



À PARTAGER

t o s h a r e

Garlic Pizza Bread *

8

Homemade Hummus *.V

served with flatbread, dukkah, feta, crispy chickpea and grapefruit oil

15

Duck Liver Parfait *

sangria jelly, pickled grapes and olive oil powder

16

ENTRÉES

f i r s t c o u r s e

Scorched Salmon *

poached pear, preserved lemon cream, coconut and spicy chilli tuile

22

Tartare Revisited *

eye fillet beef, parsley pesto, cured egg yolk and cauliflower purée

22

Watermelon & Crab *

watermelon 3 ways, crab and mozzarella

24

Te Matuku Oysters ^{GF}

Waiheke Island

^{1/2} dozen

26

dozen

48

Escargots *

baked in the shell with Pastis and garlic butter

^{1/2} dozen

16

dozen

24

SALADS

Billy *

crumbed goat's cheese, quinoa, vine-ripened tomato, pancetta, walnuts and balsamic dressing

21

Oasis Bowl ^{GF}

house smoked salmon, avocado, kiwi, pineapple, toasted pinenuts, goat's curd, spinach and red cabbage

25

PLATS

s e c o n d c o u r s e

Gnocchi à la Forestière ^V

sauté portobello mushroom, sage, pecorino, almonds, white wine and lemon

26

La Fourchette's Burger

beef, homemade brioche bun, mustard pickles, bacon, comté cheese, dark beer onion and red wine jus, served with fries and truffle mayo

26

Lamb Shoulder

braised shredded lamb in filo pastry served with roasted eggplant, feta, basil and spicy chilli tuile

31

Duck Confit ^{GF}

served with Jack Daniel's orange purée, toasted almonds, green beans and braised endive in a sweet jus

35

Rare Tuna ^{*}

served with crispy polenta, grapefruit and fennel salad in a capsicum and hazelnut sauce

35

Scotch Fillet ^{GF}

served with confit native potatoes, salad and sauce au poivre

39

Plat du Jour

Chef's daily dish - Ask your waiter

POA

À CÔTÉ

o n t h e s i d e

Baked Half Cauliflower ^{GF}

peanuts, sultanas and smoked paprika crème fraîche

9

Red Butter Lettuce ^{GF}

chardonnay verjuice dressing

9

Frites ^{GF}

served with aioli sauce

6

Broccolini ^{GF}

mint, garlic butter and sesame

9

Polenta Fries ^{GF}

pecorino and truffle mayo

9

*Our staff can recommend wine matches to enhance your meals
We are happy to cater for groups and functions in our private dining area
Please feel free to ask our Manager to make further enquiries*

PIZZAS

*all our pizzas are topped with mozzarella and tomato ragù
GF base available on request*

Pissaladière

caramelised onion, anchovy, olive and parmesan
18

The Classic Marguerite

buffalo mozzarella and basil
20

La Provençale

tomato, comté cheese, olive and herbs
20

La Fermière

mushroom, spinach, goat cheese and sundried tomato
21

Tarte Flambée

emmental, crème fraîche, bacon, and red onions
21

L'Antillaise

spiced chicken, goat cheese, tomato, capsicum and caramelised onion
22

Du Soleil

smoked ham hock, emmental and caramelised pineapple
22

Le Sud

prosciutto, fig and fourme d'ambert cheese
23

Quatre Fromages

brie de meaux, emmental, mozzarella and fourme d'ambert
23

Carnivore

l'authentique sausage, ham, mortadelle, beef ragù and aioli
23

De la Mer

seafood, chilli and crème fraîche
24

GALETTES

all our galettes come with mozzarella

La Suisse ^{GF}

ham, emmental and egg
16

La Forestière ^{GF}

spinach, mushroom and egg
17

La Méditerranéenne ^{GF}

tomato, buffalo mozzarella, chorizo and basil
17

La Nordique ^{GF}

akaroa smoked salmon, red onion, caper and lemon crème fraîche
19.5

