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w i n e l i s t



Welcome...

It is our pleasure to welcome you to Opera House Casino and it is our wish that your visit is as enjoyable as possible.

With this in mind, our Chefs have prepared a menu for all tastes. Whether you're looking to enjoy a light snack or a three-course dinner, it's a sure bet you'll find what you're looking for within these pages, together with a great selection of wines and Champagnes to compliment your meal.

Our dedicated and friendly team of Hospitality Staff are ready to take your order, so relax and enjoy your time at Opera House Casino.

Kitchen opens:

Sunday – Thursday 7pm-2am

Last orders 1.45am

Friday 6pm-3am

Last orders 2.45am

Saturday 6pm-2am

Last orders 1.45am

This menu does not list all ingredients and we cannot guarantee that any dishes are free from nut traces. At any time, fish and poultry dishes may contain bones. All weights stated are approximate uncooked.

Starters

Breaded Garlic Mushrooms (v) 2.95

8 breaded mushrooms served with garlic mayonnaise

Southern Fried Chicken Goujons 3.95

5 southern fried goujons served with barbecue sauce

Vegetable Spring Rolls (v) 2.95

2 spring rolls served with barbecue sauce

6 Slices of Garlic & Cheese Herb Bread (v) 2.95

Casino Grill

8oz Sirloin Steak 12.95

8oz Rump Steak 8.95

Top your steak with peppercorn or blue cheese sauce
for only 1.25

Steaks are cooked to order and served with chips, salad, grilled mushroom, tomato, battered onion rings and a garlic and herb butter ring

10oz Gammon Steak & Egg 8.95

Served with 2 lightly cooked eggs, chips and peas

Char-grilled Chicken Breast 8.95

Glazed with barbecue sauce, served with chips, salad and battered onion rings

Casino Sharing Bites

Mini Burger Platter 8.95

3 mini-cheese and 3 mini-classic burgers
Served with chips, salad and burger relish

The Ultimate Platter 9.95

Mini-nachos with cheese and salsa, 6 southern fried chicken goujons, 6 onion rings, 4 mozzarella cheese sticks, 6 garlic mushrooms and jacket wedges. Served with sour cream, BBQ sauce and guacamole

Nachos Platter (v) 5.95

Topped with grated cheese, jalapeños, tomato salsa, guacamole and sour cream

Burgers

Our delicious homemade 4oz seasoned burgers are served in a toasted bun, with homemade coleslaw, chips and burger relish

Classic Burger 5.95

Cheddar Cheese & Bacon Beef Burger 6.95

Southern Fried Chicken Burger 5.95

4 strips of southern fried chicken topped with BBQ sauce

Vegetable Spicy Bean Burger (v) 5.95

Served with garlic mayonnaise

Homemade 6oz Blackjack Burger 7.95

Our classic homemade burger, with 2 southern fried chicken strips, bacon and onion rings

Bar Meals

Salmon, Lemon & Dill Fishcakes 8.95

2 fishcakes served with chips, peas and tartar sauce

Whitby Scampi 8.95

10 pieces of scampi served with peas, chips and tartar sauce

Meatballs 8.95

Meatballs cooked in a spicy tomato sauce and served on a bed of spaghetti and finished with parmesan cheese and garlic bread

Omelette (v) 5.95

Cheese omelette served with chips, salad and homemade coleslaw

Extra fillings 85p each. Ham, mushroom, onion

Chicken Korma 8.95

Chicken chunks finished in a creamy korma sauce and served with rice and naan bread

Sausage & Mash 7.95

4 pork and herb sausages served on a bed of mashed potato and topped with a rich onion gravy

Singapore Noodles (v) 7.95

Add chicken for 1.00

Mixed vegetables cooked in egg noodles and tossed in green chilli, mixed spices and dark soy sauce, served with garlic bread

Side Orders

Bowl of Chips (v) 2.25

Cheesy Chips (v) 2.50

10 Onion Rings (v) 2.25

Side Salad (v) 2.50

6 Slices of Garlic Bread (v) 2.50

1 Buttered Bread Bun (v) 85p

2 Slices of Toast & Butter (v) 1.50

Club Sandwiches

Our Club Sandwiches are served with mixed-leaf garnish and homemade coleslaw

Chicken Club 4.95

Chicken breast with bacon, tomatoes, lettuce and mayonnaise, served in toasted bread

Tuna Melt (v) 4.95

Tuna topped with melting cheese, tomatoes, lettuce and mayonnaise.

Beef Rump New York-Style Melt 6.95

4oz steak, topped with sautéed onions and melting cheese, barbecue sauce, tomatoes and lettuce, served in toasted bread

Desserts

Chocolate Fudge 3.95

Layers of sponge and smooth chocolate and caramel fudge, covered with a rich chocolate fudge

Caramel Apple Crumble 3.95

Succulent apples cooked in caramel sauce and topped with a crunchy oatly crumble.

