

THE GABLES

OSTERIA 1847 *enoteca*

DINNER

Antipasti

Local Oysters — Kawakawa & vermouth mignonotte, citrus (6/12). ^{GFI}	29/55	Warm Olives — Fennel & orange. ^{GFI VG}	9
Pickled Green Lip Mussels — Herb oil. ^{GFI}	15	Arancini — Sundried Tomato & Asparagus. ^{GFI VG}	16
Bruschetta — Sundried tomato & almond pesto, Parma ham, buffalo mozzarella. ^{VO VGO}	16	Venison Carpaccio — Grape, Mahoe feta, macadamia. ^{GFI}	25
Rosemary Focaccia ^{VG} — Add ons below.	7	Polpette — Pork & venison meatballs, provolone, Napoli sauce. ^{GFI}	22
Trio of Far North Dips ^{GFI VG}	9	Fritto Misto — Quick fried calamari, prawns & fish with citrus aioli.	28
Burratina — Balsamic, basil. ^{GFI V}	15	Cured Fish — 144 Islands vermouth & beetroot cured market fish, fennel, gremolata. ^{GFI}	25
Antipasto Misto — Cured meats, local cheeses, crostini. ^{GFO}	29		

Homemade Pasta

White Ragu — Braised lamb shoulder, fettucine, pecorino. ^{GFO}	37
House Gnocchi — Guanciale, broccolini, Mahoe black pepper gouda. ^{GFO VO VGO}	39
Rocket & Macadamia Pesto — Conchiglie, buffalo mozzarella. ^{GFO VGO}	36
King Prawn & Mussel — Spaghetti, saffron, lemon, chilli. ^{GFO}	39

Secondi

Fiordland Wapiti — 200g Wild venison striploin, smoked ricotta, salsa rosso. ^{GFI}	55
Porchetta — Rolled pork belly, kumara, pickled onions. ^{GFI}	35
Whole Market Fish — Fennel butter, lemon. * ^{GFI}	M.P
Mushroom Ragu — Courgette, spiced arborio, fennel, gremolata, 'feta'. ^{GFI VG}	29

Contorni

Cos — Fennel, orange & pink pepper vinaigrette. ^{GFI VG}	13
Shoestring Fries — Rosemary salt, smoked paprika aioli. ^{GFI V}	13
Roasted Agria Potatoes — Mahoe quark. ^{GFI V VGO}	14
Summer Greens — Citrus, pistachio. ^{GFI VG}	16

Dolce

Manuka Honey Panna cotta — Kerikeri mandarin, macadamia brittle. ^{GFI V}	15
Dark Chocolate Semifreddo — Espresso. ^{GFI VG}	14
Affogato — Vanilla ice cream, espresso, liqueur. ^{GFI}	18
Cannoli — Lemon, pistachio praline.	9

Dietary Requirements

Please let staff know allergies and dietary requirements.

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

Children — Please speak to staff about our children's options.

GFI - Gluten-Free Ingredients

GFO - Gluten-Free Option

VGO - Vegan Option

* - Subject to availability

V - Vegetarian

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VO - Vegetarian Option

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LUNCH

Antipasti

Local Oysters — Kawakawa & vermouth mignonotte, citrus (6/12). ^{GFI}	29/55	Warm Olives — Fennel & orange. ^{GFI VG}	9
Pickled Green Lip Mussels — Herb oil. ^{GFI}	15	Arancini — Sundried Tomato & Asparagus. ^{GFI VG}	16
Bruschetta — Sundried tomato & almond pesto, Parma ham, buffalo mozzarella. ^{VO VGO}	16	Polpette — Pork & venison meatballs, provolone, Napoli sauce. ^{GFI}	22
Rosemary Focaccia ^{VG} — Add ons below.	7	Fritto Misto — Quick fried calamari, prawns & fish with citrus aioli.	28
Trio of Far North Dips ^{GFI VG}	9	Cured Fish — 144 Islands vermouth & beetroot cured market fish, fennel, gremolata. ^{GFI}	25
Burratina — Balsamic, basil. ^{GFI V}	15		
Antipasto Misto — Cured meats, local cheeses, crostini. ^{GFO}	29		

Homemade Pasta

White Ragu — Braised Lamb shoulder, Fettucine, Pecorino. ^{GFO}	37
Carbonara — Spaghetti, guanciale, egg, black pepper. ^{GFO VO}	28
Rocket & Macadamia Pesto — Conchiglie, buffalo mozzarella. ^{GFO VGO}	36
Prawn & Gurnard — Linguine, lemon, chilli, parsley. ^{GFO}	29

Secondi

Porchetta Sandwich — Rolled pork belly, apple & nduja conserva, rocket, fennel.	28
Burratina Salad — Rocket, orange & heirloom tomato. ^{GFI V}	27
Market Fish Salad — Rocket, orange & heirloom tomato. ^{GFI}	29
Whole Market Fish — Fennel butter, lemon. ^{* GFI}	M.P
Mushroom Ragu — Courgette, spiced arborio, fennel, gremolata, 'feta'. ^{GFI VG}	29

Contorni

Cos — Fennel, orange & pink pepper vinaigrette. ^{GFI VG}	13
Shoestring Fries — Rosemary salt, smoked paprika aioli. ^{GFI V}	13
Roasted Agria Potatoes — Mahoe quark. ^{GFI V VGO}	14
Summer Greens — Citrus, pistachio. ^{GFI VG}	16

Dolce

Manuka Honey Panna cotta — Kerikeri mandarin, macadamia brittle. ^{GFI V}	15
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Cocktails

