

THE GABLES

OSTERIA 1847 *enoteca*

Antipasti

Orongo Bay Oysters — Mignonette, citrus. ^{GFI}	29/55	Warm Olives — Fennel & orange. ^{GFI VG}	9
Rosemary Focaccia ^{VG} — Add ons below.	7	Pumpkin Arancini — Mahoe black pepper gouda crema. ^V	17
Trio of Far North Dips ^{GFI VG}	9	Seasonal Bruschetta — Waitstaff will advise.	17
Burratina — Sundried tomato, almond. ^{GFI V}	16	Cured Fish — 144 Islands Vermouth cured market fish, pear, orange, olive & caper. ^{GFI}	25
Local Cheeses — Chutney, crackers. ^{GFO V}	20	Confit Lamb Ribs — Mahoe Feta, pomegranate & orange. ^{GFI}	27
Chicken & Leek Terrina — Red onion chutney, pistachio, crostini. ^{GFO}	17	Fritto Misto — Quick fried calamari, prawns & fish with citrus aioli.	28

Homemade Pasta

Smoked Beef Short Rib Ragu — Mafaldine, provolone. ^{GFO}	37
House Gnocchi — Guanciale, broccolini, Mahoe black pepper gouda. ^{GFO VGO}	36
Calabrian Spiced Fish — Linguine nero, green lip mussels, tomato & lemon. ^{GFO}	36

Secondi

250g Lamb Backstrap — Gremolata, balsamic pickled onion, whipped ricotta. ^{GFI}	49
Whole Market Fish — Fennel butter, lemon. ^{* GFI}	M.P
Risotto Primavera — Seasonal greens, parmesan. ^{GFI VGO}	29

Contorni

Cos — Fennel, orange & pink pepper vinaigrette. ^{GFI VG}	13
Shoestring Fries — Rosemary salt, truffle aioli. ^V	12
Charred Asparagus — Lemon, hazelnut. ^{GFI VG}	16

Dolce

Manuka Honey Semifreddo — Kerikeri citrus. ^{GFI VGO}	14
Dark Chocolate Crostata — Hazelnut ice cream, caramello.	16
Cannoli — Lemon, pistachio praline.	10
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.

enoteca

Cocktails

Kawakawa Spritz — Kawakawa infused Black Collar Gin, Lillet, House Pear Cordial, Prosecco	21
Arancia Spritz — 144 Islands Karaka, Aperol, Curacao, Lemon, Blood Orange Soda	21
Kaffir Lime Margarita — Kaffir infused Tequila, Lime, Salt	20
Pear Daiquiri — Black Collar White Rum, Calvados, Lime, House Pear Cordial	22
Islands Iced Tea — Pisco, 144 Islands Remana, Venezia, Earl Grey, Lemon, Rosemary	22
Kororareka Punch— White Rum, Campari, 144 Islands Kawa Amaro, Pineapple, Lime	22
Lazzaroni Sour— Malfy Amarena, Amaretto, Lemon, Prosecco Syrup, Cherry Bitters, Foam	22
Rhubarb Negroni — Papaka Road Gin, 144 Islands Vermouth No.2, Aperol, Rhubarb Amaro, Rhubarb Bitters	23
Honey Walnut Old Fashioned — Rye Whisky, Manuka Honey, Walnut Bitters	24
Tiramisu Martini — Black Collar Vodka, Baileys, Coffee Liqueur, Espresso, Cream	24

Sparkling Wine

Prosecco, Tallero, Veneto NV	14	60
Prosecco, Zonin 0%, Veneto NV		60
Prosecco Rose, Col de' Salici, Veneto NV		75
Blanc de Blancs, Huia, Marlborough 2019		95
Champagne, Ayala Brut , Aÿ NV		165
Champagne, Laurent Perrier Millésimé Brut, Tours 2012		320

White Wine

Sauvignon Blanc, Framingham F Series, Marlborough 2023	17	75
Sauvignon Blanc, Greywacke Wild, Marlborough 2022		95
Verdelho, Coxhead Creek, Matakana 2022		55
Albariño, 144 Islands, Bay of Islands 2024		75
Pinot Grigio, Montecampo, Veneto 2024	14	60
Pinot Grigio, Ca' Bolani, Friuli 2022		70
Pinot Gris, The Landing, Bay of Islands 2024	17	75
Riesling Dry, Amisfield, Central Otago 2023		70
Sémillon/Sauvignon, 144 Islands, Bay of Islands 2024		85
Greco/Fiano, Pipoli, Basilicata 2024		60
Gavi di Gavi, Villa Sparina, Piedmont 2022		85
Arneis, Dancing Petrel, Far North 2022		75
Fiano Appassito, Masso Antico, Puglia 2023		65
Viognier, Dancing Petrel, Far North 2024	15	65
Pecorino, Calalenta, Abruzzo 2023		75
Soave Classico, Cantine Pra, Veneto 2023		70
Chardonnay, Cielo e Terra 3 Passo, Puglia 2023		70
Chardonnay, Esk Valley Seabed, Hawkes Bay 2021		95
Chardonnay, The Landing, Bay of Islands 2022	22	100
Chardonnay, Felton Road Block 6, Central Otago 2023		135

Beer & Cider

On Tap - Menabrea Lager	13
Rotational Local Beer - ask staff for info	MP
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

Seedlip Spice 0% Gin - Ginger, Pink Peppercorn, Tonic	14
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, Sibiliani Nerello Mascalese, Sicily 2023		70
Rose, 144 Islands, Bay of Islands 2024	17	75
Rose, San Marzano, Puglia 2023		75
Rose, Craggy Range, Hawkes Bay 2024		75
Frappato, Nicosia, Sicily 2020		65

Red Wine

Etna Rosso, Terre Dei Miti, Sicily 2020		85
Pinot Noir, Seresin Leah, Marlborough 2023		70
Pinot Noir, Calrossie Grand Reserve, Marlborough 2019		85
Pinot Noir, Pyramid Valley Mānatu, Central Otago 2022	22	100
Pinot Noir, Ata Rangī, Martinborough 2016		190
Cabernet Franc, Coxhead Creek, Matakana 2022		75
Chianti Classico Riserva, Poggio Civetta 2019	18	80
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 2022		75
Syrah, I Mori, Sicily 2020		60
Syrah, Rogue Vine, Bay of Islands 2021	19	85
Syrah, Obsidian Reserve, Waiheke Island 2019		125
Shiraz, 1847 First Pick, Barossa 2019		195
Cannonau, Pala, Sardinia 2021		70
Cabernet Merlot, Te Mata Awatea, Hawkes Bay 2020		100
Cabernet Blend, Montessu, Sardinia 2022		100
Cabernet Blend, Dancing Petrel, Far North 2021		105
Primitivo, Apulo, Puglia 2022	15	65
Aglianico, Pipoli, Basilicata 2021		65
Sangiovese Reserve, Heron's Flight, Matakana 2020		100
Negroamaro, San Marzano Talo, Puglia 2022		70
Tannat, Kari Kari, Far North 2019		80