



Follow us:
@opalbygordonramsay
#opalbygordonramsay



Your Opinion matters to us
Scan the code and visit
TripAdvisor/Opal by Gordon Ramsay's



FROM THE RAW BAR

Crispy Spicy Tuna Salad Togarashi, tempura crisp, spicy mayonnaise, shredded nori	100	California Maki Crab, cucumber, avocado & sesame seeds	75	Deep Fried Shrimp Maki Shrimp tempura, Togarashi & Teriyaki Sauce	85	Wagyu Beef Maki A7 Grade Wagyu with sun dried tomatoes & shiso Pesto dressing	110
Rock Shrimp Tempura shrimp served with mayo sauce	80	Quinoa Avocado Maki Quinoa roll filled with avocado, crispy, red cabbage & spicy mayo dressing	55	Special Bomb Maki Mixture of tuna, salmon & squid and served with our homemade Teriyaki sauce & spicy Japanese mayo	90	Raw Bar Sashimi (18 Pieces) Tuna, salmon, hamachi, octopus, scallops, squid	180

STARTERS

Parsnip Velouté Honey glazed parsnip, brioche bread, roasted macadamia	55
Tamarind Spiced Chicken Wings Fresh coriander and spring onion	60
Honey Glazed Wagyu Short Ribs Pomelo, spring onion, pomegranate, hoisin and honey glaze	95
Hearty Quinoa with Roasted Vegetables Roasted baby root vegetables, basil, goji berries & lemon vinaigrette	70

SALADS

Peach & Endives Baby gem lettuce, roasted almonds, feta cheese, honey mustard dressing	65
Falafel Stuffed with cheese & herbs, mix green leaves salad, fresh pomegranate, fattouch dressing	55
Caesar Baby gem & Iceberg lettuce, soft boiled egg, anchovies, corn fed chicken breast, beef bacon, Parmesan	75
Kale and Burrata cherry tomatoes, cucumber, fresh herbs, roasted pumpkin, hazelnuts	90

The Raw Bar Signature

Octopus salad	
Spicy tuna maki	
Salmon avocado with salmon skin	
Shrimp tempura maki	150
Hamachi bites	
Quinoa avocado maki	

MAIN COURSES

Pan Roasted Hamour Smoked eggplant puree, sautéed Swiss chard, confit shallot, cherry tomato, roasted coriander seed.	135
Beer Battered Haddock triple cooked chips, Tartar sauce, mushy peas & chips, tartar sauce, (Non alcoholic beer)	140
Chicken Cashew Curry Fresh coriander, spring onion & red chili, saffron rice	140
Braised Wagyu Beef Cheeks Spiced pearl cuscus, asparagus, broad beans and pesto	180
Mac Lobster and Cheese Macaroni pasta, Mornay sauce and lobster, Fontina cheese, truffle oil	95
BBQ Short Ribs Creamy parmesan polenta, herbs	155
Traditional Beef Wellington 180 gm grain fed Australian beef tenderloin, truffle mash, tender stem broccoli, glazed baby carrot and gravy	195

SIDES

Tender Stem Broccoli , Garlic and confit shallot	
Hand-Cut Chips , Three way cooked potato	30
Sautéed Kale , Horseradish cream	
Creamy Mashed Potato	

FROM THE GRILL

Poussin Grilled Chicken Chimichurri dressing, burnt lemon	155
Australian Grain Fed Ribeye Confit tomato and garlic, green peppercorn sauce	190
Wagyu Beef Burger Comté cheese & homemade BBQ sauce, brioche bun, French fries	95
Lamb Burger Spiced harissa mayo, fresh mint, zaatar, pomegranate, French fries	85

PIZZAS

Margherita Pizza Pizza sauce, Mozzarella, fresh basil and oregano	85
Wild Mushroom & Truffle Mixed sautéed mushroom, Provolone & fresh grated Parmesan cheese, truffle cream, chopped chives	90

DESSERTS

Vanilla Profiteroles Warm chocolate sauce, vanilla ice cream	45
Pineapple and kiwi Carpaccio Passion fruit sorbet	45
Sticky toffee pudding Banana caramel, clotted cream	45
Chocolate fondant Salted caramel ice cream	45
Ice Cream or Sorbet Caramel popcorn, roasted almonds	45
Cheese Platter Marinated olives, crackers	65