

BREAKFAST

BREAKFAST SERVED TILL 11:00

OPSTAL BREAKFAST R135

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

PETITE BREAKFAST R85

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

CHEDDAMELT OMELETTE R65

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

Add: Bacon R35

Add: Tomato R15

Add: Mushroom R30

Add: Basil Pesto R15

HOT CROSS BUN BREAKFAST R95

Butter toasted hot cross bun served with hanepoot preserve, mature white cheddar and topped with soft scrambled eggs

SALMON TROUT BREAKFAST R165

Toasted spinach & feta bread topped with creamed cottage cheese, smoked salmon trout, capers and pan poached eggs

STARTERS

TANDOORI SWEET POTATO & LEEK SOUP R65

Served with spinach and feta homemade bread

CREAMY PEPPER MUSHROOM SOUP R85

Served with homemade paprika and cheese bread

PANKO CRUMBED CAMEMBERT R135

Served with a berry compote and toasted home made bread

SMOKED SPRINGBOK CARPACCIO R125

Served with tomato, dill cucumber and parmesan

SMOKED SALMON TROUT R195

Smoked salmon trout roses, filled with a zesty cottage cheese, served with avocado mousse and cucumber ribbons

PIZZAS

SERVED FROM 11.00

CHICKEN, PEPPADEW & FETA R165

MUSHROOM, OLIVE & SALAMI R165

BACON, FETA & AVOCADO R175

BASIL PESTO, MOZZARELLA & TOMATO R135

MARGHERITA R95

Add: Black Forest Ham R55

Add: Feta R35

Add: Avocado R30



LUNCH SERVED FROM 11.00



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

MAIN

LUNCH SERVED FROM 11.00

OPSTAL LUNCH Slow roasted leg of lamb covered with a red wine lamb jus, served with seasonal vegetables, basmati rice, golden fried potatoes and pumpkin fritters	R225	ZUCCHINI & COCONUT GREEN CURRY PASTA Penne pasta with pan fried zucchini covered in a coconut green curry sauce	R110
GRILLED SMOKED PORK NECK STEAK Smoked pork neck drizzled with a creamy white wine sauce, served with seasonal vegetables, basmati rice, golden fried potatoes and pumpkin fritters	R195	CLASSIC MELTED CHEDDAR BURGER BBQ beef patty or panko crumbed chicken breast, covered with melted cheddar, on a toasted sesame bun, with honey & mustard mayonnaise, lettuce, tomato, honey pickled onions, dill cucumber, served with crispy fried rustic cut chips Add: Bacon R35 Add: Avocado R30	R165
MADRAS LAMB ROTI Slow cooked lamb in a coconut and tomato based sauce with a fiery piquant flavour, served with basmati rice and a toasted roti	R220		
SIRLOIN STEAK 300G 300g Sirloin grilled to choice, served with pan fried seasonal vegetables and crispy fried potatoes *Replace your vegetables and potatoes with a generous portion of chips Add: Wild mushroom sauce R35 Add: Creamy black pepper sauce R30	R220	SUNDRIED TOMATO AND FETA STUFFED CHICKEN KIEV Golden fried chicken breast stuffed with sundried tomato pesto and Danish feta, drizzled with a creamy white wine sauce, served with seasonal vegetables and golden fried potatoes	R155
GARLIC BUTTER PRAWN PASTA Penne Pasta covered with a zesty creamy bechamel sauce, topped with pan fried garlic butter prawns and deep fried capers	R210	CREAMY CHICKEN & MUSHROOM CASSEROLE Creamy chicken and mushroom topped with a flaky puffed pastry, served with a Greek salad and basmati rice	R195



