



THE GABLES

lunch menu

small plates / tapas - to share, to start or choose 2 or 3 for one

toasted ciabata, dips, muritai olive oil and balsamic reduction	9	mixed kumara crisps with sweet chili mayo	7
local pacific oysters - natural with red onion vinaigrette (1/2 doz)	16	daily sashimi selection, wasabi & ginger	15
mushroom and goats cheese bruschetta	9	caprese salad - vine tomatoes, buffalo mozzarella & basil with muritai olive oil	13
duck liver parfait with melba toast and red onion conserve	18	seasoned lamb koftas with cucumber raita	13
coconut, chili and lime kokoda	12	rare beef, blue cheese and walnut salad	13
		garlic & chili tiger prawns	12

larger plates, brunch & mains

all day full english - eggs, bacon, sausages, mushrooms, lemon & thyme hash browns, home baked beans, black pudding & grilled tomatoes with toasted bread	24
bay of islands brunch - pan-fried northland snapper on toasted ciabata topped with poached egg, seasoned avocado, tomato and homestyle relish	25
the gables chowder - a creamy soup of prawns, mussels, scallops and local fish	22
the atlantis salad - scallops and tiger prawns resting on mixed leaves, avocado and chorizo with a spicy tomato vinaigrette	22
roasted pumpkin and goats cheese salad with toasted sunflower seeds, crispy croutons and manuka dressing (v)	19
seafood tasting platter for two: an ever changing selection of fresh shellfish, sashimi, prawns and locally caught fish - please ask your waiter	42 for 2
roasted chicken, avocado and bacon salad with shaved parmesan, croutons and garlic dressing	22
le moules - fresh northland mussels cooked in the shell with a local chardonnay, garlic and butter broth, served with toasted ciabata	21
fish n' chips - locally caught fresh fish in a light, crispy beer batter served with fries and aioli (trevelley / snapper)	19 / 25
risotto of salmon and prawns with toasted pine nuts and fresh green herbs	24
whole bay of islands snapper for two - cooked in a citrus beurre blanc	52 for 2

sides - \$8 each

- golden kumara mash
- herb buttered asparagus
- fries with aioli
- tuscan salad
- rocket, pear and parmesan salad

the gables caters for all diets & are happy to put together a dish off the menu to suit children and any special dietary needs | please ask your waiter for a copy of the dessert menu