

# 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 R75

Bacon, tomato and scrambled egg, served with toasted homemade bread, butter, our farm kitchen preserves and cheese (Replace your bacon for portion smoked salmon @ R65)

Add Chips - R20

BREAKFAST TORTILLA R95

Scrambled egg topped with avocado, tomato cubes and parmasan and drizzled mild creamy chilli sauce

Add Bacon - R25

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 - R25  
Mushrooms - R20  
Tomato - R15

ZESTY AVOCADO & POACHED EGG CIABATTA R85

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

## SMOKED SALMON

R135

Norwegian smoked salmon served with cucumber ribbons, creamed cottage cheese, avocado and crispy fried capers

## BAKED CAMEMBERT

FULL R85

With cranberry chutney served with ciabatta

HALF R65

## TRADITIONAL HAM & PEA SOUP

R75

Served with homemade bread & butter

## CHENIN BLANC POACHED PEAR SALAD

R95

Served with fresh greens, creamy blue cheese, toasted walnuts and balsamic glaze



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# MAIN

MATURED WHITE CHEDDAR & BACON BURGER Homemade beef patty topped with white cheddar, crispy bacon, honey pickled red onions and greens on toasted ciabatta	R145
BUTTER CHICKEN PIE Covered with flaky puff pastry served with seasonal roasted veg & Basmati rice	R165
GRILLED SIRLOIN STEAK 300g Sirloin steak, served 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	R175
OPSTAL LUNCH Traditional leg of lamb, served with seasonal vegetables, butternut fritters, Basmati rice and crispy potatoes	R155
CLASSIC CHICKEN SCHNITZEL Two chicken schnitzels with creamy cheese sauce served with a side salad and crispy fries.	R130
SMOKED PORK NECK Slow roasted pork neck, served with seasonal vegetables, butternut fritters, Basmati rice and potato wedges	R140
SUNDAY SALMON SPECIAL R240 (Limited portions available) Pan seared salmon served on poached green beans and mustard mashed potatoes topped with lemon & thyme butter	R240



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# 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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# 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	
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

	<i>Glass</i>	<i>Bottle</i>
<b>WHITE</b>		
SIXPENCE Sauvignon blanc / Semillon	R30	R70
OPSTAL ESTATE Chenin blanc	R45	R110
CARL EVERSON Single Vinyard Chenin blanc		R210
WILD WOMAN Sauvignon blanc	R40	R85
KUMUSHA Sondagskloof Sauvignon blanc		R125
KUMUSHA Flame Lily (white blend)		R230
THE UPCOMING Colombard		R210
<b>ROSÉ</b>		
OPSTAL Estate Syrah / Viognier Blush	R35	R85
<b>RED</b>		
SIXPENCE Cabernet Sauvignon / Merlot	R30	R70
OPSTAL ESTATE Cabernet / Cinsault	R45	R110
CARL EVERSON Cape Blend		R210
FELCOURT Cabernet Sauvignon	R40	R100
OPSTAL ESTATE Cinsault	R65	R160
<b>SPARKLING</b>		
OPSTAL ESTATE Southern Secco		R150



# 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
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## SODA FLOAT

Coke, Fanta, Cream Soda, Granadilla Twist	R40
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## MINERAL WATER

500ml - Sparkling	R15
500ml - Still	R15

Opstal Grape Juice - 750ml	R45
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Cappy: Still & Sparkling	R25
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Fuze Ice Tea: Peach	R25
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## CORDIALS

Cola Tonic, Lime, Passion Fruit	R10
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# 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
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

