

# 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

## PANKO CRUMBED CAMEMBERT

R75

Served with a berry compote and toasted homemade bread

## CREAMY WHITE WINE MUSSELS

R140

Served with toasted ciabatta

# PIZZAS

SERVED FROM 11:00

## 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



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

# MAIN

LUNCH SERVED FROM 11.00

## OPSTAL LUNCH

Slow roasted leg of lamb served with a red wine jus, seasonal vegetables, basmati rice, golden fried potatoes and pumpkin fritters

R235

## DEBONED SMOKED PORK NECK

Covered in a creamy white wine sauce, served with seasonal vegetables, basmati rice, golden fried potatoes and pumpkin fritters

R205

## OSSO BUCO

Slow-braised beef shanks simmered with vegetables, tomatoes, wine and a rich stock, served with creamy mashed potatoes

R185

## CLASSIC CHEDDAMELT BURGER

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 chips

R170

Add: Bacon R35  
Add: Avocado R30

## SIRLOIN STEAK 300G

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

R220

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

## LAMB TIKKA MASALA

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

R225

## CHICKEN SCHNITZEL

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

Single R130  
Double R180

## BAKED CHEESY CHICKPEAS

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

R130

Add: Pan fried chicken R50

## TRADITIONAL BOBOTIE

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

R145

## VEGETABLE SALAD

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

R120

## PRAWN GARLIC BUTTER PASTA

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

R240



  
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

# DESSERT

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

# KIDDIES

<b>KIDDIES BREAKFAST</b> Scrambled eggs, bacon and toast	R55	<b>FRENCH TOAST WITH BACON</b> Two slices of French toast served with bacon and golden syrup	R70
---	-----	--	-----

## MAINS

<b>PIGGY PIZZA</b> Bacon & Mozzarella	R115
<b>CHEESY BEEF BURGER</b> Served with chips	R90
<b>CHICKEN STRIPS</b> Served with chips	R85
<b>HOTDOG</b> Boerewors roll & tomato sauce served with chips	R75
<b>BACON &amp; CHEESE TOASTIE</b> Served with chips	R75
<b>CHEESY PASTA BAKE</b>	R60

## DESSERT

<b>VANILLA ICE CREAM</b> With white chocolate ganache	R50
<b>VANILLA ICE CREAM BOWL</b>	R40



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

# 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
---------------------	--	------

## SWEET WINE 375ml

OPSTAL Hanepoot	R40	R160
-----------------	-----	------

# 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	R45
Saggy Stone Dessert Lager 500ml CAN	

## 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
------------------------	-----



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

