

THE GABLES

OSTERIA 1847 *enoteca*

DINNER

Antipasti

Orongo Bay Oysters – Citrus & pepper granita (6/12) ^{GF}	26/48	Warm Olives – Fennel & orange. ^{VG GF}	9
House Baked Focaccia ^{VG}	6	Arancini – Truffle, parmesan crema. ^V	16
Meat – Cured meats, chicken liver parfait. ^{GF}	22	Burrata – Heirloom & sundried tomatoes, almond. ^{V GF}	32
Cheese – Local cheeses, onion jam, crackers. ^{V GFO}	24	Pala Farm Vegetable Carpaccio – Pesto, citrus, herbs. ^{VG GF}	20
Vegetables – Olives, vegetables, cannellini dip. ^{VG GF}	21	Market Fish Crudo – Vermouth cured fish, orange, caperberry, fennel. ^{GF}	24
Tagliere Misto – Meat, cheese & vegetable platter with focaccia & crackers.	65	Fritto Misto – Quick fried calamari prawns, & fish with citrus aioli.	28
		Confit Lamb Ribs – Mahoe blue, hazelnut, honey. ^{GF}	27
		Wapiti Tartare – Wild Fiordland venison, grape, pistachio roquette emulsion, Sardinian cracker. ^{GFO}	26

Homemade Pasta

Vongole – Spaghetti, Cloudy Bay clams, chili, garlic. * ^{GFO}	38
Ragu – Pappardelle, braised lamb, mahoe edam. ^{GFO}	36
Basil & Pistachio Pesto – Spinach Penne, tomato, buffalo mozzarella. ^{V GFO}	37
Gnocchi – Courgette, orange & thyme crema, pangrattato. ^{V GFO}	34

Secondi

Bistecca – 300g Sirloin, balsamic onions, gremolata. ^{GF}	42
Whole Market Fish – Pickled fennel butter, capers. * ^{GFO}	M.P
Smoked Eggplant – White bean & rosemary puree, pickles, pangrattato. ^{VG GFO}	32

Contorni

Pala Farm Leaves – Orange & pink pepper vinaigrette. ^{GF VG}	13
Shoestring Fries – Rosemary salt, truffle aioli. ^V	10
Green Summer Vegetables – Lemon, gremolata. ^{VG GF}	15

Dolce

Pistachio & Lemon Mess – Meringue, lemon sorbet. ^{V GFO}	16
Pannacotta – Rosemary, dark chocolate, berries. ^{GF}	16
Affogato – Vanilla ice cream, espresso, liqueur. ^{GF}	18

Dietary Requirements

Please let staff know allergies and special dietary requirements.

We generally cater for everything and can adjust dishes to suit.

Children – Please speak to staff about our childrens options.

GF Gluten-Free

GFO GF Option

V Vegetarian

VG Vegan

*subject to availability

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LUNCH

Antipasti

Orongo Bay Oysters – Citrus & pepper granita (6/12) ^{GF}	26/48	Warm Olives – Fennel & orange. ^{VG GF}	9
House Baked Focaccia ^{VG}	6	Arancini – Truffle, parmesan crema. ^V	16
Meat – Cured meats, chicken liver parfait. ^{GF}	22	Burrata – Heirloom & sundried tomatoes, almond. ^{V GF}	32
Cheese – Local cheeses, onion jam, crackers. ^{V GFO}	24	Pala Farm Vegetable Carpaccio – Pesto, citrus, herbs. ^{VG GF}	20
Vegetables – Olives, vegetables, cannellini dip. ^{VG GF}	21	Market Fish Crudo – Vermouth cured fish, orange, caperberry, fennel. ^{GF}	24
Tagliere Misto – Meat, cheese & vegetable platter with focaccia & crackers.	65	Fritto Misto – Quick fried calamari prawns, & fish with citrus aioli.	28
		Confit Lamb Ribs – Mahoe blue, hazelnut, honey. ^{GF}	27

Homemade Pasta

Vongole – Spaghetti, Cloudy Bay clams, chili, garlic. ^{* GFO}	38
Ragu – Pappardelle, braised lamb, mahoe edam. ^{GFO}	36
Basil & Pistachio Pesto – Spinach Penne, tomato, buffalo mozzarella. ^{V GFO}	37

Secondi

Caesar Salad – Cos, parmesan, egg, pangrattato, pancetta, anchovy dressing. Add smoked fish +6.	24
Open Steak Sandwich – Sirloin steak, caramelized onion, sundried tomato, Pala Farm leaves, roquette emulsion.	32
Whole Market Fish – Pickled fennel butter, capers. ^{* GFO}	M.P
Smoked Eggplant – White bean & rosemary puree, pickles, pangrattato. ^{VG GFO}	32

Contorni

Pala Farm Leaves – Orange & pink pepper vinaigrette. ^{GF VG}	13
Shoestring Fries – Rosemary salt, truffle aioli. ^V	10
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Cocktails

