

THE GABLES

OSTERIA 1847 *enoteca*

Antipasti

Confit Garlic House Focaccia ^{VG}	6	Orongo Bay Oysters – Mignonette, citrus (6/12) ^{GF}	26/48
Hot Smoked Snapper Rillette – Parma ham, sage, caper. ^{GF}	21	Warm Olives – Fennel & orange. ^{VG GF}	9
Meat Platter – Cured meats, chicken liver parfait. ^{GF}	22	Arancini – Truffle, parmesan crema. ^V	16
Cheese Platter – Local cheeses, onion jam, crackers. ^{V GFO}	24	Seasonal Bruschetta – Wait staff will advise.	16
Vegetable Platter – Olives, vegetables, pesto dip. ^{VG GF}	21	Fritto Misto – Quick fried calamari & prawns, citrus aioli.	27
Tagliere Misto – Meat, cheese & vegetable platter with focaccia & crackers. ^{GFO}	65	Confit Lamb Ribs – Mahoe blue, hazelnut, honey. ^{GF}	27

Homemade Pasta

Tiger Prawn – Bucatini, salsa verde butter, chili. ^{GFO}	38
Beef Cheek Ragu – Malfadine, Mahoe quark, pangrattato.	37
Gnocchi – Mushroom, truffle, hazelnut. ^V	36
Basil & Pistachio Pesto – Casarecce, sundried tomato. ^{VG GFO}	29

Secondi

Lamb Backstrap – 250g Omak Lamb, basil pesto, pickled onion, herb & parmesan crema. ^{GF}	45
Whole Market Fish – Herb butter, crispy capers. ^{* GFO}	M.P
Crispy Polenta – Cauliflower, raisin, almond ^{VG}	29

Contorni

Cos – Orange & pink pepper vinaigrette. ^{GF VG}	11
Shoestring Fries – Rosemary salt, truffle aioli. ^V	10
Root Vegetables – Honey, Mahoe quark, hazelnut. ^{V GF}	16

Dolce

Vanilla Pannacotta – Warm citrus polenta cake, praline. ^{GF}	16
Tiramichoux – Mini tiramisu choux bun. ^V	7 each
Affogato – Vanilla ice cream, espresso, liqueur. ^{GF}	18

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 childrens options.

GF - Gluten-Free

V - Vegetarian

GFO - GF Option

VG - Vegan

* - Subject to availability

Winter Special - Italian Long Lunch

3 courses / Trust the chef / Minimum of 2 diners

To start anytime from 12 - 2pm

Reservations Recommended

\$55 per person

enoteca

Cocktails

Limoncello Basil Spritz – Limoncello, Prosecco, Lemon, Soda, Basil	20
Honey Old Fashioned – Bourbon, Local Honey, Bitters	22
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

Kerikeri White Port – Elderflower Tonic, Lemon, Fresh Fruit	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, Col de' 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, 144 Islands, Bay of Islands 2023	15	65
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		75
Pinot Grigio, Montecampo, Veneto 2022	13	55
Pinot Grigio, Corte Giara, Veneto 2022		65
Pinot Gris, Rogue Vine, Bay of Islands 2023	15	65
Riesling (Dry), Amisfield, Central Otago 2022		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
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 2020		105

Beer & Cider

Guest Tap Beer - please ask waitstaff	13
Peroni 0%	13
McLeods Northern Light Lager 2.3%	10
8 Wired Luppulo Italian Pilsner	11
8 Wired West Coast IPA	12
8 Wired American Stout	13
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 2021	15	65
Chianti, Fontella, Tuscany 2020	15	65
Chianti Classico, Antinori Peppoli, Tuscany 2021		85
Montepulciano, Contesa Vigna Corvino, Abruzzo 2022		60
Valpolicella Ripasso, Vivaldi, Veneto 2020		75
Nero d'Avola, Ciello Rosso, Sicily 2021	13	55
Nero d'Avola/Frappato, Baglio Gibellina, Sicily 2020		65
Cabernet Merlot, Te Mata Awatea, Hawkes Bay 2020		100
144 Islands, Petit Verdot/Syrah, Bay of Islands 2023		85
Syrah, John Dapetrosino, Sicily 2021		60
Syrah, October 30, Matakana 2020		80
Syrah, Dancing Petrel, Bay of Islands 2020	19	85
Barbera, Prunotto, Piedmont 2021		70
Pinotage, Marsden, Bay of Islands 2021		70
Primitivo, Masso Antico, Puglia 2020		60
Sangiovese Reserve, Heron's Flight, Matakana 2020		100
Negroamaro, 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