

# BREAKFAST

BREAKFAST SERVED TILL 11:00

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## OPSTAL BREAKFAST

4 pieces of streaky bacon, boerewors, scrambled eggs, pan-fried portabellini mushrooms and fresh tomato served with toasted homemade bread, butter, jam and grated cheese

R135

## PETITE BREAKFAST

4 pieces of streaky bacon, scrambled eggs, and fresh tomato served with toasted homemade bread, butter, jam and grated cheese

R85

## CHEESY OMELETTE

Served with toasted homemade bread, butter, jam and grated cheese

R65

Add: Bacon R35

Add: Mushroom R30

Add: Tomato R15

Add: Basil Pesto R15

## CIABATTA BREAKFAST

Toasted ciabatta topped with smoked salmon trout, avocado, cottage cheese and pan poached egg

R145

## BOEREWORS BREAKFAST

Black sesame roll topped with grilled boerewors, scrambled egg, cheddar cheese and homemade tomato sauce on the side  
Served with a portion of potato fries

R120



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# STARTERS

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CREAMY TOMATO SOUP Served with toasted cheese squares	R85	SPICY CHICKEN LIVERS In a creamy tomato-based sauce	R110
PHYLLO BAKED CAMEMBERT Served on masala infused cranberry chutney	Single R75 Double R135	SMOKED SPRINGBOK CARPACCIO With tomato, dill cucumber and parmesan	R105
BACON WRAPPED CHILI POPPERS stuffed with 3 cheeses and hint of garlic deep fried golden brown served with zesty sweet chili mayonnaise	R115	BEEF SAMOSAS – 3	R55
		VEGETABLE SPRINGROLLS – 3	R55

# PLATTERS

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ENOUGH FOR A MAIN FOR 2 PEOPLE OR A STARTER FOR 4 PEOPLE

CHARCUTERIE Salami, black forest ham, camembert, white cheddar, olives, sundried tomato pesto and salted biscuits	R245
FROMAGE Camembert, white cheddar, creamy blue cheese and chevin with homemade jams, pickled onions, baked bread, fresh fruit and vegetables	R285

# PIZZAS

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CLASSIC PEPPERONI	R145
OAK SMOKED BACON, PORTABELLINI AND CHILI MAYO	R155
AVOCADO, FETA AND OAK SMOKED BACON	R165
ALMOND, PEPPADEW, CARIBBEAN ONION & OLIVE ADD: CHICKEN R45	R145
GARLIC, FETA AND MOZZARELLA	R95
MARGARITA Add Black forest ham R55 Add: Feta R35 Add: Chicken R45	R85



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# MAIN

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**CLASSIC MELTED CHEDDAR BURGER** R155  
BBQ beef patty or panko crumbed chicken breast covered with melted cheddar cheese served on a black sesame seed roll with basil pesto mayonnaise, lettuce, tomato, honey pickled onions and dill cucumber with crispy fried potatoes on the side  
Add: Bacon R35 / Avocado R25

**ROGAN JOSH LAMB ROTI** R185  
Slow cooked beef cubes with deep flavours of tomato, cinnamon, red chili and garlic wrapped in a toasted roti served sweet potatoes fries

**SIRLION STEAK 300G** R185  
300g Sirloin grilled to your choice served with pan-fried green beans, julienne carrots and crispy fried potatoes. Replace your vegetable and potatoes with a generous portion of chips  
Add: Wild mushroom sauce R35  
Creamy black pepper sauce R30

**THAI GREEN CURRY CHICKEN PIE** R175  
Creamy pulled chicken with Thai flavours covered with flakey puff pastry served with basmati rice and a green salad on the side

**PORTABELLINI MUSHROOM AND COURGETTE FARFALLE PASTA** R125  
Pan-fried mushroom and courgettes with sundried tomato pesto and farfalle pasta covered with bechamel and parmesan, baked golden brown  
Add: Pan-fried Cajun chicken R45

**CHICKEN SCHNITZEL** Single R125 Double R165  
Crumbed chicken breast fried golden brown served with coleslaw and fried potatoes

**CRUMBED CHICKEN BREAST SANDWICH** R125  
Toasted homemade bread covered with cream cheese and sundried tomato, topped with crumbed chicken breast and drizzled with basil pesto mayo, served with fried potatoes

**SUMMER GREEN SALAD** R95  
Seasonal summer greens on lettuce, topped with feta, pumpkin seed, sundried tomato, and pickled peppadews served with a balsamic glaze.  
Add: Crumbed chicken strips R45 / Avocado R25 / Salmon trout ribbons R85

