



ŌPUKE

TRANQUILITY MENU

THERMAL POOLS & SPA

All food items are prepared in a shared kitchen where allergens are present. We use best practices & safe handling protocols to minimise risk but cannot guarantee against any cross-contamination. Please advise our staff if you have any allergies or dietary requirements when ordering.

GFF | Gluten-Free Friendly DFF | Dairy-Free Friendly

GFFA | Gluten-Free Friendly Available DFFA | Dairy-Free Friendly Available

SMALLER PLATES

Marinated Olives 10 DFF, GFF

Kalamata and green olives marinated in orange, fennel and coriander

Garlic Bread 12 GFFA

Toasted ciabatta bread topped with garlic butter

Fries 12 GFF, DFF

With your choice of roasted garlic aioli or tomato sauce (+50c extra sauce)

Polenta Fries 13.5 GFF, DFFA

Topped with grated parmesan and served with pesto aioli

Mac & Cheese Bites 17.5

Crumbed macaroni, cheese & bacon bites, served with Siracha Mayonnaise

Falafel Sticks 18 GFF, DFF

Served with a mint, lemon & coconut yoghurt sauce and green salad

Winter Bruschetta 18 GFFA

Ciabatta bread topped with ricotta cheese, roasted butternut squash, red onion, honey, and roasted cashew, walnut & almond mix

Crumbed Vegan Bites 18 DFF

Blended green peas, chickpeas & mint balls, beetroot & roasted cashew hummus served with green salad

Cauliflower Bites 18 DFF

Battered florets coated in homemade sweet sticky sesame honey soy sauce

BBQ Chicken Loaded Wedges 19.5

Crispy potato wedges topped with shredded chicken, cheese, BBQ sauce, sour cream and salsa

Salt & Pepper Calamari 19.50 GFF

Crumbed calamari, served with green salad and lemon pepper mayo

Creamy Baked Brie 21.50 GFFA

Honey, balsamic glazed baked brie, caramelized walnuts, served with ciabatta, crackers and sliced apple

Crispy Buttermilk Fried Chicken 22 GFFA

Chicken thigh marinated in buttermilk and spices, topped with jalapeño aioli

SHARE YOUR ŌPUKE
EXPERIENCE

 Ōpuke Thermal Pools & Spa

 @opukespa

 @opuke_spa

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PIZZAS

Margherita 24 GFFA, DFFA

Buffalo mozzarella, cherry tomatoes, basil pesto, napoli sauce base and cheese

Meat Lovers 28 GFFA, DFFA

Chorizo, salami, pepperoni, bacon, red onion, capsicum, BBQ sauce, napoli sauce base and cheese

Cranberry, Chicken & Brie 28 GFFA

Smoked chicken, spinach and brie, with cranberry sauce, napoli sauce base and cheese

Smoked Salmon 29 GFFA

Smoked salmon, spinach, capers, parmesan with horse radish creme fraiche sauce, sour cream base and cheese

Gluten free base +3

BURGERS

Ōpuke Beef Burger 28.5

Homemade beef patty with onion rings, mixed salad greens, tomato, swiss cheese and chipotle sauce in a brioche bun. Served with fries.

Buttermilk Chicken Burger 28.5 GFFA

Crispy buttermilk fried chicken with bacon jam, fresh slaw, swiss cheese and roasted aioli in a brioche bun. Served with fries

Add side salad +4.5

LARGER PLATES

Beef or Vegetarian Nachos 24.5

Corn chips with your choice of a beef or vegetarian chilli bean mix, topped with cheese, sour cream and sweet chilli sauce

Caesar Salad 24.5 GFFA

Cos lettuce, bacon, parmesan croutons tossed in caesar dressing topped with a poached egg.
Add chicken +4.5

Soup of the Day 18

Please ask our team for today's inhouse soup

Fish & Chips 29 GFFA, DFFA

Your choice of pan-fried or beer battered Hoki fish fillet served with fries, fresh slaw, tartare sauce and grilled lemon

Signature Ōpuke Platter GFFA

Artisan cheese, cured meats, fresh fruit, crackers, toasted bread, nuts and seasonal accompaniments

Small (1-3 people) 45

Large (3-5 people) 55

DESSERTS

Cinnamon Apple Snickerdoodle 18

Warmed snickerdoodle cookie, topped with homely cinnamon apples, vanilla ice cream, toasted almonds, a drizzle of salted caramel

Chocolate Brownie 16.5 GFF

Served with berry compote and vanilla ice cream

Sorbet of the Day 16 GFF, DFF

Ask our team for today's flavour