Limoncello Basil Spritz – Limoncello, Prosecco, Lemon, Soda, Basil	20
Aperol & Sauv Punch – Aperol, Rogue Vine Sauvignon, Grapefruit, Lemon, Sugar, Soda	20
Kaffir Lime Margarita – Kaffir infused Tequila, Lime, Salt	20
Blood Orange Negroni – Malfy Arancia Gin, Martini Fiero, Aperol, Orange Bitters	21
Bay of Islands Negroni – Black Collar Gin, 144 Islands Vermouth, Campari, Russell Fennel	21
Amaretto Sour – Amaretto, Lemon, Sugar, Egg White	20
Tiramisu Martini – Vodka, Borghetti, Baileys, Espresso, Cream	23

Local Long Drinks

Kerikeri White Port – Elderflower Tonic, Lemon, Strawberry	17
144 Islands Vermouth No.2 – East Imperial Premium Tonic, Orange Bitters, Kawakawa	18
Black Collar Gin – Grapefruit Soda, Bitters, Rosemary	17

Sparkling Wine



Prosecco, Le Contesse, Veneto, NV	14	60
Prosecco Rose, Cold Salici, Veneto, NV		70
Brut, Nautilus, Marlborough, NV		90
Brut, Laurent Perrier, Reims, NV		170
Brut, Laurent Perrier Millésimé, Reims 2012		320

White Wine



Sauvignon Blanc, Rogue Vine, Bay of Islands 2023	14	60
Sauvignon Blanc, Auntsfield, Marlborough 2022		60
Sauvignon Blanc, Amisfield, Central Otago 2020		95
Sauvignon/Sémillon, 144 Islands, Bay of Islands 2020		75
Vermentino, Pala I Fiori, Sardinia 2021		60
Verdelho, Coxhead Creek, Matakana 2022	13	55
Pinot Grigio, Montecampo, Veneto 2022	12	50
Pinot Grigio, Corte Giara, Veneto 2022		65
Pinot Gris, Kainui, Bay of Islands 2023	14	60
Greco/Fiano, Pipoli, Basilicata 2022		60
Pecorino, La Valentina, Abruzzo 2021		75
Riesling (Dry), Amisfield, Central Otago 2020		65
Riesling (Spätlese), Fromm, Marlborough 2022		70
Soave Classico, Pieropan, Veneto 2022	16	70
Viognier, 144 Islands, Bay of Islands 2023	17	75
Chardonnay, Clearview White Caps, Hawkes Bay 2021		60
Chardonnay, Caruso e Minini, Sicily 2021		70
Chardonnay, The Landing, Bay of Islands 2021	20	90
Chardonnay, Pegasus Bay, Waipara 2019		105

Beer & Cider

On tap - Peroni (400ml)	13
Local Hazy - ask waitstaff (380ml)	13
Peroni 0%	10
McLeods Northern Light Lager 2.3%	11
Urbanaut Pilsner	11
8 Wired West Coast IPA	13
8 Wired American Stout	12
Moa Apple Cider	11

Non Alcoholic

Fresh House Lemonade	8
Spiced Orange and Rosemary Shrub	9
Juices - Apple/Orange	5
Antipodes Water 1L	12
Coke/Coke Zero/Sprite/Ginger Beer/Lemon Lime Bitters	5

Rose & Chilled Red Wine



Rose, Omata, Russell 2023	14	60
Rose, Pipoli, Basilicata 2022		60
Rose, 144 Islands, Bay of Islands 2022		70
Frappato, Nicosia, Sicily 2020		65

Red Wine



Pinot Noir, X Wines, Marlborough 2021		55
Pinot Noir, Grasshopper Rock, Central Otago 2019	20	90
Pinot Noir, Felton Road, Central Otago 2019		135
Cabernet Franc, Three Fates, Hawkes Bay 2021		75
Chianti, Fontella, Tuscany 2020	15	65
Chianti Classico Riserva, Poggio Civetta, Tuscany 2020		85
Dolcetto, Heron's Flight, Matakana 2021		70
Montepulciano, Fantini, Abruzzo 2021	12	50
Tempranillo, Marsden, Bay of Islands 2020		70
Valpolicella Ripasso, Vivaldi, Veneto 2020		75
Nero d'Avola, Riporta, Sicily 2021		60
Nero d'Avola/Frappato, Baglio Gibellina, Sicily 2020		65
Syrah, John Dapetrosino, Sicily 2021		60
Syrah, Dancing Petrel, Bay of Islands 2020	19	85
Syrah, 144 Islands, Bay of Islands 2020		90
Barbera, Prunotto, Piedmont 2021		70
Pinotage, Marsden, Bay of Islands 2021	16	70
Primitivo, Masso Antico, Puglia 2020	14	60
Sangiovese Reserve, Heron's Flight, Matakana 2019		100
Negroamaro, Talo San Marzano Talo, Puglia 2020		70
Tannat, Kari Kari, Far North 2019		80

* Rare & Cellar aged wine list available on request
Please ask for spirits, liqueurs, coffees and other drinks