

THE GABLES

OSTERIA 1847 *enoteca*

Antipasti

Local Oysters — Kawakawa & 144 Islands vermouth mignonette, citrus (6/12). ^{GFI}	29/55	Warm Olives — Fennel & orange. ^{VG GFI}	9
Rosemary Focaccia ^{VG}	8	Pumpkin Arancini — Parmesan crema. ^{VGO GFI}	17
Trio of Far North Dips ^{VG GFI}	9	Saltimbocca Croquettes — Chicken, prosciutto, sage, potato, leek crema. ^{GFI}	21
Seasonal Bruschetta — Waitstaff will advise. ^{VGO}	17	Fritto Misto — Quick-fried calamari, prawns & fish with citrus aioli.	34
Antipasto Misto — Cured meats, local cheeses, crostini. ^{GFO}	29	Grilled Prawns — Pickled fennel, citrus. ^{GFI}	35
Burratina — Sun-dried tomato & basil vinaigrette. ^{V GFI}	22		

Homemade Pasta

Lamb Ragù — Mafaldine, pecorino, herb pangrattato. ^{GFO}	37
Ricotta Gnocchi — Asparagus, leek, almond. ^{GFO}	38
Arrabbiata — Rigatoni, buffalo mozzarella, cherry tomatoes, basil. ^{VGO GFO}	34

Secondi

Whole Market Fish — Lemon & tarragon butter, citrus. ^{GFI *}	M.P
Saffron Risotto — Market fish fillet. ^{GFI}	45
Seared Wild Venison — Cavolo nero, Mahoe quark, salsa verde. ^{GFI}	42
Braised Beef Cheek — Parmesan polenta, broccolini. ^{GFO}	38
Wood-Fired Cabbage — Fregola, romesco. ^{VG}	29

Contorni

Cos — Pickled fennel, orange & pink pepper vinaigrette. ^{VG GFI}	13
Shoestring Fries — Rosemary salt, smoked paprika aioli. ^{V GFI}	13
Confit Asparagus — Crumbed egg. ^{VGO GFI}	18

Dolce

Strawberry Panna Cotta — Rhubarb, fresh strawberries. ^{V GFI}	15
Dark Chocolate Fondant — Burnt-orange ice cream. ^{VGO GFI}	15
Affogato — Vanilla ice cream, espresso, liqueur. ^{V GFI}	18

Dietary Requirements

Please let staff know allergies and dietary requirements.
We generally cater for all and can adjust dishes to suit.

Children — Please ask staff about available options.

GFI - Gluten-Free Ingredients

GFO - Gluten-Free Option

VGO - Vegan Option

V - Vegetarian

VG - Vegan

* - Subject to availability

enoteca

Cocktails

Subtropical Spritz — Papaka Road Gin, Aperol, Passionfruit, Lemon, Prosecco	22
Gables Rossini — Black Collar Vodka, Strawberry, Prosecco	22
Kaffir Lime Margarita — Kaffir Infused Tequila, Lime, Salt	21
Pink Vespa — Campari, Lychee, Grapefruit, Citrus, Bitters	23
Elderflower Daiquiri — Aged Rum, Elderflower, Lime	23
Karaka Shrub — Pisco, 144 Karaka, Orange, Rosemary, Tonic	23
Kiwi & Basil Smash — Jameson, Kiwi, Basil, Honey	22
Barrel Aged Negroni — Papaka Road Barrel Aged Gin, Campari, 144 Islands Vermouth No.2, Aged Bitters	23
Tiramisu Martini — Black Collar Vodka, Baileys, Coffee Liqueur, Espresso, Cream	24

Sparkling Wine

Prosecco, Tallero, Veneto NV	15	65
Prosecco, Zonin 0%, Veneto NV		60
Prosecco, Rosé, Botter, Veneto NV		65
Méthode, Quartz Reef Brut, Central Otago NV		90
Champagne, Ayala Brut, Aÿ NV		165
Champagne, Laurent Perrier Millésimé Brut, Tours 2012		320

White Wine

Sauvignon Blanc, Kainui, Bay of Islands 2025		65
Sauvignon Blanc, Calrossie, Marlborough 2025	15	65
Sauvignon Blanc, Greywacke Wild, Marlborough 2023		95
Riesling Dry, Prophet's Rock, Central Otago 2023		90
Verdelho, Coxhead Creek, Matakana 2025		60
Albariño, 144 Islands, Bay of Islands 2026	17	75
Grillo, Nicosia, Sicily 2024		65
Pinot Grigio, Cembra, Trentino 2024		80
Pinot Gris, The Landing, Far North 2026	19	85
Pinot Gris, Greystone, Waipara 2024		70
Sémillon/Sauvignon, 144 Islands, Bay of Islands 2024		85
Greco/Fiano, Pipoli, Basilicata 2024		60
Gavi di Gavi, Villa Sparina, Piedmont 2024	19	85
Verdicchio, Fattoria San Lorenzo, Marche 2024		80
Viognier, Dancing Petrel, Far North 2024		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, Calrossie, Marlborough 2025		75
Chardonnay, The Landing, Bay of Islands 2025	23	105
Chardonnay, Te Mata Elston, Hawke's Bay 2024		110

Beer & Cider

On Tap - Q Brew Northland Lager	13
McLeod's Paradise Pale Ale	13
Peroni Lager 0%	11
Sawmill Nimble Pale Ale 2.5%	11
Peroni Lager	12
Garage Project Low Carb Pale Ale	12
McLeod's Cove Unfiltered Pale Ale	13
Sawmill The Doctor Dark Lager	14
Mount Brewery Apple Cider	12

Non Alcoholic

Seedlip Spice 0% Gin - Ginger, Pink Peppercorn, Tonic	14
Morello Cherry, Thyme & Vanilla Shrub	9
Spiced Orange and Rosemary Shrub	9
Juices - Apple, Orange, Pineapple, Cranberry	6
Antipodes Water 1L	12
Coke, Coke Zero, Sprite, Ginger Beer, Lemon Lime Bitters	6

Rosé & Chilled Red Wine

Rosé, Boccantino, Puglia 2024		65
Rosé, 144 Islands, Bay of Islands 2025	17	75
Rosé, Amisfield, Central Otago 2025		80
Rosé, The Landing, Bay of Islands 2026		85
Pinot/Gamay Noir, 144 Islands, Bay of Islands 2024		75

Red Wine

Pinot/Gamay Noir, 144 Islands, Bay of Islands 2024		75
Pinot Noir, Ophir Bridge, Central Otago 2023		65
Pinot Noir, Rock Ferry 3rd Rock, Marlborough 2021	19	85
Pinot Noir, Ata Rangi, Martinborough 2024		190
Cabernet Franc, Coxhead Creek, Matakana 2022		75
Chianti Classico Riserva, Poggio Civetta, Tuscany 2019	18	80
Montepulciano, Fantini, Abruzzo 2024		60
Etna Rosso, Tornatore, Sicily 2022		95
Barbera, Ascheri Fontanelle, Piedmont 2021		95
Barolo, Anna Maria Abbona, Piedmont 2017		190
Valpolicella Ripasso, Clivius, Veneto 2022		75
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, Hawke's Bay 2020		90
Cabernet Blend, Dancing Petrel, Far North 2021		105
Primitivo, Masso Antico Appassito, Puglia 2024	15	65
Aglianico, Pipoli, Basilicata 2021		65
Sangiovese Reserve, Heron's Flight, Matakana 2022		100
Negroamaro, San Marzano Talo, Puglia 2023		70