



ÖPUKE

TRANQUILITY MENU

THERMAL POOLS & SPA

Please advise our staff if you have any allergies or dietary requirements when ordering. We use best practices to avoid cross-contamination, however all food items are prepared in our kitchen where allergens may be present.

GFA | Gluten Free Available DFA | Dairy Free Available VG | Vegetarian VA | Vegan Available

SMALLER PLATES

Marinated Olives 10 DFA, VA

Kalamata & green olives marinated in orange, fennel and coriander

Garlic Bread 12 GFA, VG

Toasted ciabatta bread garnished with spring onions

Fries 12 GFA, DFA, VA

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

Polenta Fries 13.5 GFA, DFA, VA

Topped with grated parmesan & served with pesto aioli

Mac & Cheese Bites 17.5

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

Falafel Sticks 18 GFA, DFA, VA

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

Caprese Bruschetta 18 GFA, VG

Ciabatta bread topped with buffalo mozzarella, tomato & basil salsa with balsamic

Crumbed Vegan Bites 18 DFA, VA

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

Cauliflower Bites 18 DFA, VG

Battered florets coated in homemade sweet sticky sesame honey soy sauce

Crispy Buttermilk Fried Chicken 22 GFA

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


Baked Mussels 19.5 GFA

NZ green-lipped mussels stuffed with garlic and cream cheese, garnished with salsa & grilled lemon

Prawns 22.5 GFA, DFA

Grilled prawns marinated in lemon served with a mango salad

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EXPERIENCE

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PIZZAS

Margherita 24 GFA, DFA, VA
Buffalo mozzarella, cherry tomatoes, basil pesto, napoli sauce base & cheese

Meat Lovers 28 GFA, DFA
Chorizo, salami, pepperoni, bacon, red onion, capsicum, BBQ sauce, napoli sauce base & cheese

Cranberry, Chicken & Brie 28 GFA
Smoked chicken, spinach & brie, with cranberry sauce, napoli sauce base & cheese

Smoked Salmon 28.5 GFA
Smoked salmon, spinach, capers, parmesan with horse radish creme fraiche sauce, sour cream base & cheese

Gluten free base +3

BURGERS

Ōpuke Beef Burger 28.5 DFA
Homemade beef patty with onion rings, mixed salad greens, tomato, swiss cheese & chipotle sauce in a brioche bun. Served with fries.

Buttermilk Chicken Burger 28.5 GFA
Crispy buttermilk fried chicken with bacon jam, fresh slaw, swiss cheese & roasted aioli in a brioche bun. Served with fries

Add side salad +4.5

LARGER PLATES

BBQ Chicken Loaded Wedges 19.5
Crispy potato wedges topped with shredded chicken, cheese, BBQ sauce, sour cream & salsa

Nachos 22.5 GFA, DFA, VG
Corn chips with your choice of a beef or vegetarian chilli bean mix, topped with cheese, sour cream & sweet chilli sauce

Fish & Chips 29 GFA, DFA
Your choice of pan-fried or beer battered Hoki fish fillet served with fries, fresh slaw, tartare sauce & grilled lemon

Caesar Salad 24.5 GFA
Cos lettuce, bacon, parmesan croutons tossed in caesar dressing topped with a poached egg.
Add chicken +4.5

Signature Ōpuke Platter GFA

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

Small (1-3 people) 45

Large (3-5 people) 55

DESSERTS

Lemon Posset 16 GFA
Served with almond shortbread

Berry Cheesecake 16
Served with strawberry compote & vanilla ice cream

Chocolate Brownie 16.5 GFA
Served with caramel sauce & vanilla ice cream

Mango Sorbet 16 GFA, DFA
Served with seasonal fruit salsa

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