



CHEESE

DEGUSTAZIONE DI FORMAGGI
selection of Italian and French cheese **590.-**

DESSERTS

TIRAMISU'
home made classic Italian coffee and mascarpone cheese dessert topped with coffee reduction and cocoa **290.-**

PANNACOTTA AI FRUTTI DI BOSCO
home made traditional Piedmont cooked cream dessert served with wildberry reduction **290.-**

CROSTATA ALL'UVA
home made tart with Mascarpone cheese and red grapes' confit, white chocolate **290.-**

TORTINO AL CIOCCOLATO
home made warm chocolate lava cake served with vanilla ice cream and strawberry reduction **320.-**

GELATO FRESCO DELLA CASA
choice of chocolate, lemon, vanilla and pistacchio ice cream **160.-**

FACEBOOK: OPUS WINE BAR OFFICIAL

INSTAGRAM: opuswinebarofficial

Wi-Fi: opuswinebar **Password:** opus2011

10% service charge and 7% value added tax not included



ANTIPASTI

CHEF PLATTER *(FOR SHARING)*
an extensive selection of the finest Italian cold cuts, fresh burratina, mixed cheese, Italian artichokes and more **1190.-**

ALICI MARINATE
fresh marinated Italian anchovies, extra virgin olive oil, fresh chilli, chopped garlic, parsley **390.-**

FRITTO MISTO
deep fried calamari rings, prawns and zucchini served with tartar sauce and lemon **490.-**

✓ **ASPARAGI BIANCHI**
oven baked French white asparagus, poached eggs, sliced Norcia black truffle, DOP Grana Padano cheese **690.-**

POLPO ALL'INSALATA
grilled Mediterranean octopus, boiled potato cubes, rocket leaves, extra virgin olive oil, lemon, black pepper, parsley **590.-**

CARPACCIO DI MANZO
thin slices of 150 days grain fed Australian raw beef tenderloin, rocket leaves, shaved Grana Padano, lemon **490.-**

✓ **PORTOBELLO**
pan seared Italian Portobello mushroom, creamy baby spinach, DOP Grana Padano reduction, poached egg **490.-**

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ANTIPASTI

FINE DE CLAIRE *(THURSDAY TO SATURDAY)*
Fine de Claire oysters fresh-in from
Marennes-Oléron, Southwest France **6 PCS**
served with vinagrette and lemon **690.-**

CUBI DI SALMONE
cubes of marinated fresh Norwegian
salmon, caramelized Tropea red onions,
seasonal citrus fruits, balsamic pearls **490.-**

TARTARE DI TONNO CON AVOCADO
finely chopped raw fillet of fresh
Japanese tuna, avocado, celery and
carrots, sliced apple, lemon reduction **590.-**

CAPELANTE
pan seared Hokkaido sea scallops, grilled
zucchini, chopped tomatoes, EV olive oil,
black pepper, balsamic **590.-**

TARTARE DI CARNE
finely chopped Australian raw beef
tenderloin tartare, quail's egg yolk, sliced
Norcia black truffle, balsamic **690.-**

FOIE GRAS
pan seared French goose liver served
with mixed leaves, sliced apples,
reduction of balsamic vinegar **690.-**

JAMON IBERICO
thin sliced prime Jamon Iberico ham
served with toasted bread (**90 grams per
serving**) **790.-**

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SEAFOOD

BRANZINO ALLA GRIGLIA
pan seared fillet of Andaman seabass
seasoned with herbs, EV olive oil, sliced
potatoes, sundried tomatoes, olives **590.-**

PEPATA/ARRABIATA *(THURSDAY TO SATURDAY)*
fresh-in Tasmanian mussels in white
wine and black pepper sauce **OR** in a
spicy San Marzano tomato sauce **590.-**

FILETTO DI TONNO IN CROSTA
sesame encrusted and pan seared fillet of
tuna in a creamy zucchini and mint sauce
served with green asparagus **690.-**

TROTA SALMONATA
charcoal grilled fillet of Tasmanian
salmon trout, chickpea puree, spicy
chicory, giant capers, yellow peppers **790.-**

NASELLO ALLA GRIGLIA
charcoal grilled fillet of Alaskan snow
fish, green asparagus, fennel, sliced
potatoes, lemon reduction **890.-**

SIDES

grilled mixed vegetables **290.-**

sautéed baby spinach **190.-**

sautéed forest mushrooms **190.-**

hand cut fries **190.-**

truffle mashed potato **190.-**

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HOME MADE PASTA

- ✓ **GNOCCHI ALLA SORRENTINA**
home made potato gnocchi, mozzarella bocconcini, sundried cherry tomatoes, rosemary, fresh basil, chilli **390.-**
- TAGLIATELLE FUNGHI & SALSICCIA**
home made egg and flour tagliatelle pasta in a black truffle sauce with Italian sausages and forest mushrooms **490.-**
- ✓ **CANNELLONI RIPIENI**
home made cannelloni pasta filled with DOP Ricotta cheese, baby spinach, Italian sausages, bechamel sauce **490.-**
- TAGLIOLINI AL GRANCHIO**
home made black squid ink tagliolini, fresh crab meat, slightly spicy bisque sauce, sundried tomatoes, olives, capers **590.-**
- FAGOTTINI AL RAGU' DI AGNELLO**
home made ravioli with minced AU lamb ragu', EV olive oil, tomatoes, carrots, celery, Grana Padano, sage **590.-**
- SCIALATIELLI** *(THURSDAY TO SATURDAY)*
home made scialatielli pasta with Tasmanian mussels and Pecorino cheese, white wine sauce, garlic, parsley **590.-**
- ✓ **TAGLIATELLE NORCIA**
home made egg and flour tagliatelle pasta, EV olive oil, Grana Padano, 4 grams of sliced Norcia black truffle **790.-**

