

BREAKFAST

BREAKFAST SERVED TILL 11:00

OPSTAL BREAKFAST

R135

Bacon, boerewors, fresh tomato, pan-fried mushrooms and scrambled eggs, served with toasted homemade bread, butter, our farm kitchen preserves and cheese

Add Chips - R20

OPSTAL PETITE

R85

Bacon, tomato and scrambled egg, served with toasted homemade bread, butter, our farm kitchen preserves and cheese

Replace your bacon for portion smoked salmon - Add R 65

Add Chips - R20

BREAKFAST TORTILLA

R95

Scrambled egg topped with avocado, tomato cubes and Parmesan and drizzled mild creamy chili sauce

Add Bacon - R35

CLASSIC CHEESE OMELETTE (V)

R55

Three egg omelette with cheddar, served with homemade toasted bread butter and our farm kitchen preserves and cheese

Add Bacon R35

Mushrooms R25

Tomato R15

R85

ZESTY AVOCADO & POACHED EGG CIABATTA

Toasted ciabatta topped with avocado, feta and two poached eggs

Add Bacon R35

Salmon R85



OPSTAL

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering

STARTERS

- PERI PERI CHICKEN LIVERS R75
Served with toasted homemade bread & butter
- CHENIN BLANC POACHED PEAR SALAD R95
Served on fresh greens, creamy blue cheese, toasted walnuts & balsamic glaze
- CARIBBEAN ONION & POTATO SOUP R75
Served with homemade bread and butter
- BAKED CAMEMBERT SINGLE:R65
With cranberry chutney served with ciabatta DOUBLE R130
- TRADITIONAL PEA AND HAM SOUP R50
Served with homemade bread & butter
- BACON AND CHEESE CHILI POPPERS R95
Crumbed and bacon wrapped jalapeño chilies stuffed with garlic and cheese, served with sweet chili mayonnaise
- CAPE MALAY BEEF SAMOOSAS (FOUR) R55
Served with chutney
- VEGETABLE SPRINGROLLS (FOUR) R55
Served with Teriyaki sauce





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PLATTERS

OPSTAL PLATTER

R285

Salami, blackforest ham, homemade sundried tomato pesto, homemade bread, butter, a selection of cheese, preserves, pickled onions and olives

MEXICAN PLATTER

R295

3-Cheese quesadilla, 4 chili poppers, guacamole, tomato relish & cottage cheese, and chicken strips

PIZZA

Margherita

R75

Add Blackforest Ham R45
 Feta R25

Bacon, Feta & Avo

R125

Butter Chicken & Yogurt

R125

Camembert, Cherry Tomato & Basil Pesto (No Mozzarella)

R95

Salami, Portbellini Mushrooms & Chili Mayo

R125

Garlic & Feta

R90




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MAIN

MATURED WHITE CHEDDAR & BACON BURGER R145

Homemade beef patty topped with white cheddar, crispy bacon, honey pickled red onions and greens on toasted ciabatta

BUTTER CHICKEN PIE R165

Covered with flaky puff pastry served with seasonal Roasted veg & and Basmati rice

GRILLED SIRLOIN STEAK R175

300g Sirloin steak, served with seasonal vegetables and potato wedges

Replace your veg & potato wedges with a double portion chips

Add Black pepper sauce - R25

Portabellini mushroom sauce - R30

Blue cheese and brandy sauce - R35

DHABA LAMB CURRY R185

Served on Basmati rice topped with a deep fried poppadom and zesty cream

CREAMY SALMON PASTA R145

Penne pasta smothered in a creamy Béchamel smoked salmon sauce topped with crispy fried capers

CLASSIC CHICKEN SCHNITZEL Single R110

Chicken schnitzel with creamy cheese sauce served with a side salad and crispy fries. Double R145



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SOMETHING LIGHT

WHITE CHEDDAR, TOMATO WITH HONEY PICKLED ONIONS SANDWICH R65

Like a "Braai Broodtjie" but so much better!!!

CRUMBED CHICKEN BREAST SANDWICH R85

Layers of cream cheese, sundried tomato, basil mayo and crumbed chicken breast

TERRIYAKI PORK NECK WRAP R145

Tortilla stuffed with pork neck covered with terriyaki sauce, julienne carrots, peppers and seasonal greens. Served with crispy potato wedges

SMOKED SALMON SALAD R165

Norwegian smoked salmon, edamame, cucumber & cottage cheese with crispy cos lettuce sprinkled with capers and black sesame seeds

FALAFEL WRAP R135

Falafel, tomatoes, avocado wrap with greens and yogurt and Tahini sauce

MOROCCAN FISH CAKES R145

Three fish cakes served with baby marrow, cucumber & carrot ribbon salad on honey lemon cream cheese





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DESSERTS

| | |
|--|-----|
| SALTED CARAMEL CHEESE CAKE | R65 |
| CHOCOLATE BROWNIE With dark chocolate ganache & vanilla ice cream | R55 |
| VANILLA ICE CREAM WITH CHOCOLATE GANACHE | R35 |
| CAKE OF THE DAY Ask your waiter | R60 |
| DOM PEDRO Brandy whisky ect | R40 |
| IRISH COFFEE | R40 |





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KIDDIES

BREAKFAST SERVED TILL 11:00
12 YEARS AND YOUNGER

KIDDIES BREAKFAST R45
Scrambled eggs, bacon and toast

FRENCH TOAST WITH BACON R55
Two slices of French toast served with bacon and golden syrup

