



SERVING SEASONAL ABUNDANCE

OPERA KITCHEN ALL DAY BREAKFAST

- 8.50 **PICNIC** TOAST: WHOLEGRAIN, SOURDOUGH, GLUTEN FREE OR POTATO BREAD WITH HOMEMADE PRESERVES & MARMITE V
- 15.50 COCONUT MACADAMIA GRANOLA, GRILLED STONE FRUIT, TAHINI, WHIPPED COCONUT CREAM VE
OR
GRAIN FREE APPLE ALMOND QUINOA GRANOLA W/ NEW SEASON APPLE, COCONUT MYLK GF VE
- 16.50 FRENCH TOAST W/BURNT HONEY SAUCE, ALMOND BRITTLE V
ADD HOLLY BACON + 8.50
- 17.50 SMOKED SARDINES ON **PICNIC** POTATO BREAD TOAST, OVEN DRIED TOMATOES, WILTED GREENS GF*
- 21.50 JAPANESE OKONOMIYAKI PANCAKES, BBQ SAUCE, MAYO V
- 19.50 DHAL FRITTERS, POTATO CURRY, PEANUT & COCONUT CHUTNEY, POPPADOM VE
ADD FRIED EGG + 3.5
- 12.50 TWO EGGS AS YOU LIKE ON **PICNIC** TOAST: WHOLEGRAIN, SOURDOUGH, POTATO OR GLUTEN FREE BREAD
- 18.50 YOUR CHOICE OF OMELETTE, CHEESE & HERBS WITH ANY TWO FILLINGS; BACON / WILTED GREENS / PORK SAUSAGE / KIMCHI / ROASTED BROCCOLI GF, V
- 18.50 ORGANIC BEEF BOLOGNESE, BUTTERED **PICNIC** POTATO BREAD TOAST, PARMESAN GF*
- 24.50 OPEN BREAKFAST SANDWICH: SLOW COOKED BRISKET, ONION & POTATO HASH, 'CHEESE WHIZZ', FRIED EGG

SMITHS MORNING MEDICINE

- 15.00 BLOODY MARY; CUCUMBER INFUSED VODKA, TOMATO JUICE, KOREAN CHILI, CUCUMBER
- 15.00 MIMOSA; SPARKLING WINE, COINTREAU, FRESH ORANGE JUICE
- 14.00 HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016, 150ML GLASS
- 66.00 HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016 750ML BOTTLE
- 145.00 VEUVE CLICQUOT, NV, 750ML BOTTLE

GF GLUTEN FREE // GF* CAN BE GLUTEN FREE // VE VEGAN // V VEGETARIAN // DF DAIRY FREE

PLEASE INFORM STAFF OF ANY ALLERGIES

eatdrinksharehb

OPERA AFTER 12

- 14.50 CHICKEN LIVER PARFAIT, GRILLED **PICNIC** SOURDOUGH TOASTS, CORNICHONS GF*
12.00 match w/ LITTLE X VINEYARDS SYRAH, 2014
- 22.50 SALAD BOWL: GRILLED FIGS, FENNEL, DATE MOLASSES, RADICCHIO, CAULIFLOWER CREAM, PRESERVED LEMON & BLACK LENTILS GF V
12.00 match w/ THE BONE LINE BARE BONE CHARDONNAY, 2017
- 22.50 BURRATA: CAPER BERRIES, ROCKET, OLIVE STREUSEL, GRILLED SOURDOUGH V
11.00 match w/ PARITUA STONE PADDOCK ROSÉ, 2018
- 26.50 GRILLED SALMON, MELON SALAD, MINT, ALMOND HARISSA SAUCE GF DF
14.00 match w/ HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016
- 23.50 RICOTTA & BASIL RAVIOLI, CONFIT CHERRY TOMATOES, MOZZARELLA SAUCE V
12.00 match w/ FIDORA PINOT GRIGIO, 2016
- 24.50 TWICE COOKED PORK SANDWICH, TONKATSU SAUCE, CRACKLING, PICKLES, ASIAN SLAW
12.00 match w/ TRINITY HILL MARSANNE VIOGNIER, 2017
- 24.00 FRITTO MISTO: PRAWNS, CALAMARI, SEASONAL VEGETABLES, HERBS, LEMON, COCKTAIL SAUCE DF
11.00 match w/ SMITH & CO SAUVIGNON BLANC, 2018
- 26.50 PATANGATA STATION FLAT IRON STEAK, CHIMICHURRI SAUCE, GREEN BEANS, ONION RINGS
12.00 match w/ LITTLE X VINEYARDS SYRAH, 2014



SIDES & SAUCES

- 3.50 HOLLANDAISE / ROASTED GARLIC AIOLI / TOAST SLICE / EXTRA EGG
- 5.50 WILTED GREENS / HOUSE MADE KIMCHI / FRESH TOMATO & BASIL / ROASTED BROCCOLI
- 7.50 HOUSE MADE POTATO CROQUETTES / PORK SAUSAGES / GARDEN SALAD / SHOESTRING FRIES
- 8.50 HOLLY BACON / GRILLED SALMON / ORIGIN EARTH HALLOUMI

WE ARE PROUD TO SUPPORT GM FREE HAWKES BAY CAMPAIGN, OUR LOCAL PLANT AND VEGETABLE SUPPLIERS, 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



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