**SMOKED PORK POKE BOWL** R185  
BBQ smoked pork neck cubes served with quinoa, ribbon carrots, julienne cucumber, edamame beans and avocado sprinkled with sesame seeds.  
Replace your pork with salmon @ R65



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# DESSERT

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BERRY CHEESECAKE	R75	VANILLA ICE CREAM With berry compote	R45
CLASSIC VANILLA BAKED CHEESECAKE	R75		
DARK CHOCOLATE BROWNIE Topped with vanilla ice-cream and chocolate ganache.	R65	DOM PEDRO KAHLUA / AMARULA / BRANDY	R45
		DOM PEDRO WITH WHISKEY	R55
VANILLA ICE CREAM With chocolate ganache	R45	IRISH COFFEE	R55

# KIDDIES

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KIDDIES BREAKFAST Scrambled eggs, bacon and toast	R55	PIZZA	
FRENCH TOAST WITH BACON Two slices of French toast served with bacon and golden syrup	R65	PIGGY PIZZA Bacon and cheese	R85

## MAINS

CHEESE BEEF BURGER & CHIPS	R85
CHICKEN STRIPS AND CHIPS	R75
CHEESY PASTA BAKE	R45
CHEESY TOASTIE WITH CHIPS	R55
BACON TOASTY WITH CHIPS	R75

## DESSERT

SMARTIE STUFFED CONE SERVED WITH VANILLA ICE CREAM	R55
VANILLA ICE CREAM WITH WHITE CHOCOLATE GANACHE	R45
VANILLA ICE CREAM	R35



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# WINE LIST

	<i>Glass</i>	<i>Bottle</i>
<b>WHITE</b>		
SIXPENCE Sauvignon blanc / Semillon	R40	R90
OPSTAL ESTATE Chenin blanc	R50	R125
CARL EVERSON Single Vineyard Chenin blanc		R250
KUMUSHA Flame Lily (white blend)		R250
THE UPCOMING Colombard		R210
THE BARBER Semillon		R300
THE BARBER Verdelho		R300
<b>ROSÉ</b>		
OPSTAL ESTATE Syrah / Colombard	R40	R105
SIXPENCE Cinsault Rose	R40	R90
<b>RED</b>		
SIXPENCE Cabernet Sauvignon	R40	R90
OPSTAL ESTATE Cabernet Sauvignon / Cinsault	R50	R125
CARL EVERSON Cape Blend		R250
FELCOURT Cabernet Sauvignon	R50	R125
OPSTAL ESTATE Cinsault	R65	R150
<b>SPARKLING</b>		
OPSTAL ESTATE Southern Secco		R160

# DRINKS

	<i>Single</i>	<i>Double</i>
<b>SPIRITS</b>		
Olof Bergh Brandy Klipdrift Premium	R15 R25	R35 R35
Cane	R15	R25
Vodka	R15	R25
Gordons Gin Craft Gin	R15 R45	R25 R55
Bells Whisky Jameson	R20 R35	R35 R45
Rum	R20	R35

## BEER

Amstel Lager, Black Label, Windhoek Lager, Windhoek Draught, Castle Lite, Tafel Lager R30 R30

\*Ask your waiter for our selection of non-alcoholic beers

## ON TAP

Saggy Stone Dessert Lager 500ml R45  
Saggy Stone Dessert Lager 300ml R35

## CIDERS

Hunters Dry, Hunters Extreme, Hunters Gold, Savanna Light, Savanna Dry, Flying Fish R35

Savanna Lemon Non-Alcoholic R35





# DRINKS LIST

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## MIXERS / SOFT DRINKS

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

APPLETIZER - 330ml R30

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

RED BULL - 250ml R35

ROCK SHANDY

## MILKSHAKE

Vanilla, Chocolate, Strawberry, Bubblegum,  
Coffee R35

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

## MINERAL WATER

500ml - Sparkling R15  
500ml - Still R15

Grape Juice - 500ml R35

Ice Tea: Peach or Lemon R25

## CORDIALS

Cola Tonic, Lime, Passion Fruit R10

## WARM BEVERAGES

Filter Coffee R20

Decaffeinated Coffee R20

Hot Chocolate R25

Chocca Mocca R38

Americano R25

Cappucino Regular R30  
Regular or Decaffeinated Large R40

Flat White R30

Red Cappuccino R30

Café Latte R30

Red Latte R30

Chai Latte R42

Espresso Single R15  
Double R25

Tea: English, Rooibos, Earl Grey R25

Take Away Coffee Available R30

