

**OPERA  
KITCHEN  
HASTINGS  
RAISED  
SERVING  
SEASONAL  
ABUNDANCE**

# SERVING SEASONAL ABUNDANCE

## OPERA KITCHEN ALL DAY

- 17.50 JAPANESE SMOKY CHICKEN BROTH; PORK, CABBAGE, RED PEPPER, EGGPLANT, BONITO FLAKES GF
- 8.50 **PICNIC** TOAST: WHOLEGRAIN, SOURDOUGH, GLUTEN FREE OR POTATO BREAD WITH HOMEMADE PRESERVES & MARMITE
- 14.50 PORRIDGE; WHISKEY OR RHUBARB AND CREAM V
- 19.50 GOLDEN TURMERIC RICE, SHIITAKE MUSHROOMS, GINGER, CRUMBED TOFU, SPRING ONIONS GF/VE  
ADD POACHED EGG \$3.50
- 16.50 RICOTTA BEIGNETS, CINNAMON APPLES, CREME ANGLAISE, MUSCOVADO SUGAR CRUMB V
- 22.50 SMOKED SALMON, POTATO CROQUETTES, FENNEL, CAPER AND PARSLEY SALAD, HOLLANDAISE
- 18.50 CREAMY MUSHROOMS W/ WHOLEGRAIN MUSTARD, GARLIC AND THYME ON **PICNIC** SOURDOUGH TOAST V  
ADD HOLLY BACON \$8.50
- 12.50 TWO EGGS AS YOU LIKE, ON **PICNIC** TOAST; WHOLEGRAIN, SOURDOUGH, POTATO BREAD OR GLUTEN FREE
- 18.50 YOUR CHOICE OF OMELETTE, CHEESE AND HERBS WITH ANY TWO FILLINGS; BACON / WILTED GREENS / ROAST MUSHROOMS, GARLIC AND THYME / PORK SAUSAGE / ROASTED VEGETABLE HASH V
- 22.50 BEER BRAISED BRISKET, ROASTED VEGETABLE HASH, CHILLI VERDE SOUR CREAM, FRIED EGG, POTATO BREAD

## MORNING MEDICINE

- 15.00 BLOODY MARY; CUCUMBER INFUSED VODKA, TOMATO JUICE, KOREAN CHILI, CUCUMBER
- 15.00 MIMOSA; CUMULUS BLANC DE BLANC, 2014, FRESH ORANGE JUICE
- 14.00 ALPHA DOMUS CUMULUS BLANC DE BLANC, 2014, 150ML GLASS
- 66.00 ALPHA DOMUS CUMULUS BLANC DE BLANC, 2014, 750ML BOTTLE
- 145.00 VEUVE CLICQUOT, NV, 750ML BOTTLE

## OPERA KITCHEN AFTER 12

- 16.50 OPERA KITCHEN SOUP
- 22.50 BROCCOLI AND GOATS CHEESE FRITTER, BRINED BEETROOT GF/V  
HOUSE MADE SOUR CREAM, PICKLED CUCUMBER, SPROUTED BLUE PEAS  
13.00 match w/ SUPERNATURAL SAUVIGNON BLANC, 2016
- 19.50 POT STICKER DUMPLINGS, BLACK VINEGAR, CABBAGE SALAD WITH SESAME DRESSING  
11.50 match w/ PETITE MORT, BLONDE FARMHOUSE ALE, GARAGE PROJECT
- DAILY FISH;
- 21.50 TEMPURA FISH WITH SHOESTRING FRIES AND TARTARE SAUCE GF AVAILABLE  
10.50 match w/ LIBERTY HALO PILSNER OR
- 24.50 ARABIC SPICED FISH FILLET, MEJADRA, COOL YOGHURT SAUCE, LIME GF  
12.50 match w/ KUMEU RIVER ESTATE PINOT GRIS, 2017
- 24.50 SOUTHERN FRIED CHICKEN WITH BUTTERMILK SAUSAGE GRAVY, WINTER VEGETABLE SLAW, FRIED SMASHED POTATOES  
10.50 match w/ FAT & SASSY CHARDONNAY, TONY BISH WINES, 2017
- 27.50 SLOW BRAISED LAMB, HOMEMADE FLAT BREAD, JERUSALEM ARTICHOKE, BRUSSEL SPROUT, PINE NUTS, CORIANDER, JUS  
11.50 match w/ STONE PADDOCK SYRAH, PARITUA, 2015

## SIDES & SAUCES

- 3.50 HOLLANDAISE / ROASTED GARLIC AIOLI
- 3.50 **PICNIC** TOAST SLICE / EXTRA EGG
- 5.50 SAUTÉED GREENS / ROASTED VEGETABLE HASH / CREAMY MUSHROOMS, GARLIC, THYME
- 7.50 HOUSE MADE POTATO CROQUETTES / PORK SAUSAGES / GARDEN SALAD / SHOESTRING FRIES
- 8.50 HOLLY BACON / HOUSE SMOKED SALMON

GF GLUTEN FREE // DF DAIRY FREE // VE VEGAN // V VEGETARIAN  
FOR MORE INFORMATION ON GLUTEN FREE OPTIONS PLEASE ASK THE RESTAURANT TEAM

WE ARE PROUD TO SUPPORT **GM FREE HAWKES BAY CAMPAIGN**,  
OUR LOCAL PLANT AND VEGETABLE SUPPLIERS KAHIKATEA GARDENS, EPICUREAN,  
AND HAWKES BAY ROADSIDE STALLS // OUR BACON & EGGS ARE ALWAYS FREE RANGE

**PICNIC** IS OUR STAND ALONE FOOD STORE // BAKERY WHERE ALL OUR BREAD IS BAKED;  
VISIT US JUST DOWN THE ROAD ON MAHIA STREET  
ONE ACCOUNT PER TABLE // A SURCHARGE OF 2% WILL APPLY TO ALL CREDIT CARD TRANSACTIONS

**eatdrinksharehb**

