

BREAKFAST

BREAKFAST SERVED TILL 11:00

OPSTAL BREAKFAST

R140

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

R90

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

SOFT SCRAMBLED EGG

R60

Toasted homemade bread with scrambled eggs and fresh tomato

CHEDDAMELT OMELETTE

R70

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 R140
Black Forest Ham R100

CIABATTA FRENCH TOAST

R110

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

R90

Served with homemade bread

CREAMY POTATO & LEEK SOUP

R85

Served with croutons and homemade bread

BACON WRAPPED CHILI POPPERS

R125

stuffed with 3 cheeses and hint of garlic deep fried golden brown served with zesty sweet chili mayonnaise

CREAMY WHITE WINE MUSSELS

R140

Served with toasted ciabatta

PIZZAS

CHICKEN, PEPPADEW, FETA & CHILI MAYO 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

PLATTER

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

CHARCUTERIE

R325

Salami, black forest ham, camembert, white cheddar, olives, sundried tomato pesto with salted biscuits, homemade bread, preserves, fresh fruit and vegetables

Add: Spring rolls R65

Add: Samosas R65




OPSTAL

PLEASE NOTE: No split bills. A service charge of 10% will be added to tables of 8 or more.

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

CLASSIC MELTED CHEDDAR BURGER R170

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 chips

Add: Bacon R35
Add: Avocado R30

LAMB TIKKA MASALA R225

Slow cooked lamb with flavours of garam masala, coconut, chili and cumin served with basmati rice & a toasted roti

SIRLOIN STEAK 300G R220

300g Sirloin grilled to choice served with seasonal vegetables and potato wedges

Add: Portabellini mushroom sauce R35
Add: Creamy black pepper sauce R30

CREAMY CHICKEN AND MUSHROOM PASTA BAKE R175

Pan fried mushroom & chicken breast, penne pasta and sundried tomatoes in a creamy bechamel sauce covered with grilled mozzarella

BBQ CRUMBED CHICKEN AND AVOCADO TORTILLA R160

Served with potato wedges

CHICKEN SCHNITZEL

Panko crumbed chicken breast covered in a creamy cheese sauce, served with seasonal vegetables and crispy fried chips

Single R130
Double R180

PERI CHICKEN LIVERS R125

Served with basmati rice or homemade paprika bread

BAKED CHEESY CHICKPEAS R130

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

Add: Pan fried chicken R50

CRUMBED CHICKEN BREAST SANDWICH R140

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

TRADITIONAL BOBOTIE R145

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

VEGETABLE SALAD R120

Lettuce greens topped with cocktail tomatoes, cucumber, broccoli, cauliflower, sweet peppers, red onion, olives and feta drizzled with homemade balsamic glaze



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DESSERT

VANILLA CHEESECAKE With white chocolate Ganache	R75	DOM PEDRO Kahlua / Amarula / Brandy / Bells J&B / Jameson Frangelico	R55 R70 R70
BERRY CHEESECAKE With berry coulis	R75		
ALMOND AND DARK CHOCOLATE BROWNIE	R85	IRISH COFFEE Bells J&B / Jameson	R60 R75
VANILLA ICE-CREAM			
	Chocolate Ganache	R60	
	Berry Coulis	R60	

KIDDIES

KIDDIES BREAKFAST Scrambled eggs, bacon and toast	R55	FRENCH TOAST WITH BACON Two slices of French toast served with bacon and golden syrup	R70
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MAINS

PIGGY PIZZA Bacon & Mozzarella	R115
CHEESY BEEF BURGER Served with Chips	R90
CHICKEN STRIPS Served with Chips	R85
HOTDOG Boerewors roll & tomato sauce served with Chips	R75
BACON & CHEESE TOASTIE Served with Chips	R75
CHEESY PASTA BAKE	R60

DESSERT

VANILLA ICE CREAM With white chocolate ganache	R50
VANILLA ICE CREAM BOWL	R40



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WINE LIST

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
SIXPENCE Sauvignon blanc / Semillon	R40	R95
OPSTAL ESTATE Chenin blanc	R50	R125
CARL EVERSON Single Vineyard Chenin blanc		R260
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	R95
OPSTAL BLUSH	R50	R125

RED WINE

SIXPENCE Cabernet Sauvignon	R40	R95
OPSTAL ESTATE Cabernet Sauvignon / Cinsault	R50	R125
CARL EVERSON Cape Blend		R260
FELCOURT Cabernet Sauvignon	R50	R125
OPSTAL ESTATE Cinsault	R70	R160

SPARKLING WINE

KUMUSHA Wild Mutubo		R175
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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	R20	R35
Klipdrift Premium	R25	R40
Cane	R20	R35
Vodka	R20	R35
Gordons Gin	R25	R45
Craft Gin	R45	R65
Bells Whisky	R25	R40
Jameson / J&B	R35	R50
Rum	R20	R35

BEER

Amstel Lager, Black Label, Windhoek Lager, Castle Lite, Castle Lager, Tafel Lager	R30
Windhoek Draught	R35
*Ask your waiter for our selection of non-alcoholic beers	R35
CRAFT BEER Saggy Stone Dessert Lager 500ml CAN	R45

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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OPSTAL



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 R35
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 R25
500ml - Still R25

CORDIALS

Cola Tonic, Lime, Passion Fruit R20

WARM BEVERAGES

Filter Coffee R30

Decaffeinated Coffee R30

Hot Chocolate R40

Chocca Mocca R45

Americano R30

Cappuccino Regular R35
Regular or Decaffeinated Large R45

Babyccino R20

Flat White R35

Red Cappuccino R40

Café Latte R45

Red Latte R40

Chai Latte R45

Espresso Single R30
Double R35

Tea: English, Rooibos, Earl Grey R30

Take Away Coffee Available



OPSTAL

