

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, grated cheese

CHEDDAMELT OMELETTE

R65

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

Add: Bacon R35

Add: Mushroom R30

Add: Tomato R15

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



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

LUNCH SERVED FROM 11.00

TANDOORI SWEET POTATO AND LEEK SOUP R65
Served with spinach and feta homemade bread

PERI-PERI CHICKEN LIVERS IN A CREAMY TOMATO BASED SAUCE R120
Served with homemade bread

BACON WRAPPED CHILI POPPERS R120
Jalapeño stuffed with three cheeses and a hint of garlic, wrapped in bacon, deep fried to golden brown, served with cottage cheese & lime dip

PANKO CRUMBED CAMEMBERT R135
Served with a berry compote and toasted homemade bread

SMOKED SPRINGBOK CARPACCIO R125
Served with tomato, dill cucumber and parmesan

PLATTER

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

CHARCUTERIE R320
Salami, Black Forest Ham, Camembert, White Cheddar, Olives, Sundried Tomato Pesto and Salted Biscuits, Homemade Bread, Preserves, Fresh Fruit and Vegetables

Add: Spring rolls R60

Add: Samosas R60

PIZZAS

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: Avo R30



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<p>CLASSIC MELTED CHEDDAR BURGER R165 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 / Avocado R30</p>	<p>ZUCCHINI AND COCONUT GREEN CURRY PASTA R110 Penne pasta with pan-fried zucchini covered in a coconut green curry sauce</p>
<p>MADRAS LAMB ROTI R220 Slow cooked lamb in a coconut and tomato based sauce with a fiery piquant flavour, served with basmati rice and a toasted roti</p>	<p>PENNE BOLOGNESE R145 Penne pasta covered with a slow cooked tomato based ground beef and béchamel sauce, topped with grilled mozzarella</p>
<p>SIRLION STEAK 300G R220 300g Sirloin grilled to choice, served with pan fried seasonal vegetables and crispy fried potatoes. *Replace your vegetable and potatoes for a generous portion of chips Add: Wild mushroom sauce R35 Add: Creamy black pepper sauce R30</p>	<p>CHICKEN SCHNITZEL Panko crumbed chicken breast covered in a creamy cheese sauce, served with a greek salad and crispy fried chips Single R125 Double R175</p>
<p>SMOKED SALMON TROUT BOWL R195 Salmon trout ribbons with avocado, cottage cheese, cucumber, tomatoes, capers, deep fried tortilla and cos lettuce, served with a Chinese mayo dressing</p>	<p>CRUMBED CHICKEN BREAST SANDWICH R135 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</p>
	<p>CREAMY CHICKEN AND MUSHROOM CASSEROLE R195 Creamy chicken and mushroom topped with a flaky puffed pastry, served with a greek salad and basmati rice</p>



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
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
BERGSTEEEN 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

