

# THE GABLES

OSTERIA 1847 *enoteca*

## Antipasti

|   |       |  |    |
|---|-------|--|----|
| Orongo Bay Oysters – Mignonette, citrus (6/12) <sup>GFI</sup>         | 29/55 | Warm Olives – Fennel & orange. <sup>VG GFI</sup>                                 | 9  |
| Rosemary Focaccia <sup>VG</sup> – Add ons below.                      | 7     | Pumpkin Arancini – Mahoe blue cheese crema. <sup>V</sup>                         | 17 |
| Trio of Far North Dips <sup>VG GFI</sup>                              | 9     | Seasonal Bruschetta – Waitstaff will advise.                                     | 17 |
| Meat Platter – Cured meats, house terrine. <sup>GFI</sup>             | 24    | Manuka Smoked Fish Rilette – Lemon mascarpone, sourdough cracker. <sup>GFO</sup> | 25 |
| Cheese Platter – Local cheeses, agrodolce, crackers. <sup>V GFO</sup> | 25    | Confit Lamb Ribs – Honey glaze, Mahoe blue, hazelnut. <sup>GF</sup>              | 27 |
| Burratina – Kawakawa & pistachio vinaigrette. <sup>V GFI</sup>        | 18    | Fritto Misto – Quick fried calamari, prawns & fish with citrus aioli.            | 29 |

## Homemade Pasta

|   |    |
|---|----|
| White Ragu – With Wild Fiordland Venison & speck, pappardelle, parmesan. <sup>GFO</sup> | 37 |
| Gnocchi – Smoked tomato & vodka sauce, buffalo mozzarella. <sup>VG GFO</sup>            | 36 |
| Vongole – Spaghetti, clams, chilli, garlic, parsley, lemon. <sup>GFO</sup>              | 39 |

## Secondi

|  |            |
|--|------------|
| 250g Lamb Backstrap – Gremolata, balsamic pickled onion, whipped ricotta. <sup>GFI</sup> | 49         |
| Whole Market Fish – Rosemary & sage butter, lemon. <sup>* GFI</sup>                      | <b>M.P</b> |
| Mushroom & Truffle Risotto – Lemon pepper crema, mushroom pangrattato. <sup>VG O</sup>   | 34         |

## Contorni

|  |    |
|--|----|
| Cos – Fennel, orange & pink pepper vinaigrette. <sup>VG GFI</sup>              | 13 |
| Shoestring Fries – Rosemary salt, truffle aioli. <sup>V</sup>                  | 12 |
| Honey Roasted Root Vegetables – Whipped ricotta & toasted seeds. <sup>GF</sup> | 16 |

## Dolce

|  |        |
|--|--------|
| Vanilla Panna cotta – Seasonal fruit & meringue. <sup>GFI</sup>  | 16     |
| Dark Chocolate Semifreddo – Orange & hazelnut. <sup>VG GFI</sup> | 16     |
| Tiramichoux – Mini tiramisu choux bun. <sup>V</sup>              | 9 each |
| Affogato – Vanilla ice cream, espresso, liqueur. <sup>GFI</sup>  | 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.

# enoteca

## 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           |    | 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           |    | 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               |    | 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