

# OPERA

— GRILL —

## GLUTEN FREE

### Raw Bar

#### OYSTERS

**Kumomoto, Blackwater Wild or Maldon Oysters** Each 2.75  
Tabasco & lemon

#### TIRADITO

**Salmon** 9.00  
Avocado, cucumber, coriander

### Cold Counter

**Cerignola Olives (v)** 3.75

#### CHARCUTERIE & CHEESE

**Choose any 3 for 15.75 or 5 for 26.25**

Served with pickled cucumber, balsamic onions

#### Charcuterie

Coppa di Parma  
Jamon Iberico Bellota (2.25 supplement)  
Bresaola  
Truffle salami  
Parma ham

#### Cheese

Burrata  
Colston Bassett Stilton (v)  
Tunworth  
Mayfield Swiss (v)  
Buffalo Ricotta

**Wood Roast Baby Beets (n)** 8.50  
Buffalo ricotta, watercress, smoked seeds

**Wild Red Prawn Cocktail** 12.75  
Marie Rose sauce

### Hot Plates

**Charcoal Grilled Asparagus (v)** 8.50  
Poached duck egg, truffle butter

**Mushroom Risotto (v)** 8.75  
Cheese wafer, truffle oil

**Tempura** 10.00  
King prawns, padron peppers, soy

**Isle of Man Scallops** 11.75  
Thermidor sauce

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### Charcoal Grill

#### STEAKS

All our steaks are served with triple cooked chips and a choice of sauce

##### Aberdeen Angus | British Isles

Native grass fed

Ribeye 275g 24.75

Sirloin 275g 24.75

Fillet 225g 29.00

##### Wagyu Grade 7 | Darling Downs | Queensland | Australia

Full blooded Japanese Black Wagyu

Rump 250g 23.00

##### USDA Prime | Creekstone Farms | Kansas | USA

Black Angus 150 days corn fed

Onglet 250g 18.50

Sirloin 500g | 400g | 300g 49.50 | 40.00 | 30.50

##### Las Pampas | Argentina

Aberdeen Angus 150 days corn fed

Sirloin 500g | 400g | 300g 43.25 | 34.75 | 26.25

##### Premium Marble Reserve | Rangers Valley | Australia

Pure bred Angus 270 days corn fed

Ribeye 500g | 400g | 300g 51.50 | 42.00 | 32.75

#### STEAKS TO SHARE

##### Aberdeen Angus | British Isles

Native grass fed

Chateaubriand 450g 59.50

Dry aged T-bone 800g 59.50

Dry aged Côte de boeuf 800g 59.50

#### SAUCES

Béarnaise (v)

Truffle butter (v)

Peppercorn

#### TOPPINGS

Half Lobster Thermidor 18.50 Malbec Onions (v) 5.25

Wild Red King Prawn 10.50 Oscietra Caviar 30g 29.00

Fried Duck Egg (v) 2.25

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### Salads

<b>Burrata</b>	10.50
Heirloom tomatoes, olives, basil	
<b>Wood Roast Arctic Salmon (n)</b>	11.25
Quinoa tabbouleh, beetroot, quail's egg	

### Wood Fired Oven

<b>Whole Lobster</b>	37.00
Thermidor sauce	
<b>Wild Scottish Langoustines</b>	31.50
Garlic & parsley butter	
<b>Wild Scottish Venison Fillet</b>	24.50
Mushrooms, butternut squash, kale	

### Charcoal Grill

<b>Black Cod</b>	27.50
Miso, pickled onions	
<b>Yellowfin Tuna</b>	20.00
Salsa verde	
<b>Swordfish Steak</b>	20.00
Heirloom tomato salad, chimichurri dressing	

### Sides

<b>Oven Roast Heritage Tomatoes (v)</b>	4.50	<b>Mixed Salad (v)</b>	4.25
Garlic, parsley		Mixed leaves, baby cucumber, tomatoes, radish, vinaigrette	
<b>Charcoal Grilled Broccoli (v)</b>	4.00	<b>Green Salad (v)</b>	4.25
Chilli, garlic		Mixed leaves, cucumber, french beans, spring onions	
<b>Roasted Heritage Carrots</b>	4.00	<b>Mash (v)</b>	3.75
Honey, thyme			
<b>Buttered Spinach (v)</b>	4.25	<b>Triple Cooked Chips (v)</b>	3.75
		Sea salt	
<b>Heirloom Tomato Salad (v)</b>	5.00	<b>Steamed Rice (v)</b>	3.75
Chimichurri dressing			
<b>Quinoa Tabbouleh Salad (v)</b>	4.00		

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### Desserts

<b>Passion Fruit Crème Brûlée (v)</b>	7.00
Fresh passion fruit	
<b>Banana Soufflé (v)</b> (Please allow 30 minutes)	7.00
Salted caramel sauce & ice cream	

### PETIT FOUR

<b>Chocolate Coated Honeycomb (v)</b>	3.75
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### ICE CREAM & SORBET (v)

<b>Vanilla   Ginger   Chocolate   Salted Caramel</b>	6.00
<b>Mango Ice Cream</b>	
<b>Coconut   Raspberry &amp; Yuzu Sorbet</b>	6.00

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