

## specials



### **mains**

- pumpkin gnocchi, sage butter, parmesan \$24.90
- bostock's crumbed chicken schnitzel, \$34.90  
red pepper mayo, avocado & corn salsa
- aged fillet steak medium rare, \$34.90  
mashed potato, café de paris butter

### **special pizzas**

- small \$18.90 medium \$23.90 large \$26.90
1. fresh fig & holly bacon,  
blue cheese, rocket
  2. roast golden queen peach & holly bacon,  
fresh mozzarella, rocket
  3. vegan margherita, tomato ragu, herbs,  
- dairy free cheese
  4. 'nduja pizza\*, fresh mozzarella, rosemary  
\*spicy spreadable italian salami-medium only

### **side dish**

organic green leaf salad \$8.90

### **pudding**

- feijoa shortcake, runny cream \$13.90
- classic crème brulée \$13.90
- jelly tip ice cream \$9.90

### **plant based specials**

#### **tahini & turmeric pizza**

spinach, \$18.90/\$23.90/\$26.90  
olives, caramelised onion,  
potato, spinach, chilli

#### **spicy lentil dahl \$24.90**

chickpea herb pancake,  
coconut yoghurt

#### **vegan truffle selection \$9.90**

cacao & rose water,  
turmeric & ginger

#### **chocolate coated joy bar \$9.90**

ice cream and raspberry



local organic campari/aperol style infusion of NZ  
serville oranges with selected roots and flowers

served as

**L'OPERA** prosecco spritz \$14.90

OR

**L'OPERA** on the rocks with soda \$12.90



made by kate and david at hastings distillers