

OPIHI CAFE

BREADS AND SPREADS -freshly baked bread served with a selection of house made dips \$9.50

OPIHI VINEYARD TAPAS (serves 2-4) A medley of cheeses, deli meats, tasty parcels, fruits, olives, pickles.... accompanied by dipping sauces, crackers and bread. \$40.00 OR for one \$25.00 (a good size to share as an entrée)

FILO PASTRY BASKET - With a filling of:

Creamy chicken thyme with a roasted tomato herb sauce

OR Vegetarian creamy spinach and feta with a roasted tomato herb sauce

Entrée \$9.50 Main \$16.50 served with salad and bread

BRUNCH @ OPIHI-Crispy bacon and our soft poached free-range eggs sat upon grilled parmesan ciabatta with a cream cheese basil bake & slow oven roasted tomatoes. \$16.50 (great for brunch or anytime.... chef suggests the chardonnay)

GRILLED FILLET STEAK - cooked to your liking paired with crushed truffle scented gourmet potatoes drizzled with Opihi Pinot Noir spiked jus and topped with horseradish cream. \$23.50 (a hearty serving ...goes well with Pinot Noir)

PAN-ROASTED MARKET FISH - on a creamy truffle gourmet potato crush with herb butter and saffron aioli. A delicately flavoured simple dish \$21.50
(...we have matched this with Pinot Gris or Muller-Thurgau)

SEARED VENISON- atop portobello mushrooms with mustard jus and cranberry port butter served with our crushed truffle scented gourmet potatoes \$22.50 (NZ venison at its best with a glass of Pinot Noir)

LAMB PITA POCKET- Moroccan spiced lamb, tabouli, salad, dripping with yogurt and chili dressing all inside a pita pocket. \$18.50 (sweeter wines suit spicy dishes)

NISCOISE SALAD- a fresh Mediterranean style salad with free range eggs, green beans, black olives: Vegetarian \$16.50 topped with sundried tomato tapenade
With grilled salmon \$19.50 topped with salsa verde

SIDE SALADS \$4.50

BOWLS OF FRIES \$5.00

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Opihi Café - Cool Climate Boutique Wines

Stella Doubleday & Allan Lambie | 804 Opihi Road, Hanging Rock, Pleasant Point, New Zealand

P: +64 3 614 8308 | F: +64 3 614 8306 | E: opihicafe@xtra.co.nz | W: www.opihi.co.nz