

# THE GABLES

OSTERIA 1847 *enoteca*

## Antipasti

Local Oysters – Kawakawa & 144 Islands Vermouth mignonette, citrus (6/12). <sup>GFI</sup>	29/55	Warm Olives – Fennel & orange. <sup>VG GFI</sup>	9
Garlic & Thyme Focaccia <sup>VG</sup>	8	Sformato di Pecorino – Twice baked cheese souffle. <sup>V</sup>	22
Trio of Far North Dips <sup>VG GFI</sup>	9	Braised Lamb Arancini – Parmesan crema. <sup>VGO GFI</sup>	19
Seasonal Bruschetta – Waitstaff will advise. <sup>VGO</sup>	17	Polpette – Pork & beef meatballs, Provolone, Napoli sauce. <sup>GFI</sup>	22
Antipasto Misto – Cured meats, local cheeses, crostini. <sup>GFO</sup>	29	Fritto Misto – Quick fried calamari, prawns & fish with citrus aioli.	32
		Smoked Fish Agnolotti – Beurre blanc, almond.	22

## Homemade Pasta

Beef Ragù – Pappardelle, Mahoe old edam. <sup>GFO</sup>	37
Kumara & Sage Gnocchi – Hazelnut, buffalo mozzarella. <sup>VGO GFO</sup>	38
Linguine allo Scoglio – Clams, prawns, chilli, garlic, parsley, tomato, lemon. <sup>GFO</sup>	39

## Secondi

Bistecca – 250g Grass-fed sirloin, Chianti jus. <sup>GFI</sup>	55
Porchetta – Rolled pork belly, kumara, pickled onions. <sup>GFI</sup>	35
Whole Market Fish – Lemon & tarragon butter, lemon. <sup>* GFI</sup>	M.P
Wild Mushroom & Truffle Risotto – Lemon & black pepper Mascarpone. <sup>VGO GFI</sup>	32

## Contorni

Cos – Orange & pink pepper vinaigrette. <sup>VG GFI</sup>	13
Shoestring Fries – Rosemary salt, smoked paprika aioli. <sup>V GFI</sup>	13
Honey Glazed Carrots – Onion puree, hazelnut. <sup>VGO GFI</sup>	14

## Dolce

Frangelico & Date Sponge – Salted Caramel. <sup>V GFO</sup>	14
Dark Chocolate & Macadamia Tart – Orange. <sup>VGO GFO</sup>	15
Affogato – Vanilla ice cream, espresso, liqueur. <sup>V GFI</sup>	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 children's options.

GFI - Gluten-Free Ingredients

GFO - Gluten-Free Option

VGO - Vegan Option

V - Vegetarian

VG - Vegan

\* - Subject to availability

# enoteca

## Cocktails

Rosemary & Manuka Honey Spritz – Rosemary Infused Vodka, Crème de cassis, Lemon, Manuka Honey, Prosecco	22
Kaffir Lime Margarita – Kaffir Infused Tequila, Lime, Salt	20
Papaka Padua Twist – Papaka Road Gin, Cynar, Lemon, Orange, Salt	22
Spiced Amaretto Sour – Winter Spice Infused Amaretto, Burnt Orange Whiskey, Lemon, Bitters, Foam	23
Paper Boat – Aged Rum, Aperol, Amaro, Citrus	22
Barrel Aged Negroni – Papaka Road Barrel Aged Gin, Campari, 144 Islands Vermouth No.2, Aged Bitters	22
Espresso Old Fashioned – Coffee Infused Rye Whiskey, Salted Coffee Sugar Syrup, Chocolate & Orange Bitters	23
Tiramisu Martini – Black Collar Vodka, Baileys, Coffee Liqueur, Espresso, Cream	24

## Sparkling Wine



Prosecco, Tallero, Veneto NV	15	65
Prosecco, Zonin 0%, Veneto NV		60
Prosecco Rose, Botter, Veneto NV		65
Blanc de Blancs, Huia, Marlborough 2019		80
Champagne, Ayala Brut, Aÿ NV		165
Champagne, Laurent Perrier Millésimé Brut, Tours 2012		320

## White Wine



Sauvignon Blanc, Kainui, Bay of Islands 2025		65
Sauvignon Blanc, Calrossie, Marlborough 2025	15	65
Sauvignon Blanc, Greywacke Wild, Marlborough 2022		95
Riesling Dry, Prophet's Rock, Central Otago 2023		90
Verdelho, Coxhead Creek, Matakana 2025		60
Albariño, 144 Islands, Bay of Islands 2025	17	75
Grillo, Nicosia, Sicily 2024		65
Pinot Grigio, Cembra, Trentino 2024	18	80
Pinot Gris, Dancing Petrel, Far North 2023		65
Pinot Gris, Greystone, Waipara 2024		70
Sémillon/Sauvignon, 144 Islands, Bay of Islands 2024		85
Greco/Fiano, Pipoli, Basilicata 2024		60
Gavi di Gavi, Villa Sparina, Piedmont 2024		85
Fiano Appassito, Masso Antico, Puglia 2023		65
Viognier, Dancing Petrel, Far North 2024		65
Roussanne/Marsanne 144 Islands, Bay of Islands 2024		85
Pecorino, Calalenta, Abruzzo 2023		75
Soave Classico, Cantine Pra, Veneto 2023		70
Chardonnay, I Mori, Sicily 2023		65
Chardonnay, Boathouse, Bay of Islands 2025		75
Chardonnay, Pegasus Bay, Waipara 2022	22	100
Chardonnay, Te Mata Elston, Hawkes Bay 2024		110

## Beer & Cider

On Tap - Q Brew Kaza Northland Lager	13
Rotational Local Beer - ask staff for info	MP
Peroni Lager 0%	11
Sawmill Nimble Pale Ale 2.5%	11
Peroni Lager	12
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
Morello Cherry, Thyme and Vanilla Shrub	9
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, Amicale, Veneto 2024		65
Rose, 144 Islands, Bay of Islands 2025	17	75
Rose, Amisfield, Central Otago 2025		80
Pinot/Gamay Noir, 144 Islands, Bay of Islands 2024		75

## Red Wine



Etna Rosso, Terre Dei Miti, Sicily 2020		85
Pinot/Gamay Noir, 144 Islands, Bay of Islands 2024		75
Pinot Noir, Ophir Bridge, Central Otago 2023		65
Pinot Noir, Rock Ferry 3rd Rock, Marlborough 2021	19	85
Pinot Noir, Ata Rangī, Martinborough 2022		190
Cabernet Franc, Coxhead Creek, Matakana 2022		75
Chianti Classico Riserva, Poggio Civetta 2019	18	80
Sangiovese Blend, Zingari, Tuscany 2022		85
Montepulciano, Fantini, Abruzzo 2024		60
Barbera, Ascheri Fontanelle, Piedmont 2021		95
Valpolicella Ripasso, Clivius, 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
Syrah Blend, 144 Islands, Bay of Islands 2024		85
Cannonau, Pala, Sardinia 2021		70
Merlot Blend, Corte del Golfo, Lazio 2024		65
Merlot, Villa Maria Reserve, Hawkes Bay 2020		90
Cabernet Blend, Dancing Petrel, Far North 2021		105
Primitivo, Masso Antico Appassito, Puglia 2024		65
Aglianico, Pipoli, Basilicata 2021	15	65
Sangiovese Reserve, Heron's Flight, Matakana 2022		100
Negroamaro, San Marzano Talo, Puglia 2023		70