Limoncello & Mint Spritz — Limoncello, 144 Islands Remana, Mint Cordial, Lemon, Ginger Beer	21
Feijoa & Apple Spritz — Dancing Sands Feijoa Vodka, Granny Smith Apple Cordial, Lemon, Soda	20
Negroni Sbagliato — Rose Prosecco, 144 Islands Vermouth No.2, Campari	23
Kaffir Lime Margarita — Kaffir infused Tequila, Lime, Salt	20
Spicy Tommy's Margarita — Tequila, Jalapeno, Lime, Agave	21
Aperol & Sauv Punch — Aperol, Sauvignon Blanc, Grapefruit, Strawberry, Lemon	22
Basil & Manuka Daiquiri — Black Collar White Rum, Aged Rum, Mānuka Honey, Lime, Basil	22
Solberry Sour — Papaka Road Flutterby Gin, 144 Islands Remana, Lemon, Blueberry Tonic Syrup, Foam	22
Barrel Aged Negroni — Papaka Road Barrel Aged Gin, Campari, 144 Islands Vermouth No.2, Aged Bitters	24
Tiramisu Martini — Black Collar Vodka, Baileys, Coffee Liqueur, Espresso, Cream	24

Sparkling Wine

Prosecco, Tallero, Veneto NV	60
Prosecco, Zonin 0%, Veneto NV	60
Prosecco Rose, Botter, Veneto NV	15 65
Blanc de Blancs, Huia, Marlborough 2019	18 80
Champagne, Ayala Brut , Aÿ NV	165
Champagne, Laurent Perrier Millésimé Brut, Tours 2012	320

White Wine

Sauvignon Blanc, Kainui, Bay of Islands 2025	15 65
Sauvignon Blanc, Greywacke Wild, Marlborough 2022	95
Riesling Dry, Amisfield, Central Otago 2023	70
Verdelho, Coxhead Creek, Matakana 2022	55
Albariño, 144 Islands, Bay of Islands 2024	17 75
Grillo, Nicosia, Sicily 2024	15 65
Pinot Grigio, Ca' Bolani, Friuli 2022	70
Pinot Grigio, Cembra, Trentino 2024	18 80
Pinot Gris, Greystone, Waipara 2024	70
Sémillon/Sauvignon, 144 Islands, Bay of Islands 2024	19 85
Greco/Fiano, Pipoli, Basilicata 2024	60
Gavi di Gavi, Villa Sparina, Piedmont 2022	85
Arneis, Dancing Petrel, Far North 2022	75
Fiano Appassito, Masso Antico, Puglia 2023	65
Viognier, Dancing Petrel, Far North 2024	16 65
Roussanne/Marsanne 144 Islands, Bay of Islands 2024	19 85
Pecorino, Calalenta, Abruzzo 2023	75
Soave Classico, Cantine Pra, Veneto 2023	70
Chardonnay, Cielo e Terra 3 Passo, Puglia 2023	70
Chardonnay, The Landing, Bay of Islands 2024	24 110
Chardonnay, Felton Road Block 6, Central Otago 2023	135

Beer & Cider

On Tap - Menabrea Lager	14
Rotational Local Beer - ask staff for info	MP
Menabrea 0%	11
Sawmill Nimble Pale Ale 2.5%	11
Mcleods Longboarder Lager	12
Garage Project Low Carb Pale Ale	12
Sawmill Hazy Pale Ale	13
8 Wired American Stout	12
Mount Brewery Apple Cider	12

Non Alcoholic

Seedlip Spice 0% Gin - Ginger, Pink Peppercorn, Tonic	14
Housemade Iced Tea - Lemon or Raspberry	8
Spiced Orange and Rosemary Shrub	9
Juices - Apple/Orange/Pineapple/Cranberry	5
Antipodes Water 1L	12
Coke/Coke Zero/Sprite/Ginger Beer/Lemon Lime Bitters	5

Rose & Chilled Red Wine

Rose, Amicale, Veneto 2024	15 65
Rose, 144 Islands, Bay of Islands 2024	17 75
Rose, San Marzano, Puglia 2023	75
Rose, Amisfield, Central Otago 2025	80
Pinot/Gamay Noir, 144 Islands, Bay of Islands 2024	17 75

Red Wine

Etna Rosso, Terre Dei Miti, Sicily 2020	85
Pinot/Gamay Noir, 144 Islands, Bay of Islands 2024	17 75
Pinot Noir, Seresin Leah, Marlborough 2023	70
Pinot Noir, Pyramid Valley Mānatu, Central Otago 2022	22 100
Pinot Noir, Ata Rangi, Martinborough 2016	190
Cabernet Franc, Coxhead Creek, Matakana 2022	75
Chianti Classico Riserva, Poggio Civetta 2019	18 80
Sangiovese Blend, Zingari, Tuscany 2022	85
Montepulciano, Contesa Vigna Corvino, Abruzzo 2022	60
Nebbiolo, Rock Ferry, Marlborough 2022	95
Valpolicella Ripasso, Vivaldi, Veneto 2022	75
Syrah, I Mori, Sicily 2020	60
Syrah, Rogue Vine, Bay of Islands 2021	19 85
Syrah, Obsidian Reserve, Waiheke Island 2019	125
Syrah Blend, 144 Islands, Bay of Islands 2024	85
Cannonau, Pala, Sardinia 2021	70
Merlot Blend, Corte del Golfo, Lazio 2024	15 65
Cabernet Merlot, Te Mata Awatea, Hawkes Bay 2020	100
Cabernet Blend, Dancing Petrel, Far North 2021	105
Primitivo, Menhir Salento, Puglia 2022	17 75
Aglianico, Pipoli, Basilicata 2021	65
Sangiovese Reserve, Heron's Flight, Matakana 2020	100
Negroamaro, San Marzano Talo, Puglia 2023	70