.
- Poor Tom's Sydney Dry** 12
Marrickville, New South Wales - sliced strawberry.

United Kingdom

- Bombay Sapphire** 9
Hampshire, England - wedge of lime.
- Tanqueray** 9
Fife, Scotland - wedge of lime.
- Broker's** 9
Birmingham, England - wedge of lemon or lime.
- The Botanist** 12
Islay, Scotland - rosebuds and a twist of lemon.
- Hendrick's** 12
Girvan, Scotland - slice of cucumber.
- Sipsmith London Dry** 12
London, England - slice of lime.

Sloe Gins

- Williams Sloe Mulberry** 15
London, England - on the rocks with a twist of lemon.

Our house tonic is Cascade Tonic. We also offer Capi Native and Fever Tree tonics for an extra dollar. The garnish pairings are our suggestions to inspire your journey and we would be delighted for you to mix and match should you wish to create your own story.

SPIRITS

Vodka

- Absolut** 9
Sweden
- Belvedere** 12
Poland

Tequila

- Espolon Reposado** 9
Mexico
- Calle 23 Reposado** 12
Mexico

Rum

- Flora de Caña** 9
Nicaragua
- Gosling's Black Seal** 12
Bermuda

Scotch

- Johnnie Walker Black Label** 9
Scotland
- Glenfiddich 12 Year Old Single Malt** 12
Scotland

Bourbon

- Maker's Mark** 9
United States of America
- Woodford Reserve** 12
United States of America

BEER & CIDER

Draught Beer

The Fox Hole lager <i>New Zealand</i>	7.5	10
Monteith's Pointers Pale Ale <i>New Zealand</i>	9	12

Bottled Beer

Asahi Super Dry <i>Japan</i>	9
Corona Extra <i>Mexico</i>	9
Blue Moon Belgian White <i>Belgium</i>	10

Bottled Cider

Bulmer's Original <i>United Kingdom</i>	9
Willie Smith's Organic Cider <i>Tasmania</i>	12

OTHER DRINKS

Cold

Carbonated soft drinks <i>Coca cola, Diet Coke, ginger ale, lemonade or tonic.</i>	4
Fruit juice <i>Cloudy apple, orange or pineapple.</i>	5

Hot

Tea <i>Chai, chamomile, Earl Grey, English Breakfast, green, lemongrass and ginger or peppermint.</i>	3.5
Coffee <i>The Wood Roaster. Cappuccino, espresso, flat white, latte, long black, macchiato, ristretto, piccolo. Decaffeinated blend available.</i>	3.5
Hot chocolate <i>Steamed milk with melted chocolate.</i>	3.5
Extras <i>Large coffee or hot chocolate, espresso shot, almond or soy milk, caramel, hazelnut or vanilla syrup shot.</i>	0.5

In addition to our core range of bottled products, we regularly feature products on a seasonal basis. Please ask staff for the current selection.

It is our pleasure to offer you complimentary still and sparkling mineral water at the table.