

THE GABLES

OSTERIA 1847 *enoteca*

DINNER

Antipasti

| | | | |
|--|-------|--|----|
| Orongo Bay Oysters – Cucumber & pink 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 |
| Smoked Snapper Rillette – Northland snapper, pickled cucumber, orange, caperberry. ^{GF} | 21 | Heirloom Tomato Bruschetta – Sundried tomato, almond. ^{VG} | 12 |
| Meat Platter – Cured meats, chicken liver parfait. ^{GF} | 22 | Buffalo Mozzarella – Compressed melon, Parma ham, pistachio, balsamic. ^{GF} | 29 |
| Cheese Platter – Local cheeses, onion jam, crackers. ^{V GFO} | 24 | Fritto Misto – Quick fried calamari, prawns, & fish with citrus aioli. | 28 |
| Vegetable Platter – Olives, vegetables, pesto dip. ^{VG GF} | 21 | Confit Lamb Ribs – Mahoe blue, hazelnut, honey. ^{GF} | 27 |
| Tagliere Misto – Meat, cheese & vegetable platter with focaccia & crackers. | 65 | | |

Homemade Pasta

| | |
|---|----|
| Tiger Prawn – Bucatini, lemon butter, squid ink crumb. ^{GFO} | 35 |
| Ragu – Casarecce, pork, fennel, mahoe old edam. ^{GFO} | 34 |
| Puttanesca – Spaghetti, anchovies, pangrattato. ^{VGO GFO} | 29 |
| Truffle – Macaroni, Pecorino, truffle crema. ^{GFO} | 24 |

Secondi

| | |
|---|-----|
| Lamb Backstrap – 250g Omak Lamb, Mahoe quark, balsamic onions, gremolata. ^{GF} | 45 |
| Whole Market Fish – Cherry tomatoes, capers, olives, beurre blanc. * ^{GF} | M.P |
| Smoked Pumpkin – Pumpkin seed & herb vinaigrette, hazelnut. ^{VG GF} | 29 |

Contorni

| | |
|---|----|
| Cos – Orange & pink pepper vinaigrette. ^{GF VG} | 11 |
| Shoestring Fries – Rosemary salt, truffle aioli. ^V | 10 |
| Seasonal Vegetables – Lemon, gremolata. ^{VG GF} | 15 |

Dolce

| | |
|--|----|
| Limoncello & Berry Friande – Meringue, lemon sorbet. ^{VG} | 15 |
| Coffee Pannacotta – Chocolate & hazelnut, baileys crema. ^{GF} | 15 |
| 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

VGO Vegan Option

*subject to availability

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LUNCH

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| Puttanesca – Spaghetti, anchovies, pangrattato. ^{VGO GFO} | 29 |
| Truffle – Macaroni, Pecorino, truffle crema. ^{GFO} | 24 |

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 – Cherry tomatoes, capers, olives, beurre blanc. * ^{GF} | M.P |
| Smoked Pumpkin – Pumpkin seed & herb vinaigrette, hazelnut. ^{VG GF} | 29 |

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Cocktails

| | |
|--|----|
| Limoncello Basil Spritz – Limoncello, Prosecco, Lemon, Soda, Basil | 20 |
| Amarena della Notte – Averna, Cherry Gin, Chambord, Lemon, Strawberry, Soda | 21 |
| Kaffir Lime Margarita – Kaffir infused Tequila, Lime, Salt | 20 |
| Amaro 144 Manhattan– Amaro Montenegro, Bourbon, 144 Islands Vermouth, Orange Bitters | 22 |
| Bay of Islands Negroni – Black Collar Gin, 144 Islands Vermouth, Campari, Russell Fennel | 21 |
| Amaretto Sour – Amaretto, Lemon, Sugar, Egg White | 21 |
| Tiramisu Martini – Vodka, Borghetti, Baileys, Espresso, Cream | 23 |

Local Long Drinks

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|--|----|
| Kerikeri White Port – Elderflower Tonic, Lemon, Strawberry | 17 |
| Black Collar Pineapple Rum – Ginger Ale, Fresh Lime | 17 |
| Black Collar Gin – Grapefruit Soda, Bitters, Rosemary | 17 |

Sparkling Wine



| | | |
|---|----|-----|
| Prosecco, Gancia, 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 2023 | | 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 | | 55 |
| Albariño, 144 Islands, Bay of Islands 2023 | 17 | 75 |
| Pinot Grigio, Montecampo, Veneto 2022 | 13 | 55 |
| Pinot Grigio, Corte Giara, Veneto 2022 | | 65 |
| Pinot Gris, Omata, Russell 2023 | 15 | 65 |
| Riesling (Dry), Amisfield, Central Otago 2020 | | 65 |
| Greco/Fiano, Pipoli, Basilicata 2022 | | 60 |
| Pecorino, La Valentina, Abruzzo 2021 | | 75 |
| Arneis, Maison Noire, Hawkes Bay 2022 | | 70 |
| Soave Classico, Pieropan, Veneto 2022 | 16 | 70 |
| Viognier, 144 Islands, Bay of Islands 2023 | | 75 |
| Chardonnay, Coxhead Creek, Matakana 2022 | | 65 |
| 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 | 12 |
| 8 Wired West Coast IPA | 13 |
| 8 Wired American Stout | 12 |
| Moa Apple Cider | 12 |

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, San Marzano, Puglia 2022 | | 65 |
| Rose, 144 Islands, Bay of Islands 2023 | | 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, Coxhead Creek, Matakana 2021 | | 75 |
| Sangiovese Volare, Heron's Flight, Matakana 2001 | 15 | 65 |
| Chianti, Fontella, Tuscany 2020 | 15 | 65 |
| Chianti Classico Riserva, Poggio Civetta, Tuscany 2020 | | 85 |
| Merlot, Redmetal, Hawkes Bay 2020 | | 65 |
| Montepulciano, Fantini, Abruzzo 2021 | | 55 |
| Valpolicella Ripasso, Vivaldi, Veneto 2020 | | 75 |
| Nero d'Avola, Riporta, Sicily 2021 | | 60 |
| Nero d'Avola/Frappato, Baglio Gibellina, Sicily 2020 | | 65 |
| 144 Islands, Petit Verdot/Syrah, Bay of Islands 2023 | | 85 |
| Syrah, John Dapetrosino, Sicily 2021 | | 60 |
| Syrah, Dancing Petrel, Bay of Islands 2020 | 19 | 85 |
| Syrah, Marsden, Bay of Islands 2020 | | 90 |
| Barbera, Prunotto, Piedmont 2021 | | 70 |
| Pinotage, Marsden, Bay of Islands 2021 | | 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