



Private functions & events

SUMMER FUNCTIONS



Four share-style menus for long summer
gatherings at 554 High Street

GATHER YOUR PEOPLE

Every Opa function is built for the middle of the table — charcoal-grilled meats, fresh seafood and meze worth lingering over, shared the way Nick & Maria grew up eating. From an intimate dinner for eight to a celebration for eighty, there is a space and a menu for every occasion.

Φιλοξενία

filoxenia — the love of the stranger. The spirit behind every table at Opa: wine before name, food before story, a roof before farewell.

SPACES FOR EVERY OCCASION

The Chef's Table

6–12

Your own room at the heart of Opa, made for executive dinners and milestone celebrations.

Cyclades Oasis Balcony

10–30

Open-air dining under bougainvillea and river gums — the natural home for summer parties.

Upstairs Events Space

25–60

Our largest private room, with its own bar and a microphone for speeches.

Full Venue Hire

UP TO 150

Combine spaces or take the whole venue for weddings, launches and big celebrations.

I TAVERNA

\$75

PER PERSON

Two courses

II PANIGIRI

\$89

PER PERSON

Three courses

III SYMPOSIUM

\$110

PER PERSON

Four courses

IV AEGEAN

\$140

PER PERSON

Four courses

TAVERNA

\$75
PER PERSON

Two courses, served to share

The easy way to feed a crowd — dips on the table as everyone arrives, then platters straight off the charcoal.

TO START

Orektiká

Dips & Pita

A selection of house dips with warm pita bread

TO SHARE

Kyríos

Chargrilled Meat Platters

A mixture of meats over charcoal, lemon potatoes & tzatziki

Horiatiki, Greek Salad

Tomato, feta, cucumber, capsicum, onion & olive oil

PANIGIRI

\$89
PER PERSON

Three courses, served to share

Named for the village festival — hot meze to start, platters for the middle of the table, and loukoumades to finish.

TO START

Orektiká

Dips & Pita

A selection of house dips with warm pita bread

Saganaki

Pan-seared kefalograviera, fig compote & lemon

Fried Calamari

Crisp fried calamari with lemon

TO SHARE

Kyríos

Chargrilled Meat Platters

A mixture of meats over charcoal, lemon potatoes & tzatziki

Salads

A selection of Greek salads for the table

TO FINISH

Glyká

Loukoumades, Greek Doughnuts

Warm honey doughnuts, pistachio or chocolate hazelnut

SYMPOSIUM

\$110
PER PERSON

Four courses, from the sea & the grill

A long, lingering table — meze and seafood first, then the best of the charcoal grill, and the chef's desserts to close.

TO START

Orektiká

Dips & Pita

A selection of house dips with warm pita bread

Saganaki

Pan-seared kefalograviera, fig compote & lemon

FROM THE SEA

Thálassa

Fried Calamari

Crisp fried calamari with lemon

Kingfish Ceviche

Ouzo, lemon & honey dressing, pickled radish & caper berries

Pickled Baby Octopus

Strawberry, grape & capsicum, olive purée & lemon verbena

TO SHARE

Kyríos

Wagyu Steak

Chargrilled over coals, sliced for the table

Lamb Cutlets, Paidakia

Chargrilled, celeriac purée

Chicken Breast, Kotopoulo

Truffle mash, creamy chicken & mastiha sauce

Mixed Salads

A selection of salads for the table

TO FINISH

Glyká

Chef's Dessert Selection

A shared selection of the chef's specials

AEGEAN

Four courses, the full Opa table

\$140
PER PERSON

Our finest — oysters and octopus, a whole snapper and full-blood wagyu off the coals, closing with bougatsa and Greek cheeses.

TO START

Orektiká

Chargrilled Bread

Over coals, olive oil, oregano & sea salt

Feta & Chargrilled Capsicum

Marinated feta, balsamic & olive oil

Saganaki

Pan-seared kefalograviera, fig compote & lemon

Fried Feta

Crisp phyllo, Greek thyme honey & toasted sesame

FROM THE SEA & COALS

Mezé

Oysters

Freshly shucked, ouzo mignonette, cucumber & dill

Kingfish Ceviche

Ouzo, lemon & honey dressing, pickled radish & caper berries

Chargrilled Octopus

Fava purée, caper berry salad, herb oil & lemon

Lamb Neck

Truffled lemon yoghurt, grapefruit & herb salad

TO SHARE

Kyríos

Whole Chargrilled Snapper

Over the coals with herbs, lemon & Greek olive oil

Full-Blood Wagyu, MS9+

Marble score 9+ share steaks, chargrilled

Ryukyu Pork Steaks

The wagyu of pork, chargrilled, skordalia & pickled fennel

Mixed Sides

A selection of sides for the table

TO FINISH

Glyká

Bougatsa

Semolina custard, lemon & vanilla, phyllo, thyme honey & cinnamon

Greek Cheese Platters

Rotating Greek cheeses & barley crackers

PLANNING YOUR EVENT

A few notes to help you choose — then tell us your date and numbers, and we'll take care of the rest.

Served share style

Every menu is served banquet style to the middle of the table, with one menu chosen for the whole group.

Dietaries

Most dishes can be made gluten-free, and vegetarian options are available. Let us know of any requirements or allergies when you book.

Drinks

Greek-inspired cocktails, a cellar spanning Greece and Australia, and Greek beers and spirits. Ask us about drink packages for your event.

Seasonal menus

Dishes may change with the season and the market. We'll always offer an equal alternative.

Public holidays

A 20% surcharge applies on public holidays.

**LET'S CREATE
SOMETHING MEMORABLE**

Tell us about your event and our team will be in touch within one business day.

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