

BREAKFAST

BREAKFAST SERVED TILL 11:00

OPSTAL BREAKFAST R155

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 R105

Four Rashers of Streaky Bacon, Scrambled Eggs and Fresh Tomato, served with Toasted Homemade Bread with Butter, Jam and Grated Cheese

SOFT SCRAMBLED EGG R85

Toasted Homemade Bread with Scrambled Eggs and Roasted Cherry Tomatoes

CHEESY OMELETTE R85

Served with Toasted Homemade Bread with Butter, Jam and Grated Cheese

Add: Bacon R35
Add: Tomato R15
Add: Mushroom R30

EGGS BENEDICT

Toasted Homemade Bread with Poached Eggs topped with Hollandaise Sauce

Smoked Salmon Trout R140
Black Forest Ham R110
Spinach R95

CIABATTA FRENCH TOAST R110

Golden Fried French Toast topped with Crispy Bacon, Fresh Berries and Drizzled with Honey

STARTERS

LUNCH SERVED FROM 11:00

THREE CHEESE ARANCHINI BALLS R105

Served with Marinara Sauce, Fresh Rocket, topped with Parmesan

CLASSIC CAESAR SALAD R95

Cos Lettuce, Shaved Parmesan, Creamy Anchovy Dressing with Homemade Croutons

Add: Chicken R35
Add: Bacon R35

BAKED CAMEMBERT R125

Local Hanepoot Compote and Toasted Homemade Bread

BACON WRAPPED POPPERS R110

Stuffed with Three Cheeses and served with a Coriander Mayo

CREAMY WHITE WINE MUSSELS R140

Served with Toasted Ciabatta

PIZZAS

SERVED FROM 11:00

MUSHROOM, OLIVE & SALAMI R175

BACON, FETA & AVOCADO R180

BASIL PESTO, MOZZARELLA & TOMATO R135

GARLIC, FETA & MOZZARELLA R110

PULLED CHICKEN, FETA, PEPPADEW & HOT HONEY SAUCE R175

MARGHERITA R95

Add: Black Forest Ham R55
Add: Feta R35
Add: Avocado R30
Add: Bacon R35



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

CLASSIC CHEESEBURGER

100% Beef Patty, covered with Melted Cheddar, served on a Toasted Brioche Bun, Homemade Mayonnaise, Lettuce, Red Onions, Dill Cucumber, served with Crispy Fried Chips

R175

WET AGED SIRLOIN STEAK

300g Sirloin Grilled to choice, served with Seasonal Salad and Crispy Fries

R235

Add: Mushroom Sauce R35
Add: Black Pepper Sauce R32

LAMB TIKKA MASALA

Slow Cooked Lamb with flavours of Garam Masala, Chili and Cumin, Fresh Tomato and Onion Salsa, Coriander Yoghurt served with Coconut Rice & a Toasted Roti

R245

CHICKEN SCHNITZEL

Panko Crumbed Chicken Breast covered in Cheese OR Mushroom Sauce served with Seasonal Salad and Crispy Fried Chips

Single R140
Double R180

TRADITIONAL BOBOTIE

Cape Malay flavours served with Basmati Rice, Tomato and Onion Salsa and a Homemade Chutney

R155

FARM STYLE SALAD

Cherry Tomatoes, Cucumber, Roasted Carrots, Broccoli, Homemade Croutons, Pickled Red Onion, Olives and Feta drizzled with Homemade Green Goddess Salad Dressing

R135

PRAWN CHORIZO PASTA

Penne Pasta with a Marinara Sauce, Prawns, Boerenkaas and Deep-Fried Capers

R245

BASIL PESTO PASTA

Penne Pasta, Pesto, Boerenkaas, Pan Roasted Cherry Tomato

R145

GARDEN HARVEST WRAP

Tortilla Wrap, Pickled Red Cabbage, Spinach, Carrots, Feta, Avocado, Sundried Tomato Mayo served with Crispy Fries

R145

Add: Chicken R35
Add: Steak Strips R65

CHARCUTERIE

Salami, Bobotie Spring Rolls, Black Forest Ham, Variety of Locally Sourced Cheeses, Olives, Sundried Tomato Pesto & Cream cheese with Salted Biscuits, Homemade Bread, Preserves, Fresh Fruits and Pickled Vegetables

R325




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DESSERT

VANILLA CHEESECAKE

With Berry Coulis

R75

DOM PEDRO

Kahlua / Amarula / Brandy / Bells

R55

J&B / Jameson

R70

Frangelico

R70

PUMPKIN FRITTERS

With Candied Popcorn, Amarula Salted
Caramel with Vanilla Bean Ice Cream

R75

IRISH COFFEE

Bells

R60

J&B / Jameson

R75

ALMOND & DARK CHOCOLATE BROWNIE

Served with Vanilla Bean Ice Cream

R85

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

MAINS

PIGGY PIZZA

Bacon & Mozzarella

R115

CHEESY BEEF BURGER

Served with Crispy Fries

R90

CHICKEN STRIPS

Served with Crispy Fries

R85

CHEESY PASTA BAKE

R60

BACON & CHEESE TOASTIE

Served with Crispy Fries

R75

DESSERT

VANILLA ICE CREAM

With Chocolate Ganache

R50



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WINE LIST

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
SIXPENCE	R50	R100
Sauvignon Blanc / Semillon		
WILD WOMAN		R150
Sauvignon Blanc		
OPSTAL ESTATE	R65	R130
Chenin Blanc		
CARL EVERSON		R260
Single Vineyard Chenin Blanc		
THE UPCOMING Colombard		R210
THE BARBER Semillon		R300
THE BARBER Verdelho		R300
BERGSTEEN Chenin Blanc		R500
(limited stock)		
EENVOUD Chenin Blanc		R500
(limited stock)		

ROSÉ WINE

SIXPENCE	R50	R100
Cinsault Rosé		
OPSTAL BLUSH	R65	R130

RED WINE

SIXPENCE Cabernet Sauvignon	R50	R100
OPSTAL ESTATE	R65	R130
Cabernet Sauvignon / Cinsault		
WILD WOMAN Merlot		R150
CARL EVERSON Cape Blend		R260
OPSTAL ESTATE Cinsault		R160

SPARKLING WINE

DASCHBOSCH Charmat Rosé		R200
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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
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	R60
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OPSTAL



DRINKS LIST

MIXERS / SOFT DRINKS

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

APPLETIZER - 330ml R35

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

RED BULL - 250ml R35

ROCK SHANDY R55

GRAPE JUICE - 500ml R 45

ICE TEA: Peach or Lemon R30

LIQUI FRUIT R35
Orange Mango / Cranberry Cool / Berry Blaze

MILKSHAKE

Vanilla, Chocolate, Strawberry, Bubblegum, Coffee R55

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 R45

Chocca Mocca R45

Americano R30

Cappuccino Regular or Regular R35
Decaffeinated Large R45

Babyccino R20

Flat White R35

Red Cappuccino R40

Café Latte R45

Red Latte R45

Chai Latte R45

Espresso Single R30

Double R35

Tea: English, Rooibos, Earl Grey R30

Take Away Coffee Available



OPSTAL

