

# THE GABLES

OSTERIA 1847 *enoteca*

## DINNER

### Antipasti

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

### Homemade Pasta

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

### Secondi

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

### Contorni

Cos – Fennel, orange & pink pepper vinaigrette. <sup>GFI VG</sup>	13
Shoestring Fries – Rosemary salt, smoked paprika aioli. <sup>GFI V</sup>	13
Roasted Agria Potatoes – Mahoe quark. <sup>GFI V VGO</sup>	14
Summer Greens – Citrus, pistachio. <sup>GFI VG</sup>	16

### Dolce

Manuka Honey Panna cotta – Kerikeri mandarin, macadamia brittle. <sup>GFI V</sup>	15
Dark Chocolate Semifreddo – Espresso. <sup>GFI VG</sup>	14
Affogato – Vanilla ice cream, espresso, liqueur. <sup>GFI</sup>	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

V - Vegetarian

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## LUNCH

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Rosemary Focaccia <sup>VG</sup> – Add ons below.	7	Fritto Misto – Quick fried calamari, prawns & fish with citrus aioli.	28
Trio of Far North Dips <sup>GFI VG</sup>	9	Cured Fish – 144 Islands vermouth & beetroot cured market fish, fennel, gremolata. <sup>GFI</sup>	25
Burratina – Balsamic, basil. <sup>GFI V</sup>	15		
Antipasto Misto – Cured meats, local cheeses, crostini. <sup>GFO</sup>	29		

### Homemade Pasta

White Ragu – Braised Lamb shoulder, Fettucine, Pecorino. <sup>GFO</sup>	37
Carbonara – Spaghetti, guanciale, egg, black pepper. <sup>GFO VO</sup>	28
Rocket & Macadamia Pesto – Conchiglie, buffalo mozzarella. <sup>GFO VGO</sup>	36
Prawn & Gurnard – Linguine, lemon, chilli, parsley. <sup>GFO</sup>	29

### Secondi

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

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## Cocktails

Feijoa and Limoncello Spritz – Feijoa Vodka, Limoncello, Lemon, Ginger Beer	21
Kaffir Lime Margarita – Kaffir infused Tequila, Lime, Salt	20
Spicy Tommy's Margarita – Tequila, Jalapeno, Lime, Agave	21
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	22
Espresso Old Fashioned – Coffee Infused Rye Whiskey, Salted Coffee Sugar Syrup, Chocolate & Orange Bitters	23
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	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, Seresin, Marlborough 2025	65
Sauvignon Blanc, Greywacke Wild, Marlborough 2022	95
Riesling Dry, Prophet's Rock, Central Otago 2023	90
Verdelho, Coxhead Creek, Matakana 2025	55
Albariño, 144 Islands, Bay of Islands 2025	17 75
Grillo, Nicosia, Sicily 2024	65
Pinot Grigio, Cembra, Trentino 2024	18 80
Pinot Gris, Dancing Petrel, Far North 2023	65
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
Fiano Appassito, Masso Antico, Puglia 2023	65
Viognier, Dancing Petrel, Far North 2024	15 65
Roussanne/Marsanne 144 Islands, Bay of Islands 2024	85
Pecorino, Calalenta, Abruzzo 2023	75
Soave Classico, Cantine Pra, Veneto 2023	70
Chardonnay, I Mori, Sicily 2023	65
Chardonnay, Boathouse, Bay of Islands 2025	75
Chardonnay, Pegasus Bay, Waipara 2022	22 100
Chardonnay, Te Mata Elston, Hawkes Bay 2024	110

## Beer & Cider

On Tap - McLeod's Paradise Pale Ale	13
Rotational Local Beer - ask staff for info	MP
Peroni Lager 0%	11
Sawmill Nimble Pale Ale 2.5%	11
Peroni Lager	11
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	65
Rose, 144 Islands, Bay of Islands 2025	17 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 2024	70
Pinot Noir, Pyramid Valley Mānatu, Central Otago 2022	22 100
Pinot Noir, Ata Rangī, 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, Clivius, 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	65
Merlot, Villa Maria Reserve, Hawkes Bay 2020	90
Cabernet Blend, Dancing Petrel, Far North 2021	105
Primitivo, Menhir Salento, Puglia 2023	17 75
Aglianico, Pipoli, Basilicata 2021	65
Sangiovese Reserve, Heron's Flight, Matakana 2022	100
Negroamaro, San Marzano Talo, Puglia 2023	70