

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

SOFT SCRAMBLED EGG R55

Toasted homemade bread with scrambled eggs and fresh tomato

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

PAN POACHED BREAKFAST

Toasted English Muffin with pan poached eggs drizzled with a hollandaise sauce

Smoked Salmon Trout R135

Gypsy Ham R95

CIABATTA FRENCH TOAST R105

Golden fried French toast topped with crispy black forest ham, fresh berries and drizzled with honey.

STARTERS

LUNCH SERVED FROM 11:00

BROCCOLI AND SPANISH CHORIZO SOUP R85

Served with homemade bread

CRUMBED CAMEBERT & BERRY SALAD R95

With cucumber ribbons and summer lettuce

SMOKED SPRINGBOK CARPACCIO R125

With capers, tomato, and parmesan

CREAMY WHITE WINE MUSSELS R135

Served with toasted ciabatta

PIZZAS

SERVED FROM 11:00

CHICKEN, PEPPADEW & FETA R175

MUSHROOM, OLIVE & SALAMI R175

BACON, FETA & AVOCADO R180

BASIL PESTO, MOZZARELLA & TOMATO R135

GARLIC, FETA & MOZZARELLA R110

MARGHERITA R95

Add: Black Forest Ham R55

Add: Feta R35

Add: Avocado R30




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

Served with seasonal vegetables, basmati rice, golden fried potatoes and pumpkin fritters

Leg of lamb with red wine jus R225

Grilled smoked pork neck R195

CLASSIC CHEDDAMELT BURGER R165

BBQ beef patty or panko crumbed chicken breast, covered with melted cheddar, served on a toasted sesame bun, honey & mustard mayonnaise, lettuce, tomato, honey pickled onions, dill cucumber, served with crispy fried rustic cut chips

Add: Bacon R35

Add: Avocado R30

SIRLOIN STEAK 300G R220

300g Sirloin grilled to choice, served with Greek salad and crispy fried chips

Add: Portabellini mushroom sauce R35

Add: Creamy black pepper sauce R30

LAMB TIKKA MASALA R225

Slow cooked lamb with flavours of Garam Masala, coconut, chili and cumin served with Basmati rice & a toasted roti

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

BAKED CHEESY CHICKPEAS R120

Chickpeas covered in a tomato based sauce covered with feta and mozzarella, baked golden and served with homemade paprika bread

Add: Pan-fried chicken R45

TRADITIONAL BOBOTIE R145

Cape Malay bobotie served with basmati rice, tomato and onion salsa and peach chutney

SUMMER SALAD R110

Summer greens topped with cocktail tomatoes, feta, vegetables and berries. Served with a creamy garlic salad dressing

Add: Salmon trout R85

Add: Crumbed chicken strips R55

Add: Avocado R30

PRAWN GARLIC BUTTER PASTA R230

Penne pasta with a zesty dill béchamel sauce, with pan-fried garlic butter prawns, parmesan cheese and deep fried capers



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DESSERT

VANILLA CHEESECAKE With white chocolate Ganache	R75	DOM PEDRO Kahlua / Amarula / Brandy / Bells J&B / Jameson Frangelico	R50 R65 R65
BERRY CHEESECAKE With berry coulis	R75	IRISH COFFEE Bells J&B / Jameson	R55 R70
ALMOND & DARK CHOCOLATE BROWNIE	R85		
VANILLA ICE-CREAM			
	Chocolate Ganache	R55	
	Berry coulis	R55	

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

	<i>Glass</i>	<i>Bottle</i>
WHITE WINE		
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

SIXPENCE Cinsault Rose	R40	R90
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OPSTAL BLUSH	R50	R125
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RED WINE

SIXPENCE Cabernet Sauvignon	R40	R90
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OPSTAL ESTATE Cabernet Sauvignon / Cinsault	R50	R125
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CARL EVERSON Cape Blend		R250
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FELCOURT Cabernet Sauvignon	R50	R125
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OPSTAL ESTATE Cinsault	R65	R150
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SPARKLING WINE

KUMUSHA Wild Mutubo		R175
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SWEET WINE 375ml

OPSTAL Hanepoot	R40	R160
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DRINKS

	<i>Single</i>	<i>Double</i>
SPIRITS		
Olof Bergh Brandy	R20	R35
Klipdrift Premium	R25	R40
Cane	R20	R35
Vodka	R20	R35
Gordons Gin	R20	R35
Craft Gin	R45	R65
Bells Whisky	R20	R35
Jameson / J&B	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
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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
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Savanna Lemon Non-Alcoholic	R45
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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