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DESSERT

WHITE CHOCOLATE CHEESECAKE	R75	VANILLA ICE CREAM With berry compote	R45
DARK CHOCOLATE GANACHE BROWNIE Served with vanilla ice cream	R65	DOM PEDRO Kahlua / Amarula / Brandy / Bells	R50
AMARULA AND ORANGE BAKED PUDDING Served with vanilla ice cream	R65	J&B / Jameson Frangelico	R65 R65
VANILLA ICE CREAM With chocolate ganache	R55	IRISH COFFEE Bells J&B / Jameson	R55 R70

KIDDIES

KIDDIES BREAKFAST Scrambled eggs, bacon and toast	R55	FRENCH TOAST WITH BACON Two slices of French toast served with bacon and golden syrup	R65
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MAINS

PIGGY PIZZA Bacon & Mozzarella	R105
CHEESY BEEF BURGER Served with Chips	R85
CHICKEN STRIPS Served with Chips	R85
CHEESY TOASTY Served with Chips	R65
BACON TOASTY Served with Chips	R75
CHEESY PASTA BAKE	R55

DESSERT

VANILLA ICE CREAM With white chocolate ganache	R45
VANILLA ICE CREAM BOWL	R35




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WINE LIST

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
SIXPENCE Sauvignon blanc / Semillon	R40	R90
OPSTAL ESTATE Chenin blanc	R50	R125
CARL EVERSON Single Vineyard Chenin blanc		R250
THE UPCOMING Colombard		R210
THE BARBER Semillon		R300
THE BARBER Verdelho		R300
BERGSTEEN Chenin Blanc (limited stock)		R500
EENVOUD Chenin Blanc (limited stock)		R500

ROSÉ WINE

OPSTAL ESTATE Syrah / Colombard	R40	R105
SIXPENCE Cinsault Rose	R40	R90

RED WINE

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

SPARKLING WINE

OPSTAL ESTATE Southern Secco		R160
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SWEET WINE 375ml

OPSTAL Hanepoot	R40	R160
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DRINKS

SPIRITS

	<i>Single</i>	<i>Double</i>
Olof Bergh Brandy Klipdrift Premium	R20 R25	R35 R40
Cane	R20	R35
Vodka	R20	R35
Gordons Gin Craft Gin	R20 R45	R35 R65
Bells Whisky Jameson / J&B	R20 R35	R35 R60
Rum	R20	R35

BEER

Amstel Lager, Black Label, Windhoek Lager, , Castle Lite, Castle Lager Tafel Lager Windhoek Draught	R30 R35
*Ask your waiter for our selection of non- alcoholic beers	R35

CRAFT BEER

Saggy Stone Dessert Lager 500ml CAN	R45
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CIDERS

Hunters Dry, Hunters Extreme, Hunters Gold, Savanna Light, Savanna Dry, Flying Fish	R45
Savanna Lemon Non-Alcoholic	R45

COCKTAIL

H & T Hanepoot & Tonic	R50
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DRINKS LIST

MIXERS / SOFT DRINKS

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

APPLETIZER - 330ml R30

200ml - Dry Lemon, Ginger Ale, Lemonade,
Indian Tonic, Pink Tonic,
Tonic Zero, Soda Water R20

RED BULL - 250ml R35

ROCK SHANDY R50

GRAPE JUICE - 500ml R40

ICE TEA: Peach or Lemon R30

LIQUI FRUIT R30
Orange mango / Cranberry Cool / Berry Blaze

MILKSHAKE

Vanilla, Chocolate, Strawberry, Bubblegum,
Coffee R45

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

MINERAL WATER

500ml - Sparkling R20

500ml - Still R20

CORDIALS

Cola Tonic, Lime, Passion Fruit R20

WARM BEVERAGES

Filter Coffee R25

Decaffeinated Coffee R25

Hot Chocolate R35

Chocca Mocca R45

Americano R25

Cappuccino Regular R35
Regular or Decaffeinated Large R45

Babyccino R20

Flat White R35

Red Cappuccino R35

Café Latte R35

Red Latte R40

Chai Latte R45

Espresso Single R25
Double R35

Tea: English, Rooibos, Earl Grey R25

Take Away Coffee Available R35

