



ALL DAY DINING

SPREADS

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| Taramas: (S) Cod roe spread, Kalamata olives. | 23 |
| Skordalia: (G,V,N) Rye bread, garlic spread, cucumber, dill. | 23 |
| Tzatziki: (V) Greek yoghurt & garlic spread, cucumber, dill. | 37 |
| Opso Hummus: (SES,V) Crispy chickpeas & tahini spread with freshly ground zaatar. | 31 |
| Pumpkin Hummus: (N,V) Chickpeas & pumpkin seed spread, drizzled chili oil. | 28 |
| Red Pepper Hummus: (D) Chickpeas & red pepper spread with feta crumble. | 29 |

BREADS

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| Grilled pitta: (G,V) | 23 |
| Sourdough and olives: (G,V) | 16 |
| Garlic and herb bread: (N,G,V) With Hummus, tomato, pine nut, black olive tapenade. | 46 |

MEZE

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| Meze Plate: (SES,S D,G) Opso Hummus, Skordalia, Taramas, Tzatziki, Kalamata olives, sourdough and pitta bread. | 53 |
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RAW MEZE

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| Salmon Carpaccio: (S) Salmon, pickled beetroot, radish, lemon and dill. | 44 |
| Ceviche: (S) Local Seabass, chili, Greek salad 'tigers milk'. | 55 |
| Opso Sashimi: (S) Whole local seabream, fresh thyme, chives oil, lemon zest. | 120 |
| Tuna Sashimi: (S) Blue fin tuna, lemon, olive oil. | 195 |

SALADS

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| Dakos Salad: (G,D,V) Olive oil rusks, cherry tomatoes, barrel-matured feta, capers, red onion, Kalamata olives. | 63 |
| Grilled Lettuce: (D,V) Charred iceberg lettuce, feta crumble, spring onion, mascarpone dressing, dill. | 59 |
| Grilled Calamari Salad: (S,D,G) Grilled local calamari, pesto, lollo rossa, frisse, panko and parmesan crumble, veal bacon dressing. | 67 |
| Watermelon and Feta Salad: (N,D,V) Rocket leaves, watermelon, crumbled feta, pine nut, mint, aged balsamic dressing. | 82 |

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| Grilled Talagani Cheese: (D,N,V) Tarragon infused apple ribbons, dressed endive, caramelized walnuts, apple yoghurt foam. | 59 |
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| Lobster and Baby Gem Salad: (C,D) Local lobster, cherry tomatoes, red onion, baby gem, fennel dressing. | 125 |
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| Burrata and Tomato Salad: (D,N,G,V) Heirloom tomatoes, confit red onion, smoked almonds, sourdough crisps, orange and balsamic dressing. | 85 |
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| Duck Salad: (N) Shredded duck, mixed leaves, pomegranate, caramelized walnuts, orange segments, balsamic dressing. | 120 |
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LARDER MEZE

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| Metsovone Croquette: (D,G,V) Fried smoked cheese, Panko crumb, homemade rhubarb jam. | 59 |
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| Tigania: (D,V) Lemon-oregano glazed chicken thigh, mascarpone cheese, pitta. | 55 |
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| Spanakopita: (D,G,V) Greek style homemade pie with spinach, onion, feta cheese, mint & whipped yoghurt with olive oil. | 57 |
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| Saffron infused Calamari: (S,G,D) Crispy fried local calamari, lemon & saffron aioli. | 65 |
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| Greek Green Peppers: (D,G,V,S) Grilled Padron peppers, xigalo cheese, soy glaze, chili oil & sourdough. | 47 |
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| Greekamole: (G,D,V) Ground avocado, red chili, coriander, lime, tortilla chips & tzatziki. | 85 |
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| Tempura Prawns: (C,G) Fresh prawns, tempura batter, Sriracha mayo. | 75 |
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| Chips and Feta: (D,V) Garlic aioli. | 29 |
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| Wild Mushroom Soup: (D,G,V) Forest mushrooms, shallot, garlic, thyme, potato foam and sourdough. | 49 |
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| Mac and Cheese Croquette: (G,D,V) Panko crumb, marinara sauce. | 39 |
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ALL DAY DINING

LARDER MEZE

Opso Bites: (G,SES,D) 120
Spiced cherry short ribs, hickory smoked chicken wings, duck confit onion rings, crispy falafel, wild chips & dip.

Truffle Mac and Cheese: (G,D,V) 85
Pappardelle pasta, onion, corn béchamel and graviera cheese.

Pastisto: (G,D) 61
Beef ragout, handmade pasta, béchamel and graviera cheese bake.

Metsovone Chips: (D,V) 48
Hand cut chips, tomato jam, smoked cheese sauce.

Baked Cauliflower: (D,V,N,G) 49
Herb and hazelnut crumble & roast cumin mayo.

FETA BAR

Feta Saganaki: (D,G,V) 45
Baked feta cheese, green capsicum, wilted cherry tomatoes & sourdough.

Feta Kataifi: (D,G,V,SES) 49
Fried feta in kataifi phyllo, thyme honey, sesame seeds.

TRADITIONALLY FLAVORED

OPSO Moussakas: (D) 85
Grilled eggplant, slowly braised beef ragout, béchamel, potato crisps.

Veggie Moussakas: (D,V) 55
Lentil ragout, grilled eggplant, roasted potatoes, graviera cheese & béchamel sauce.

Lamb Shank Giouvetsi: (D) 115
Slow cooked lamb shank tomatoes & lemongrass orzo, graviera cheese, chives.

Lemon-Oregano Chicken: (D) 95
Crispy skin chicken thigh, buttery mashed potato, crumbled feta, charred baby gem.

Kleftiko: (D,S) 115
Papillote style lamb neck fillet, roasted potatoes, feta cheese, Florinis red peppers.