The above desserts are served with vanilla ice cream or whipped cream

Vanilla Ice-cream with Chocolate Sauce 2.50

Cold Sandwiches **2.50**

Served in a choice of white or brown bread

Only available until bar closing time

Cheese, tuna or ham - each extra filling 50p

Toasted Sandwiches **2.75**

Served in a choice of white or brown bread

Only available until 15 minutes before the kitchen closes

Cheese, tuna or ham - each extra filling 50p

Hot Drinks

Tea, Coffee or Hot Chocolate 1.50

White Wines

- | | | 125ml | 175ml | 250ml | bottle |
|----|--|-------|-------|-------|--------|
| 1. | Koppie Valley Chenin Blanc 2 South Africa | 2.35 | 3.35 | 4.15 | 12.50 |
| | Fresh and citrusy with a nice acidity and a hint of peach. | | | | |
| 2. | Long Acre Chardonnay 1 Australia | 2.40 | 3.40 | 4.30 | 12.95 |
| | Juicy, sun-packed Aussie wine with peach, tropical fruits and pineapple notes with crisp lemon acidity on the finish. 100% unoaked. | | | | |
| 3. | Jean Julien Sauvignon Blanc 1 France | | | | 12.95 |
| | Classic Sauvignon nose of grapefruit and gooseberry. A lively acidity in the mouth makes this perfect with fish dishes. | | | | |
| 4. | Principato Pinot Grigio 2 Italy | | | | 13.95 |
| | Shows delicate, floral and fruity aromas on the nose. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness. | | | | |

Rosé Wines

- | | | 125ml | 175ml | 250ml | bottle |
|----|--|-------|-------|-------|--------|
| 5. | Yellow Rock Rosé 5 USA | 2.35 | 3.35 | 4.15 | 12.50 |
| | Bright aromas of strawberry and watermelon, both exhibited on the palate, with a light crispness on its lingering finish. | | | | |
| 6. | Principato Pinot Grigio Blush 2 Italy | | | | 13.95 |
| | Elegantly scented peachy, floral characters on the nose. Juicy, ripe berry fruit fills the palate with good acidity and an off dry finish. | | | | |

Red Wines

- | | | 125ml | 175ml | 250ml | bottle |
|----|---|-------|-------|-------|--------|
| 7. | Koppie Valley Pinotage C South Africa | 2.35 | 3.35 | 4.15 | 12.50 |
| | A deep purple Pinotage with a typical plum and blackberry nose.
The wine has juicy tannins with dark fruit and hints of vanilla. | | | | |
| 8. | Long Acre Shiraz D Australia | 2.40 | 3.40 | 4.30 | 12.95 |
| | A rich, spicy mouthful of ripe plums and bramble fruits – soft, rich and warm in style and finish. Sommelier Gold 2011. | | | | |

Taste Guide

Champagne, White and Rosé wines rated from **1-7** with **1** being the driest and **7** being the sweetest.

Red Wines are rated from **A-E** with **A** being the lightest and softest and **E** being the deepest and fullest.

Champagnes

9. **Lanson Black Label 1** 75cl bottle **39.95**
Springtime scents, together with hints of toast and honey. Bouquets of ripe fruits and citrus fruits produce a light and round champagne. The finish is persistent and elegant.
10. **Lanson Rosé 2** 75cl bottle **44.95**
On the nose, aromas of roses and fruit predominate, with discreet notes of red fruit. Soft, well rounded and fresh, elegantly balanced and has a great length.
11. **Dom Perignon 1** 75cl bottle **129.95**
The flagship wine from the house of Moët et Chandon. Rich, full flavoured, with great elegance and style.
12. **Louis Roederer Cristal 1** 75cl bottle **259.95**
Cristal with its steady mousse, warm toasty smell and intense biscuity honeyed taste is everything a great champagne should be.

Sparkling Wines

- Italy**
13. **Italia Prosecco 2** 75cl bottle **19.95**
Pale green with lemon hues. Hints of apple and peach on the nose. Light and delicate with citrus notes - this wine is dry, soft and creamy.
14. **Italia Pinot Grigio Rose Spumante 2** 75cl bottle **18.95**
A lively rosé fizz with delicate aromas of red berries and a palate of lush, summer fruits. A fantastic aperitif.
- Spain**
15. **Freixenet Cordon Negro Cava 2** 20cl bottle **7.95**
Clean Mediterranean fruit aromas, melon and nectarine. Soft palate with good fruit and length.
16. **Freixenet Rosado Cava 2** 20cl bottle **7.95**
Pale strawberry colour, extremely bright and vibrant. Soft summer fruit aromas on the nose.

If a particular wine or shipper is unavailable, a suitable alternative will be offered.

All quality wines on this list have an alcohol content of between 8% and 15% by volume.



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The Ultimate Party Venue

7 Days a Week!

For all private party and function needs

Ask at reception for further details or contact Peter Day on 01723 357940
or email peter.day@operahousecasino.co.uk

Opera House
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