

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	Pumpkin Arancini – Mahoe blue cheese crema. ^V	17
Trio of Far North Dips ^{VG GFI}	9	Seasonal Bruschetta – Waitstaff will advise.	17
Meat Platter – Cured meats, house terrine. ^{GFI}	24	Market Fish Crudo – Smoked tomato water, citrus, capers. ^{GFI}	26
Cheese Platter – Local cheeses, agrodolce, crackers. ^{V GFO}	25	Rose Veal Tartare – Yellowfin aioli, sourdough cracker. ^{GFO}	27
Burratina – Kawakawa & pistachio vinaigrette. ^{V GFI}	18	Fritto Misto – Quick fried calamari, prawns & fish with citrus aioli.	29

Homemade Pasta

White Ragu – With Wild Fiordland Venison & speck, pappardelle, parmesan. ^{GFO}	37
Gnocchi – Smoked tomato & vodka sauce, buffalo mozzarella. ^{VG GFO}	36
Truffle & Mushroom – Bucatini, pecorino, mushroom, pangrattato. ^V	35
Vongole – Spaghetti, clams, chilli, garlic, parsley, lemon. ^{GFO}	39

Secondi

250g Lamb Backstrap – Gremolata, balsamic pickled onion, whipped ricotta. ^{GFI}	49
Whole Market Fish – Rosemary & sage butter, lemon. ^{* GFI}	M.P
Smoked Celeriac – Pistachio vinaigrette, agrodolce. ^{VG GFI}	32

Contorni

Cos – Fennel, orange & pink pepper vinaigrette. ^{VG GFI}	13
Shoestring Fries – Rosemary salt, truffle aioli. ^V	12
Seasonal Greens – Chilli, garlic & anchovy. ^{GFI VGO}	16

Dolce

Vanilla Panna cotta – Feijoa & meringue. ^{GFI}	16
Dark Chocolate Semifreddo – Orange & hazelnut. ^{VG GFI}	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.

GFI - Gluten-Free Ingredients

GFO - Gluten-Free Option

VGO - Vegan Option

V - Vegetarian

VG - Vegan

* - Subject to availability

Children – Please speak to staff about our childrens options.

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LUNCH

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	Pumpkin Arancini – Mahoe blue cheese crema. ^V	17
Trio of Far North Dips ^{VG GFI}	9	Seasonal Bruschetta – Waitstaff will advise.	17
Meat Platter – Cured meats, house terrine. ^{GFI}	24	Market Fish Crudo – Smoked tomato water, citrus, capers. ^{GFI}	26
Cheese Platter – Local cheeses, agrodolce, crackers. ^{V GFO}	25	Rose Veal Tartare – Yellowfin aioli, sourdough cracker. ^{GFO}	27
Burratina – Kawakawa & pistachio vinaigrette. ^{V GFI}	18	Fritto Misto – Quick fried calamari, prawns & fish with citrus aioli.	29

Homemade Pasta

White Ragu – With Wild Fiordland Venison & speck, pappardelle, parmesan. ^{GFO}	37
Truffle & Mushroom – Bucatini, pecorino, mushroom, pangrattato. ^V	35
Vongole – Spaghetti, clams, chilli, garlic, parsley, lemon. ^{GFO}	39

Secondi

Cotoletta alla Milanese – Crumbed Veal, agrodolce, rocket, parmesan, citrus.	28
Whole Market Fish – Rosemary & sage butter, lemon. ^{* GFI}	M.P
Root Vegetable Salad – Rocket, Mahoe blue cheese, fig vinaigrette. ^{VGO GFI}	32

Contorni

Cos – Fennel, orange & pink pepper vinaigrette. ^{VG GFI}	13
Shoestring Fries – Rosemary salt, truffle aioli. ^V	12
Seasonal Greens – Chilli, garlic & anchovy. ^{VGO GFI}	16

Dolce

Vanilla Panna cotta – Feijoa & meringue. ^{GFI}	16
Dark Chocolate Semifreddo – Orange & hazelnut. ^{VG GFI}	16
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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 – Black Collar Gin, 144 Islands Remana Liqueur, Martini Fiero, Lemon	20
Bitter Giuseppe – 144 Islands Vermouth No.2, Cynar, Lemon, Orange Bitters	21
Bay of Islands Negroni – Black Collar Gin, 144 Islands Vermouth, Campari, Long Beach Fennel	21
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, Cloudy Bay Pelorus, Marlborough NV		95
Brut Champagne, Collet, Aÿ NV		165
Brut Champagne, Laurent Perrier Millésimé, Tours 2012		320

White Wine

Sauvignon Blanc, Auntsfield, Marlborough 2024	15	65
Sauvignon/Sémillon, 144 Islands, Bay of Islands 2020		75
Sauvignon Blanc, Greywacke Wild, Marlborough 2022		95
Verdelho, Coxhead Creek, Matakana 2022		55
Albariño, 144 Islands, Bay of Islands 2023	17	75
Pinot Grigio, Montecampo, Veneto 2023	14	60
Pinot Grigio, Ca' Bolani, Friuli 2022		70
Pinot Gris, The Landing, Bay of Islands 2024	16	70
Riesling Dry, Amisfield, Central Otago 2023		70
Greco/Fiano, Pipoli, Basilicata 2022		60
Gavi di Gavi, Villa Sparina, Piedmont 2022	19	85
Fiano Appassito, Masso Antico, Puglia 2023		65
Gewürztraminer, Kainui, Bay of Islands 2024		70
Viognier, Dancing Petrel, Far North 2024	15	65
Verdicchio Anfora, Garofoli, Marche 2022		65
Soave Classico, Cantine Pra, Veneto 2023		70
Chardonnay, Kumeu River Village, Auckland 2023		60
Chardonnay, Caruso e Minini, Sicily 2021		70
Chardonnay, The Landing, Bay of Islands 2022	22	100
Chardonnay, Felton Road Block 6, Central Otago 2023		135

* Please ask for spirits and other drinks

Beer & Cider

On Tap - Menabrea 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, Dancing Petrel, Far North 2023	14	60
Rose, Sibiliani Nerello Mascalese, Sicily 2023		70
Rose, San Marzano, Puglia 2022		75
Rose, Craggy Range, Hawkes Bay 2024		75
Frappato, Nicosia, Sicily 2020		65

Red Wine

Pinot Noir, Te Pā, Marlborough 2023		65
Pinot Noir, Calrossie Grand Reserve, Marlborough 2019		80
Pinot Noir, Pyramid Valley Manata, Central Otago 2021	22	100
Pinot Noir, Ata Rangī, Martinborough 2020		185
Etna Rosso, Terre Dei Miti, Sicily 2020		85
Cabernet Franc, Coxhead Creek, Matakana 2022		75
Chianti, Fontella, Tuscany 2020	15	65
Chianti Classico, Antinori Peppoli, Tuscany 2022		85
Montepulciano, Contesa Vigna Corvino, Abruzzo 2022		60
Montepulciano, Obsidian Generoso, Waiheke Island 2021		85
Valpolicella Ripasso, Vivaldi, Veneto 2020		75
Nero d'Avola, Ciello Rosso, Sicily 2021	14	60
Syrah, I Mori, Sicily 2020		60
Syrah, Rogue Vine, Bay of Islands 2021	19	85
Syrah, Obsidian, Waiheke Island 2020		90
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