Mushroom Trahanas: (D,G) 55
Forest mushrooms, trahanas, graviera cheese & truffle oil.

Fish Tempura Scordalia: (S,G,D,N) 97
Local seabass, tempura batter, Skordalia, beetroot gel, pickled onion, dressed fennel, red chard & grated walnuts.

FROM THE GRILL

Black Angus 8oz Tenderloin: 210
Stockyard Australian Grade 3-4

Black Angus 10oz Ribeye: 190
Stockyard Australian Grade 3.

Glazed Lamb Chops: 165
Australian.

Choose one sauce:
Béarnaise, Pink Peppercorn, Wild Mushroom, Smoked Hickory (BBQ), Marinara, Salsa Verde.

SOUVLAKI SKEWERS WITH TZATZIKI AND PITTA

Beef Tenderloin 145
With onion and green capsicum.

Marinated Chicken 105
With onion and Red capsicum

Grilled Lamb 120
Roasted cumin and garlic.

Fish Lahana: (S,D) 91
Grilled local seabream, cabbage, brussel sprouts, freekeh, graviera cheese, lemon and dill.

Sous Vide Salmon Fillet: (S,D) 110
Char grilled asparagus, celery root & green pea puree, capers & lemon butter sauce.

Seafood Linguine: (C,S) 145
Prawn, mussels, calamari, fennel, onion, Kalamata olives, parsley & marina sauce.

Mediterranean Pasta: (D,G,V) 65
Pappardelle pasta, tomatoes, kalamata olives, eggplant, zucchini, onion & graviera cheese.

Black Truffle Short Rib & Mushroom Pasta: (D,G) 110
Linguine pasta, beef short rib, onion, porcini cream & parmesan cheese.

SHARING PLATTERS FOR 2 PEOPLE

Cooking times approx. 30 to 45 mins

Whole Salt Baked Seabass: (S,D) 260
Black truffle creamed leeks, potato puree.

Black Angus Tomahawk Steak: (D) 650
Grilled vine tomatoes, onion rings, wild fries, Spanokorizo rice & béarnaise sauce.

Grilled Lamb Rack: (G,D) 350
Wild mushroom trahana, grated graviera, truffle oil.



SIDES

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| Grilled Vegetables | 31 |
| Carrots, broccoli, asparagus. | |
| Duck Confit Onion Rings: (G,D) | 34 |
| Shredded duck & mascarpone cheese. | |
| Wild Chips | 21 |
| Oregano and sea salt. | |
| Greek Roast Potatoes | 31 |
| Topped with spring onion. | |
| Opso Garden Salad | 24 |
| Mixed leaves, tomatoes, cucumber, onion & vinaigrette. | |
| Wild Mushrooms & Onion | 24 |
| Topped with chives. | |
| Potato Puree: (D) | 25 |
| Topped with chives. | |
| Spanokorizo: (D) | 28 |
| Greek style rice with spinach & lemon. | |

LADENIA BAR

Greek Ladenia Baked in a Traditional Oven Topped with Kaseri Cheese and Served with a Greek salad.

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| Kaseri cheese: Ladenia Loukaniko: (G,D) | 125 |
| Veal sausage, tomato base, onion, mushroom, Padron pepper & tzatziki dressing. | |
| Ladenia Briam: (G,D,V) | 110 |
| Grilled eggplant, tomato base, onion, green capsicum, baked feta, confit tomato & béchamel dressing. | |
| Ladenia Metsovo: (G,D) | 125 |
| Beef bresaola, smoked metsovone cheese & cream cheese dressing. | |
| Ladenia Thalassina: (G,D,S,C) | 115 |
| Salmon, calamari, mussels, tomato base, fennel, onion & garlic aioli. | |
| Ladenia Tigania: (G,D) | 110 |
| Glazed oregano chicken, onion, mascarpone cheese. | |

DESSERT

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| Moustokoulouro Ice Cream Sandwich: (D,N) | 44 | Chocolate Fondant Pot: (D) | 45 |
| Milk chocolate molasses soft cookie, walnuts, caramel sauce, salted caramel ice cream. | | Dark chocolate mi-cuit, sour cherry, vanilla ice cream. | |
| Kataifi Strawberry Cheesecake: (D,N) | 52 | Chocolate Caramel Brownie: (D,N) | 52 |
| Kataifi phyllo, labneh cheesecake, homemade strawberry jam, fresh strawberries, pistachio. | | Chocolate brownie, caramel toffee, crisp honeycomb, vanilla ice cream. | |
| OPSO Baklavas: (D,N) | 59 | Loukamadis: (D,N) | 67 |
| Pistachio praline, cinnamon & clove phyllo crisps, caramelized walnuts, pistachio ice cream. | | Greek style doughnuts, thyme honey, cinnamon syrup, walnuts, vanilla ice cream. | |
| Apple Crumble: (D) | 43 | Tiramisu: (D) | 54 |
| Baked red apples, salted caramel - chocolate sauce cinnamon ice cream. | | Deconstructed with mascarpone cream, espresso shot and homemade biscuits. | |
| | | Opso Fruit Platter | 90 |
| | | Seasonal fruit selection. | |

SHARING PLATTERS FOR 2 PEOPLE

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| 24K Rochet: (D,N) | 185 | Galaktoboureko: (D,N) | 145 |
| Vanilla ice cream, Feuilletine, hazelnuts, gold dusted chocolate shell, Chantilly cream and chocolate sauce | | Vanilla cream, fresh berries and filo pastry | |
| Boughatsa: (D,N) | 110 | Frozen Greek Yoghurt: (D,N) | 148 |
| Thessalonikis traditional pastry, crispy filo and semolina custard | | Thyme honey and caramelized walnuts. | |



