

# OPAL RESTAURANT

## Brunch Menu

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### STARTERS

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**SWEET + SAVORY SCONES | 12**

Butter | House Made Preserves

**BUTTERNUT SQUASH SOUP | 14**

Coconut Cream | Pumpkin Seed Oil Drizzle |  
Apple Chutney

**AUTUMN BEETS + ARUGULA | 15**

Roasted Gold Beets | House-Pickled Red Beets | Air Dried Beef | Goat Feta |  
Candied Walnuts | Charred Lemon Vinaigrette

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### MAINS

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**AZURIDGE BREAKFAST | 25**

Free Range Eggs | Smoked Bacon Rashers | Spolumbo Chicken Apple Sausages |  
House-Smoked Kurobuta Back Bacon

**MEAT OMELETTE | 24**

Chicken Sausage | Bacon Lardons | Smoked Back Bacon | Aged Cheddar

**THE GARDEN OMELETTE | 22**

Wild Mushrooms | Roasted Tomatoes | Grilled Artichokes | Arugula | Goat Feta

**HOUSE-SMOKED SALMON BENEDICT | 29**

Crab Cake | Avocado | Hollandaise

**PULLED PORK BENEDICT | 25**

Braised Barbecue Pork Shoulder | Beef Short Rib + Rösti Potato Cake |  
Hollandaise

**KUROBUTA BACK BACON BENEDICT | 27**

Japanese Smoked Pork Loin | Grilled English Muffin | Hollandaise

**CHEF'S WAGYU BURGER | 28**

Bacon Rashers | Muenster | Arugula | Oven-Roasted Tomatoes | Red Onion Confit | Chipotle Aioli  
Choice of: Fries Or Salad

**CHICKEN CLUB BURGER | 28**

House-Smoked Kurobuta Back Bacon | Smoked Cheddar | Lettuce + Tomato |  
Avocado | Pesto Mayo  
Choice of: Fries Or Salad

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS