



SERVING SEASONAL ABUNDANCE

OPERA KITCHEN ALL DAY BREAKFAST

8.50	PICNIC TOAST: WHOLEGRAIN, SOURDOUGH, GLUTEN FREE OR POTATO BREAD WITH HOMEMADE PRESERVES & MARMITE	V
16.50	COCONUT MACADAMIA GRANOLA, ROASTED PEAR, TAHINI, WHIPPED COCONUT CREAM OR 5-A-DAY GRANOLA; SUGAR FREE OAT GRANOLA, HOUSE DRIED VEGETABLES, NUTS, APPLE WITH COCONUT MILK	VE
17.50	LEMON AND BLUEBERRY PANCAKES, LEMON CURD AND CREAM ADD HOLLY BACON + 8.50	
17.50	PANCAKES, HOLLY BACON AND MAPLE SYRUP	
18.50	HANGOVER FRIED RICE; 5 SPICE ROAST DUCK, HOMEMADE PLUM SAUCE W/FRIED EGG OR WITH SOY MARINATED TOFU, BROCCOLI, FRIED PEANUTS AND SHALLOTS	VE/V
18.50	TE MATA MUSHROOMS, THYME, MUSTARD AND GARLIC SAUCE, GRILLED SOURDOUGH	GF*
13.50	TWO EGGS AS YOU LIKE ON PICNIC TOAST: WHOLEGRAIN, SOURDOUGH, POTATO OR GLUTEN FREE / VEGAN EGGS AVAILABLE	
19.50	YOUR CHOICE OF OMELETTE, CHEESE & HERBS WITH ANY TWO FILLINGS; BACON / WILTED GREENS / PORK SAUSAGE / KIMCHI / ROASTED BROCCOLI / VEGAN EGGS AVAILABLE	GF, V
21.50	ORGANIC BEEF BOLOGNESE, BUTTERED PICNIC SOURDOUGH TOAST, PARMESAN	GF*
22.50	LAMBS FRY AND BACON, WHOLEGRAIN MUSTARD CREAM SAUCE, SOURDOUGH TOAST	GF*
22.50	OPEN BREAKFAST SANDWICH: SLOW COOKED BRISKET, ONION & POTATO HASH, 'CHEESE WHIZZ', FRIED EGG	

OPERA KITCHEN MORNING MEDICINE

15.50	BLOODY MARY; CUCUMBER INFUSED VODKA, TOMATO JUICE, KOREAN CHILI, CUCUMBER
15.00	MIMOSA; SPARKLING WINE, COINTREAU, FRESH ORANGE JUICE
16.50	HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016, 150ML GLASS
76.00	HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016, 750ML BOTTLE
146.00	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 KITCHEN AFTER 12

16.50	SMITHS WINTER SOUP, TOAST	GF*
16.50	CLASSIC THREE CHEESE GRILLED SANDWICH, GOUDA, GRUYERE AND RACLETTE IN POTATO BREAD W/ HOUSE MADE CHUTNEY, POTATO CRISPS	
14.50	CHICKEN LIVER PARFAIT, GRILLED PICNIC SOURDOUGH TOASTS, CORNICHONS + 11.00 MATCH W/ PROVIDORE LUMINARE BLANC D NOIR, 2018, CENTRAL OTAGO	GF*
24.50	PORCINI MUSHROOM RISOTTO W/ THYME AND HAZELNUTS + 11.00 MATCH W/ LITTLE X VINEYARDS UPPER MOUTERE PINOT NOIR, 2015, NELSON	V
25.50	PAN FRIED SALMON, LEMON SESAME SAUCE, NASTURTIUM + 12.00 MATCH W/ SMITH & CO SAUVIGNON BLANC, 2018, MARLBOROUGH	DF/GF
24.50	STICKY PORK BELLY W/ GREEN PAPAYA PICKLE, FRIED CASSAVA AND PEANUT CHILI CRISP + 13.00 MATCH W/ VALLI GIBBSTON VINEYARD PINOT GRIS, 2016, CENTRAL OTAGO	GF
23.50	FISH 'N' CHIPS, PAN FRIED OR DEEP FRIED W/ SHOESTRING FRIES OR SALAD, HOUSE MADE TARTARE SAUCE + 9.00 MATCH W/ GARAGE PROJECT BEER, WELLINGTON	GF*
23.50	CHICKEN SALTIMBOCCA SCHNITZEL, BROCCOLINI, LEMON CAPER SAUCE + 12.00 MATCH W/ PIRINOA ROAD CHARDONNAY, 2017, MARTINBOROUGH	

SIDES & SAUCES

3.50	HOLLANDAISE / ROASTED GARLIC AIOLI / TOAST SLICE / EXTRA EGG
5.50	WILTED GREENS / HOUSE MADE KIMCHI / ROASTED BROCCOLI
7.50	HOUSE MADE POTATO CROQUETTES / PORK SAUSAGES / GARDEN SALAD / SHOESTRING FRIES
8.50	HOLLY BACON / CREAMED MUSHROOMS
10.50	PAN FRIED SALMON

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

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