Please ask our staff for more vegetarian options

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DRY PASTA & RISOTTO

- SPAGHETTI VONGOLE E BOTTARGA**
spaghetti with fresh shell clams and air cured mulled roe in a white wine, EV olive oil, garlic and parsley sauce **390.-**
- LINGUINE ALL'ARAGOSTA**
linguine with Andaman sea rock lobster in an EV olive oil, garlic, sundried tomatoes, basil and parsley sauce **490.-**
- CALAMARATA CON MOSCARDINI**
calamari shaped pasta, slow cook Mediterranean baby octopus, slightly spicy fresh tomato sauce, black pepper **490.-**
- CARBONARA RIVISITATA**
spaghetti carbonara with mixed seafood, DOP Pecorino Romano cheese, EV olive oil, black pepper, parsley **490.-**
- PAPPARDELLE AL RAGU' BIANCO**
pappardelle pasta in a minced Australian beef ragu', EV olive oil, carrots, celery, onion and parsley **590.-**
- ✓ **PACCHERI AI FUNGHI PORCINI**
paccheri pasta, Italian Porcini mushrooms and their sauce, EV olive oil, DOP Grana Padano, parsley **690.-**
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RISOTTO SPECK & GORGONZOLA
slow cooked Italian Vialone Nano risotto blended with smoked Italian Speck ham and Gorgonzola cheese **590.-**

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MEATS

COTOLETTA ALLA MILANESE
pan fried organic chicken breast Milanese style, rocket leaves, home made mayonese, lemon 490.-

PETTO D'ANATRA
pan seared organic duck breast, carrot's purea, red wine sauce, sauteed Italian friarielli vegetables, edible flowers 690.-

BRASATO DI VITELLO
slow cooked Australian veal cheek in a red wine and onion sauce, potato purea, baby carrots, thyme, edible flowers 790.-

TAGLIATA DI MANZO
charcoal grilled 150 days grain-fed Australian sliced beef tenderloin rocket leaves, grana padano and balsamico 890.-

AGNELLO ALLA GRIGLIA
charcoal grilled prime Australian lamb cutlets seasoned with rock salt and herbs with spinach and potatoes 890.-

FILETTO ALLA ROSSINI
charcoal grilled AU 150 days grain-fed beef tenderloin topped with foie gras, 2 grams of Norcia black truffle 1490.-

TOMAHAWK WAGYU (FOR SHARING)
charcoal grilled and sliced Australian Tomahawk Wagyu steak (Marble 5/6) per KG 3990.-
(cuts range from 1.4KG to 1.7 KG)



SALADS & SOUPS

✓ **INSALATA MEDITERRANEA**
mozzarella's bocconcini, cherry tomatoes, extra-virgin olive oil, origano, balsamic reduction 320.-

INSALATA RUSTICA
mixed leaves, sliced grilled chicken, feta cheese, sliced radish, marinated black olives, apple vinegar 360.-

✓ **INSALATA PRIMAVERA**
cos lettuce, sliced avocado, Italian artichokes' hearths, sundried tomatoes, extra-virgin olive oil, corn, balsamic 390.-

INSALATA DI MARE
oak salad with slightly warm mixed seafood, cherry tomatoes, carrots, celery, EV olive oil, lemon, parsley 490.-

RUCOLA CON SALSICCIA
rocket leaves, grilled Italian sausages, sundried tomatoes, extra-virgin olive oil, balsamic vinegar 490.-



ZUPPA DI ARAGOSTA
slow cook bisque of Andaman sea rock lobster, whipped cream, drops of cognac, parsley, black pepper 320.-

✓ **VELLUTATA DI PORCINI**
slow cook creamy soup made of Italian Porcini mushrooms, parsley, black nenner. EV olive oil 320.-

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SIGNATURE

✓ **CARCIOFI AL TARTUFO NERO**
oven baked Italian artichokes' heart filled
with quail's egg yolk and topped with
slices of Norcia black truffle **590.-**

BURRATINA & PROSCIUTTO
fresh-in creamy burratina cheese from
Apulia served with slices of 24 months
cave-aged prime grade Parma ham **690.-**

✓ **TOMINO CON FUNGHI PORCINI**
charcoal grilled Piedmont DOP Tomino
cheese, zucchini tempura, sauteed Porcini
mushrooms, Acacia honey **590.-**



✓ **GNOCCHI AL GORGONZOLA**
home made potato gnocchi in a sauce of
DOP Gorgonzola blue cheese, walnuts,
pears' confit, Italian chicory **490.-**

RAVIOLI AL FOIE GRAS
home made candy shaped ravioli pasta
with French goose liver, ricotta, sliced
Norcia truffle, strawberry reduction **690.-**

✓ **RISOTTO NORCINO**
slow cooked Italian Vialone Nano rice
blended with DOP Taleggio cheese,
4 grams of Norcia black truffle **790.-**



WAGYU RIB EYE (FOR SHARING)
charcoal grilled and sliced 270 days grain-
fed Australian Rib-Eye steak served with
hand cut fries **(500 grams)** **2490.-**

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