

THE GABLES

OSTERIA 1847 *enoteca*

DINNER

Antipasti

Orongo Bay Oysters – Mignonette, citrus (6/12) ^{GFI}	29/55	Warm Olives – Fennel & orange. ^{VG GFI}	9
Rosemary Focaccia ^{VG} – Add ons below.	7	Nduja Arancini – Parmesan & pepper crema. 🍴	17
Trio of Far North Dips ^{VG GFI}	9	Heirloom Tomato Bruschetta – Sundried tomato, almond. ^{VG}	17
Meat Platter – Cured meats, chicken liver parfait. ^{GFI}	24	Cured Market Fish – Passion fruit, ricotta, roasted olive. ^{GFI}	26
Cheese Platter – Local cheeses, chutney, crackers. ^{V GFO}	25	Rose Veal Tartare – Egg yolk, sourdough cracker. ^{GFO}	27
Burratina – Charred peach, stone fruit conserva, hazelnut. ^{V GFI}	22	Fritto Misto – Quick fried calamari, prawns & fish with citrus aioli.	29

Homemade Pasta

White Ragu – Lamb & smoked speck, mafaldine, parmesan. ^{GFO}	37
Cacio e pepe Gnocchi – Summer greens, pangrattato. ^V	36
Arrabbiata – Casarecce, tomato, kawakawa pesto, chilli. ^{VG GFO}	35
Tiger Prawn & Mussel – Spaghetti, cherry tomato, parsley, citrus. ^{GFO}	39

Secondi

Carne – Gremolata, tomato & caper. ^{GFI}	
300g Angus Sirloin.	49
250g Lamb Backstrap.	42
Whole Market Fish – Tomato & lemon butter. * ^{GFI}	M.P
Smoked Eggplant – Leek, hazelnut pangrattato, almond vinaigrette & cherry tomato. ^{VG}	34

Contorni

Cos – Orange & pink pepper vinaigrette. ^{GFI VG}	11
Shoestring Fries – Rosemary salt, truffle aioli. ^V	12
Summer Greens – Citrus oil, hazelnut. ^{GFI VG}	16

Dolce

Vanilla Panna cotta – Passionfruit granita, basil meringue. ^{GFI}	16
Dark Chocolate Semifreddo – Pistachio & summer berries. ^{VG}	16
Tiramichoux – Mini tiramisu choux bun. ^V	9 each
Affogato – Vanilla ice cream, espresso, liqueur. ^{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 speak to staff about our childrens options.

GFI - Gluten-Free Ingredients

V - Vegetarian

GFO - Gluten-Free Option

VG - Vegan

VGO - Vegan Option

* - Subject to availability

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LUNCH

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Tiger Prawn & Mussel – Spaghetti, cherry tomato, parsley, citrus. ^{GFO}	39

Secondi

Open Steak Sandwich – Truffle aioli, tomato & caper salsa.	35
Cotoletta alla Milanese – Crumbed veal, stone fruit chutney, rocket, parmesan, citrus.	28
Heirloom tomato Salad – Rocket, almond vinaigrette, kawakawa pesto, basil. ^{VG GFI} Add burratina + 8	24
Whole Market Fish – Tomato & lemon butter. ^{* GFI}	M.P

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Cocktails

Kawakawa Spritz – 144 Islands Kawa Liqueur, Kawakawa infused Vodka, Basil, Lemon, Soda, Prosecco	20
Paloma Spritz – Tequila, Grapefruit, Lime, Prosecco	21
Aperol & Sauvignon Punch – Aperol, Sauvignon Blanc, Grapefruit, Lime, Sugar, Soda	21
Kaffir Lime Margarita – Kaffir infused Tequila, Lime, Salt	20
Limoncello Drop – Limoncello, Malfy Lemon Gin, Lemon, Basil Syrup	21
Jam Sour Special – Russell Jam, Black Collar Spirit, 144 Islands Liqueur, Citrus (please ask for more details)	22
1847 Sour – Rye Whisky, Grand Marnier, Prosecco Syrup, Lemon, Foam	22
Bay of Islands Negroni – Black Collar Gin, 144 Islands Vermouth, Campari, Long Beach Fennel	21
Coffee & Orange Negroni – Coffee infused Campari, Orange Averna, Black Collar Gin, Chocolate Bitters	22
Tiramisu Martini – Black Collar Vodka, Baileys, Coffee Liqueur, Espresso, Cream	23

