

# THE GABLES

OSTERIA 1847 *enoteca*

## DINNER

### Antipasti

Local Oysters – Citrus & pepper granita (6/12) <sup>GF</sup>	26/48	Warm Olives – Fennel & orange. <sup>VG GF</sup>	9
House Baked Focaccia <sup>VG</sup>	6	Arancini – Mahoe blue cheese, spinach, parmesan crema.	14
Meat – Cured meats, chicken liver parfait. <sup>GF</sup>	19	Burrata– Woodfired beetroot, grapes, herbs, pistachio. <sup>V GF</sup>	22
Cheese – Local cheeses, onion jam, crackers. <sup>V GFO</sup>	23	Market Fish Crudo – Citrus, cucumber, olive. <sup>GF</sup>	22
Vegetables – Olives, vegetables, cannellini dip. <sup>VG GF</sup>	20	Carne Crudo – Beef fillet, caper, parmesan, crackers. <sup>GFO</sup>	24
Tagliere Misto – Meat, cheese & vegetable platter with focaccia & crackers.	65	Asparagus – Pesto, slow egg, pangrattato. <sup>V GFO</sup>	20
		Fritto Misto – Quick fried calamari, prawns, fish & baby octopus, citrus aioli.	25

### Homemade Pasta

Vongole – Spaghetti, cloudy bay clams, chili, garlic.	37
Ragu – Pappardelle, braised lamb, mahoe edam.	35
Asparagus Pesto – Penne, sundried tomato. <sup>V GFO</sup>	34
Gnocchi – Truffle, broccolini, parmesan, pangrattato. <sup>V GFO</sup>	36

### Secondi

Bistecca for 2 – 500g Angus T-Bone, gremolata. <sup>GF</sup>	60
Whole Market Fish – Caper butter. <sup>GF</sup>	M.P

### Contorni

Cos – Orange & pink pepper vinaigrette. <sup>GF V</sup>	12
Shoestring Fries – Rosemary salt, truffle aioli <sup>V</sup>	11
Green Spring Vegetables – Lemon, gremolata <sup>VG GFO</sup>	15

### Dolce

Semifreddo – Coffee, baileys, savoiardi crumb <sup>V GFO</sup>	15
Pannacotta – Vanilla, strawberries, meringue <sup>GF</sup>	14

## Dietary Requirements

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

Children – Please speak to staff about our childrens options.

GF Gluten-Free  
GFO GF Option  
V Vegetarian  
VG Vegan

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## LUNCH

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### Homemade Pasta

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### Secondi

Caesar Salad – Cos, parmesan, slow egg, pangrattato, parma ham, anchovy dressing. Add smoked fish +6. <sup>GFO</sup>	26
Chicken Parmigiana – Breaded thigh, tomato sugo, fresh mozzarella, cos salad.	29
Whole Market Fish – Caper butter. <sup>GF</sup>	M.P

### Contorni

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# enoteca

## Cocktails

Negroni Sbagliato – Campari, Red Vermouth, Prosecco	19
White Negroni – Gin, Lillet, Martini bianco, Orange, Rosemary	21
Limoncello Basil Spritz – Limoncello, Prosecco, Lemon, Soda, Basil	20
Dani Sour – Amaretto, Bourbon, Lemon, Egg white, Cherry	20
Kaffir Lime Margarita – Kaffir infused Tequila, Lime, Salt	20
Tiramisu Martini – Vodka, Kahlua, Baileys, Espresso, Cream	22
Gin & Tonics – Black Collar (Bay of Islands), Yuzu Tonic, Kawakawa	17
Strange Nature (Marlborough), Elderflower Tonic, Rosemary	18

## Sparkling



Prosecco, Le Contesse, Veneto, NV	14	60
Prosecco Rose, Cold Salici, Veneto, NV		70
Brut, Nautilus, Marlborough, NV		90
Brut, Laurent Perrier, Reims, NV		170

## White



Sauvignon Blanc, Rogue Vine, Bay of Islands 2023	14	60
Sauvignon Blanc, Auntsfield, Marlborough 2022		60
Sauvignon Blanc (Oaked), Amisfield, Central Otago 2020		95
Sauvignon/Sémillon, 144 Islands, Bay of Islands 2020		75
Vermentino, Pala I Fiori, Sardinia 2021		60
Pinot Grigio, Sensi Collezione, Veneto 2022	12	50
Pinot Grigio, Corte Giara, Veneto 2022		65
Pinot Gris, Butterworth Layline, Martinborough 2021		65
Greco/Fiano, Pipoli, Basilicata 2022		60
Verdelho, Coxhead Creek, Matakana 2022		55
Soave Classico, Pieropan, Veneto 2022	16	70
Riesling (Dry), Amisfield, Central Otago 2020		65
Riesling (Spätlese), Fromm, Marlborough 2022		70
Viognier, 144 Islands, Bay of Islands 2023	17	75
Pecorino, La Valentina, Abruzzo 2021		75
Chardonnay, Clearview White Caps, Hawkes Bay 2021		60
Chardonnay, Auntsfield, Marlborough 2020		85
Chardonnay, The Landing, Bay of Islands 2021	20	90

## After/Sweet

Late Harvest Muscat, Marsden, Bay of Islands 2022	13	55
Late Harvest Riesling, Pegasus Bay, Waipara 2020		80
Port, Dow's 10y Tawny (50ml)		12
Port, Dow's 20y Tawny (50ml)		25
Limoncello, Villa Massa, Italia		9

## Beer & Cider

On tap (400ml) – Peroni	13
Mcleods Cove Unfiltered Pale Ale	13
Peroni 0%	10
Urbanaut Juno Hazy 2.5%	11
Urbanaut Pilsner	11
8 Wired West Coast IPA	13
8 Wired American Stout	12
Moa Apple Cider	11

## Non Alcoholic

Spiced Orange and Rosemary Shrub	9
Juices - Apple/Orange	5
Antipodes Water 1L	12
Coke/Coke Zero/Sprite	5

## Rose



Rose, Black Barn, Hawke Bay 2022		55
Rose, Pipoli, Basilicata 2022	14	60
Rose, 144 Islands, Bay of Islands 2022		70

## Red



Pinot Noir, X Wines, Marlborough 2021		55
Pinot Noir, Greystone, North Canterbury 2018	20	90
Pinot Noir, Ata Rangī, Martinborough 2016		175
Chianti Superiore, Fiorini, Tuscany 2020	15	65
Dolcetto, Heron's Flight, Matakana 2021		70
Montepulciano, Fantini, Abruzzo 2021	12	50
Valpolicella Ripasso, Vivaldi, Veneto 2020		75
Merlot/Cab Franc, Redmetal, Hawkes Bay 2020		65
Tempranillo, Marsden, Bay of Islands 2020		70
Primitivo, Masso Antico, Puglia 2020	14	60
Barolo, Costa di Bussia, Piedmont 2017		215
Syrah, Marsden, Bay of Islands 2019	17	75
Syrah, 144 Islands, Bay of Islands 2020		90
Syrah, Stonecroft Reserve, Hawkes Bay 2018		115
Barbera, Prunotto, Piedmont 2021		70
Coleraine (Cab/Merlot), Te Mata, Hawkes Bay 2014		245
Nero d'Avola, Riporta, Sicily 2021		60
Nero d'Avola/Frappato, Baglio Gibellina, Sicily 2020		65
Sangiovese Reserve, Heron's Flight, Matakana 2019		100
Tannat, Kari Kari, Far North 2019		80

Please ask for spirits, liqueurs, coffees and other drinks