

# OPUS DAY MENU

ILLY COFFEE BAR	SML	LRG
Frappuccino		
Mocha		
Hot Chocolate	\$4.00	\$5.00
Cappuccino	\$4.00	\$5.00
Latte	\$4.00	\$5.00
Coffee	\$3.75	\$4.50
Decaf Coffee	\$3.75	\$4.50
Assorted Teas	\$2.00	\$2.50

## BREAKFAST

Apple Strudel Stick		\$2.00
Apple Turnover		\$2.50
Danish		\$2.50
Cinnamon Swirl		\$2.50
Muffins		\$2.50
Banana Bread		\$3.00
Croissant		\$2.50
Chocolate Croissant		\$2.50
White Chocolate Cranberry Scone		\$2.50

## LUNCH

Sandwiches		\$9.95
Paninis		\$9.95
Wraps		\$9.95
Thai Salads		\$9.95
Sushi		
Nigiri		\$3.50
Sushi Rolls		\$6.95
Special Sushi Rolls		\$7.50
Combination		\$12.50

## RED WINES

Lobster Salad with Fresh Mango and Rustic Tuscan Bread  
Smoked Salmon Tartar Crostini with Fresh Dill  
Smoked Salmon Roses on Cucumber  
Thai Spiced Tuna, Frisee Salad with Herb Focaccia  
Tuna Sashimi and Sweet Ginger  
Iced Gulf Shrimp, Wasabi, Sweet Chili Cocktail Sauce  
Seared Scallop, Cucumber & Fruit Salsa  
Smoked Duck with Onion Marmalade  
Beef Carpaccio with Tomato Sambal, Soya Dressing  
Ratatouille Provençalé & Tapenade Crostini  
Cherry Tomato & Mozzarella Brochette  
Gorgonzola & Grape on a Crostini of Belgian Endive  
Goats Cheese, Grilled Chicken Breast Crostini  
Quail Eggs with Tobiko & Wasabi Caviar  
Avocado Salsa on Taro Chips  
Baked Bluepoint Oysters, Topped with Shrimp Paste & Lime Leaf Crust & Sweet Chili Salsa

## HOT CANAPÉS

Beef Teriyaki Brochette, Soya Glaze  
Baby Veal Chop in a Parmesan Crust  
Ginger Chicken Brochette, Peanut Dip  
Pork Dumpling, Sweet Chilli Salsa  
Pink Duck Breast, Mango Relish  
Duck Confit Spring Roll, Hoisin Sauce  
Jumbo Shrimp in Wonton Skins with Sweet Chilli  
Tuna Spring Roll with Mango Beansprouts  
Lobster Spring Rolls, Mango Dip  
Mini Fishcakes, Banana Chutney  
Sesame Prawn Toast  
Curried Vegetable Samosa  
Assorted Homemade Mini Quiche  
Vegetable Tempura with Dips

## TRAYS

Pita Bread with Hummus  
Garlic Focaccia with Black Olive Tapenade

Recommended to choose 4 Hot & 4 Cold Canapés  
Price varies according to your choice.

# DRINK MENU

## OPUS MARTINIS \$13

Pineapple & Ginger Martini  
fresh ginger, pineapple juice, smirnoff vodka, sugar syrup

Opus Grande  
smirnoff raspberry, strawberry puree, basil leaves, grand marnier, vodka, chambord, black pepper

Cappuccino Martini  
baileys, smirnoff vodka, kahlua, milk, sugar, espresso coffee

Raspberry Martini  
raspberry puree, smirnoff vodka, crème de framboise, sugar

Walton Brown  
absolut grapefruit vodka, lillet, triple sec, orange twist

## CHAMPAGNE COCKTAILS \$15

Passionate  
passion fruit juice, vodka, passion fruit liqueur, sugar syrup, champagne

Opus Fizz  
fresh strawberries and vanilla broth, champagne

El Guapo  
cachaca, pineapple juice, sugar syrup, champagne

Bellini  
white peach puree, prosecco

## HIGHBALLS \$13

Gin Genie  
tanqueray gin, mint leaves, lemon, sugar, ginger ale, crème de cassis

June Bug  
melon liqueur, banana liqueur, coconut rum, white rum pineapple juice, lemon juice

Opus 08  
absolut pear vodka, white crème de cacao, vanilla vodka, lemon juice, cranberry juice, cinnamon

Mojito  
flavors - strawberry, raspberry, passion fruit, pineapple or apple, mixed with mint leaves, lime juice, sugar, soda

Caipirihna  
brazilian national drink, cachaca, fresh lime juice, sugar

## RED WINES

	GLS	BTL
penfolds bin 2 shiraz	\$15.00	\$59
casa lapostolle merlot	\$12.50	\$48
classico banfi chianti	\$12.50	\$48
mark west pinot noir	\$12.50	\$48
stone cellar shiraz	\$10.00	\$39
stone cellar cab savignon	\$10.00	\$39
valpolicella corvina	\$ 7.50	

## WHITE WINES

paul buisee sancerre	\$15.00	\$59
st. urbans-hof riesling	\$12.50	\$48
gavi principessa	\$10.00	\$39
brancot sauv blanc	\$10.00	\$39
foxborn white zinfandel	\$ 7.50	\$39
white truck chard	\$ 7.50	\$31
pinot grigio	\$ 7.50	

## SPARKLING WINES

dom perignon 1999	\$15.00	\$300
veuve cliquot nv	\$12.50	\$120
bollinger nv	\$12.50	\$120
champagne	\$12.50	\$60
vin mosseux		\$52
prosecco		\$52
bird in hand rose		\$52

## PORT

taylors ruby	\$ 7.50
fonseca lbv 2000	\$12.50

## BEER \$6.50

heinken  
corona  
amstel light  
amstel pulse  
st. pauli girl (non alcoholic)

Ask your Server about our edible shots & our "Cocktail of the Week"

For your convenience, 15% grats are added to each bill