Sparkling Wine

Prosecco, Tallero, Veneto NV	14	60
Prosecco Rose, Col de' Salici, Veneto NV		75
Brut, Nautilus, Marlborough NV		95
Brut Champagne, Collet, Aÿ NV		165
Brut Champagne, Laurent Perrier Millésimé, Tours 2012		320

White Wine

Sauvignon Blanc, 144 Islands, Bay of Islands 2023	15	65
Sauvignon Blanc, Auntsfield, Marlborough 2024		65
Sauvignon Blanc (Fume), Amisfield, Central Otago 2020		95
Sauvignon/Sémillon, 144 Islands, Bay of Islands 2020		75
Verdelho, Coxhead Creek, Matakana 2022		55
Albariño, 144 Islands, Bay of Islands 2023	17	75
Pinot Grigio, Montecampo, Veneto 2022	14	60
Pinot Grigio, Ca' Bolani, Veneto 2022		70
Pinot Gris, Rogue Vine, Bay of Islands 2023	15	65
Riesling (Dry), Amisfield, Central Otago 2022		70
Greco/Fiano, Pipoli, Basilicata 2022		60
Gavi di Gavi, Villa Sparina, Piedmont 2022	19	85
Arneis, Maison Noire, Hawkes Bay 2022		75
Gewürztraminer, Kainui, Bay of Islands 2024	16	70
Viognier, Dancing Petrel, Bay of Islands 2024	15	65
Soave Classico, Pieropan, Veneto 2022		70
Chardonnay, Caruso e Minini, Sicily 2021		70
Chardonnay, Obsidian, Waiheke Island 2021		70
Chardonnay, The Landing, Bay of Islands 2022	22	100
Chardonnay, Pegasus Bay, Waipara 2020		105

* Please ask for spirits and other drinks

Beer & Cider

On Tap - Menebrea Lager	13
Sawmill Pale Ale	13
Menabrea 0%	10
McLeods Northern Light Lager 2.3%	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

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, Omata, Russell 2023	14	60
Rose, Sibiliani Nerello Mascalese, Sicily 2023	16	70
Rose, San Marzano, Puglia 2022		75
Rose, 144 Islands, Bay of Islands 2023		75
Frappato, Nicosia, Sicily 2020		65

Red Wine

Pinot Noir, Te Pā, Marlborough 2023		65
Pinot Noir, Calrossie Grand Reserve, Marlborough 2019	18	80
Pinot Noir, Felton Road, Bannockburn 2023		130
Pinot Noir, Ata Rangī, Martinborough 2020		185
Etna Rosso, Terre Dei Miti, Sicily 2020		85
Cabernet Franc, Coxhead Creek, Matakana 2021		75
Chianti, Fontella, Tuscany 2020	15	65
Chianti Classico, Antinori Peppoli, Tuscany 2022		85
Montepulciano, Contesa Vigna Corvino, Abruzzo 2022		60
Valpolicella Ripasso, Vivaldi, Veneto 2020		75
Nero d'Avola, Ciello Rosso, Sicily 2021	14	60
Syrah, I Mori, Sicily 2020		60
Syrah, Dancing Petrel, Bay of Islands 2020	19	85
Syrah, Obsidian, Waiheke Island 2020		90
Chambourcin, Byrne, Bay of Islands 2018	15	65
Merlot, Kari Kari, Far North 2019	17	75
Cabernet Merlot, Te Mata Awatea, Hawkes Bay 2020		100
Cabernet Blend, Montessu, Sardinia 2021	22	100
Cannonau, Pala, Sardinia 2021		70
Primitivo, Varvaglione, Puglia 2021		60
Aglianico, Pipoli, Basilicata 2021		65
Sangiovese Reserve, Heron's Flight, Matakana 2020		100
Negroamaro, San Marzano Talo, Puglia 2020		70
Tannat, Kari Kari, Far North 2019		80

* Please ask about our Rare & Cellar aged wine list