

**ALL DAY MENU**

GOLDEN TURMERIC LATTE	8.50
PICNIC TOAST W/ HOMEMADE PRESERVES, MARMITE	8.50
QUINOA, SPELT & STEEL CUT OAT PORRIDGE, WHISKEY TOASTED SEEDS & NUTS, CANDIED ORANGE, ALMOND MILK	15.50
BRÛLÉE FRENCH TOAST, ALMOND BUTTER, ROAST APPLES, RICOTTA, APPLE CARAMEL	13.50
OMELETTE; BRAISED CHARD, PORK SAUSAGE, ROAST POTATO, RED ONIONS	18.50
BREAKFAST SALAD; ASPARAGUS, LEMON, CRUSHED BROAD BEANS, GOATS CHEESE, SPRING LEAF SALAD	18.50
SMOKED FISH CAKES, SORREL, FENNEL, TOASTED NORI SAUCE	17.50
BREAKFAST BUTTIE; GRILLED HOLLY BACON, BLACK PUDDING, SMASHED EGG, BABY SPINACH, ONION JAM	22.50
EGGS - AS YOU LIKE, WHOLEGRAIN, SOURDOUGH OR GLUTEN FREE TOAST	12.50
BACON / OR SAUSAGES / OR BLACK PUDDING	7.50
HASH BROWN / OR SAUTEED GREENS / OR THYME ROASTED MUSHROOMS	5.50

LUNCH MENU AVAILABLE FROM 12NOON

OPERA SPRING SOUP, PICNIC SOURDOUGH BREAD	13.50
KOREAN FRIED CHICKEN, RED CABBAGE SLAW, MISO CARAMEL GLAZE	19.50
RICOTTA, PRESERVED LEMON & CHIVE AGNOLOTTI, DEEP FRIED NETTLES, WALNUTS, CAPERS	21.50
BRINED BEEF CHEEK, BLACK BARLEY, LENTILS, DILL PICKLES, GRAIN MUSTARD, SOURDOUGH PAN GRATTATO	25.50
WHITE MISO BAKED SALMON, AVOCADO AND PEA PUREE, CUCUMBER, MUSTARD LEAF, WILD CELERY	22.50
TEMPURA FISH, OPERA KITCHEN TARTARE SAUCE, SHOESTRING FRIES	19.50
OPEN BEEF TAGLIATA SANDWICH, SOURDOUGH, FENNEL, CHILLI, MINT, CRISPY GARLIC, PARSLEY, LEMON	25.50
EAST COAST WHITEBAIT FRITTER, GRILLED LEMON, SAUCE GRIBICHE, HERB SALAD (SUBJECT TO AVAILABILITY)	29.50
MIXED GREENS, BALSAMIC DRESSING	7.50
SHOESTRING FRIES	7.50
AIOLI / MAPLE SYRUP / HOLLANDAISE	3.50

NON ALCOHOLIC DRINKS

HOMEMADE FRESH JUICES
SMOOTHIES AND SODAS
ALLPRESS COFFEE
STORM AND INDIA TEAS

WINE

A SELECTION OF LOCAL HAWKE'S BAY WINES ARE AVAILABLE BY THE GLASS AND BOTTLE

BEER

HAWKE'S BAY CRAFT BEERS AND CIDER AVAILABLE
EVER CHANGING SELECTION OF BEER FROM OUTSIDE THE REGION