MAIN

CHEESE BEEF BURGER SANDWICH CHIPS R65

CHICKEN STRIPS AND CHIPS R65

MACARONI AND CHEESE R45

CHEESY TOASTIE WITH CHIPS R40

BACON TOASTY WITH CHIPS R45

PIZZA

PIGGY PIZZA R65
Bacon and cheese

DESSERT

SMARTIE STUFFED CONE SERVED WITH VANILLA ICE CREAM R55

VANILLA ICE CREAM WITH CHOCOLATE GANACHE R45

VANILLA ICE CREAM R35



WINE LIST

| WHITE | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| SIXPENCE Sauvignon blanc / Semillon | R30 | R75 |
| OPSTAL ESTATE Chenin blanc | R45 | R125 |
| CARL EVERSON Single Vinyard Chenin blanc | | R230 |
| WILD WOMAN Sauvignon blanc | R40 | R95 |
| KUMUSHA Sondagskloof Sauvignon blanc | | R125 |
| KUMUSHA Flame Lily (white blend) | | R230 |
| THE UPCOMING Colombard | | R210 |
| ROSE | | |
| OPSTAL Estate Syrah / Viognier Blush | R35 | R90 |
| RED | | |
| SIXPENCE Cabernet Sauvignon / Merlot | R30 | R75 |
| OPSTAL ESTATE Cabernet / Cinsault | R45 | R125 |
| CARL EVERSON Cape Blend | | R230 |
| FELCOURT Cabernet Sauvignon | R40 | R110 |
| OPSTAL ESTATE Cinsault | R65 | R160 |
| SPARKLING | | |
| OPSTAL ESTATE Southern Secco | | R160 |



OUR WINEMAKERS CHOICE FOR THE MONTH

OPSTAL SOUTHERN SECCO

Sparkling wine can come in different forms. This newly released Southern Secco of ours is a play on the name Prosecco – the famous sparkling wine from Italy. This style of bubbles is made by the wine undergoing a second fermentation (like MCC or Champagne), but in this case it happens in a pressurized tank and not in the bottle. It was left to ferment and rest on the lees for 4 months after which it was bottled. This is a proudly South African bubbles with our flagbearer Chenin blanc in the spotlight and bringing the fun and fruit to your meal or celebration.

Bottle: R150

THE UPCOMING

This is a special wine and exclusively available to Opstal Restaurant for now – the maiden release of Opstal's Assistant winemaker Franco Magerman. Franco joined Opstal in 2013 and 2022 marks his 10th harvest in our cellar. He has a love for Colombard and as this variety is lately making more of a name for itself as a fine wine, so Franco is excelling in his role. Expect a wine with concentration and loads of pretty fruit flavors. The palate is elegant and will provide a great pairing mate to most light dishes on our menu.

Bottle: R210



OPSTAL

DRINKS LIST

MIXERS / SOFT DRINKS

330ml - Coke, Coke Zero, Fanta, Cream Soda, Granadilla Twist R25

APPLETIZER - 330ml R30

200ml - Coke Light, Dry Lemon, Ginger Ale, Lemonade, Indian Tonic,
Pink Tonic Water, Soda R15

RED BULL - 250ml R35

ROCK SHANDY R35

MILKSHAKE

Vanilla, Chocolate, Strawberry, Bubblegum, Coffee R35

SODA FLOAT
Coke, Fanta, Cream Soda, Granadilla Twist R40

MINERAL WATER

500ml - Sparkling R15
500ml - Still R15

Opstal Grape Juice - 750ml R45

Cappy: Still & Sparkling R25

Ice Tea: Peach R25

CORDIALS

Cola Tonic, Lime, Passion Fruit R10



DRINKS LIST

| SPIRITS | <i>Single</i> | <i>Double</i> |
|--|---------------|------------------------|
| Olof Bergh Brandy | R15 | R25 |
| Klipdrift Premium | R25 | R35 |
| Cane | R15 | R25 |
| Vodka | R15 | R25 |
| Gordons Gin | R15 | R25 |
| Craft Gins | R45 | R55 |
| Duchess Non-alcoholic gin | | R30 |
| Bells Whisky | R20 | R35 |
| Jameson | R35 | R45 |
| Rum | R20 | R35 |
| | | |
| BEER | | |
| Amstel Lager, Black Label, Windhoek Lager, Windhoek Draught, Castle Lite, Tafel Lager | | R30 |
| *Ask your waiter for our selection of non-alcoholic beers | | R30 |
| Beer on Tap: Saggy Stone Dessert Lager | | 300ml R35 500ml R45 |
| | | |
| CIDERS | | |
| Hunters Dry, Hunters Extreme, Hunters Gold, Savanna Light, Savanna Dry, Flying Fish | | R35 |
| Savanna Lemon Non-Alcoholic | | R35 |



DRINKS LIST

WARM BEVERAGES

| | |
|------------------------------------|--------------------------|
| Filter Coffee | R20 |
| Decaffeinated Coffee | R20 |
| Hot Chocolate | R25 |
| Americano | R20 |
| Flat White | R30 |
| Red Cappuccino | R30 |
| Café Latte | R30 |
| Red Latte | R30 |
| Decaffeinated Cappuccino | Single R15 Double R25 |
| Espresso | |
| Tea: English, Rooibos Earl Grey | R25 |
| Take Away Coffee Available | R30 |

