



BREAKFAST

OPSTAL BREAKFAST

Bacon, boerewors, fresh tomato, pan-fried mushrooms and scrambled eggs,
served with toast, butter and preserves

R90

SALMON BREAKFAST WAFFLE

Norwegian smoked salmon, cottage cheese, mustard, avocado and a panfried egg, served on
a waffle

R120

BREAKFAST SALAD

Bacon, crispy potatoes, tomato, croutons and a poached egg, served on seasonal greens, drizzled with a
basil mayonaise

R95

FRENCH TOAST

Homemade bread, dipped in an egg custard and fried till golden brown, served with honey, warm cream and berry
compote

R55

CLASSIC CHEESE OMELETTE (V)

Three egg omelette with grated mature cheddar,
served with toast, butter and preserves

R55

Add bacon @ R15

Add mushrooms @ R10

Add bacon and mushrooms @ R25





STARTERS

SMOKED SPRINGBOK CARPACCIO

Served with pickled onions, fresh fruit and pecorino shavings
R95

NORWEGIAN SMOKED SALMON

Served with capers, peppadews, avocado and cream cheese
R105

SWEET POTATO, COCONUT AND CARROT SOUP

Served with homemade bread and butter
R45

BAKED CAMEMBERT (V)

Camembert wrapped in phyllo, served with berry compote and rocket
R65

PLATTER

OPSTAL PLATTER FOR 2

Salami, blackforest ham, homemade bread, butter, blue cheese, white cheddar, grape conserve,
pickled onions and olives
R210





MAIN

CALIFORNIAN SALAD

Crispy summer salad with greens, rocket and nuts,
drizzled with an orange and olive oil dressing

SALMON R115 / CHICKEN R 95

Add Avocado @ R20

OPSTAL BEEF BURGER

Homemade beef patty topped with camembert and caramelized onions
on summer greens,
served with potato wedges
R110

BEEF RUMP

300g rump steak, served with a black pepper sauce, seasonable vegetables
and potato wedges
R135

OPSTAL LUNCH

Traditional leg of lamb, served with seasonal vegetables, pumpkin fritters,
basmati rice and crispy potatoes
R125

CHICKEN KIEV

Chicken breast, stuffed with feta and sundried tomatoes, crumbed and
deep fried till golden brown,
served with seasonal vegetables and a potato stack
R85

SMOKED PORK NECK

Slow roasted pork neck, served on sweet potato with seasonable vegetables
R105

LAMB POT PIE

Slow cooked lamb with carrots, onions and black pepper, served with
seasonal vegetables and basmati rice
R145





KIDDIES

BACON, SCRAMBLED EGG AND TOAST
R35

TWO SLICES OF FRENCH TOAST & SYRUP
R25
Add Bacon R15

CHEESE BEEF BURGER AND CHIPS
R65

MACARONI AND CHEESE
R35

TOASTED CHEESE WITH CHIPS
R35

TOASTED HAM AND CHEESE WITH CHIPS
R45

THREE SCOOPS OF ICE CREAM
R25

THREE SCOOPS OF ICE CREAM WITH CHOCOLATE SAUCE
R35

WAFFLE WITH SYRUP AND VANILLA ICE CREAM
R35

