

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, Turmeric Mayo, Crispy Chorizo, Crispy Leeks

BURNT CORN RISOTTO

R105

Rich Goats Cheese, Herbed Oil, Parmesan

BAKED CAMEMBERT

R125

Local Hanepoot Compote, Roasted Grapes and Toasted Homemade Bread

BOBOTIE SPRINGROLL

R110

Rooibos Infused Fruit Chutney, Coriander Yoghurt Sauce, Pickled Onion

SPRINGBOK CARPACCIO

R140

Aioli, Pickled Onion, Cauliflower, Capers, Whipped Feta, Rosemary and Lemon Oil

PIZZAS

SERVED FROM 11:00

MUSHROOM, OLIVE & SALAMI

R175

BACON, FETA & AVOCADO

R180

GARLIC, FETA & MOZZARELLA

R110

PULLED CHICKEN, FETA, PEPPADEW & HOT HONEY SAUCE

R175

MARGHERITA with Heirloom Tomatoes

R95

Add: Basil Pesto

R45

Add: Black Forest Ham

R55

Add: Feta

R35

Add: Avocado

R30

Add: Bacon

R35



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

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

R240

MATURE CHEDDAR & BACON JAM BURGER

100% Beef Patty, covered with Mature Cheddar, Bacon Jam, Crispy Fries or a Opstal Farm Salad

R185

30-DAY WET AGED SIRLOIN

300g Sirloin Grilled to choice, served with Crispy Fries or a Opstal Farm Salad

R235

Add: Mushroom Sauce R35
Add: Black Pepper Sauce R32

GRILLED PORK CHOP

Cauliflower Puree, Camembert, Grilled Local Peaches, Jalapeno and Peach Chutney

R195

CHICKEN SCHNITZEL

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

Single R155
Double R195

TRADITIONAL BOBOTIE

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

R155

CLASSIC CEASAR SALAD

Romain Lettuce, Anchovy, Croutons, Shaved Parmesan

Add: Chicken R35
Add: Bacon R55

R125

HEIRLOOM TOMATO SALAD

Red Onion, Buffalo Mozzarella, Basil Pesto, Olive Oil, Balsamic Reduction with Toasted Ciabatta

R165

GARDEN HARVEST WRAP

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

R145

DEEP FRIED HAKE 'N CHIPS

Mushy Peas, Homemade Tartar Sauce, Fresh Lemon with a choice of Salad or Crispy Fries

R165

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

KEEP YOU GUESSING CHEESECAKE
Enquire regarding the special of the day

R75

ROOIBOS INFUSED CREME BRULEE
Served with Honeycomb and Fresh Fruit

R70

DOUBLE DARK CHOCOLATE BROWNIE
Served with Pecan Ice Cream & Shot of Espresso

R85

IRISH COFFEE

Bells
J&B / Jameson

R60

R75

SODA FLOAT

Coke, Fanta, Cream Soda

R45

GOURMET MILKSHAKES a must try!

COFFEE CARAMEL AND COOKIES

R75

ADD Kahlua

R25

CHOCOLATIER

R75

ADD Frangelico

R25

VERY BERRY SHAKE

R75

ADD Rum

R25

KIDDIES

MAINS

PIGGY PIZZA
Bacon & Mozzarella

R115

CHICKEN STRIPS
Served with Crispy Fries

R85

BACON & CHEESE TOASTIE
Served with Crispy Fries

R75

CHEESY BEEF BURGER
Served with Crispy Fries

R90

DESSERT

VANILLA ICE CREAM
With Chocolate Ganache

R50

BREAKFAST

FRENCH TOAST WITH BACON
Two slices of French toast served with bacon and golden syrup

R70




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WINE LIST

WHITE

	<i>Glass</i>	<i>Bottle</i>
SIXPENCE SAUVIGNON BLANC Ripe Tropical Fruit Flavours	R50	R100
WILD WOMAN SAUVIGNON BLANC Crisp Apple with Hints of Ripe Melon		R150
OPSTAL ESTATE CHENIN BLANC Vibrant Pineapple with Citrus Overtones	R65	R130
EENVOUD CHENIN BLANC Part of the Old Vine Project. Elegant, Simplistic Chenin Flavours		R500
BERGSTEEN CHENIN BLANC Typical Chenin notes. Slightly Oaked for a Balanced Mouthfeel		R500
THE BARBER SEMILLON Zesty Lemon and Lime tones with a Lingering Elegant Palate		R300
THE BARBER VERDELHO Concentrated Palate with High Acidity		R300
CARL EVERSON CHENIN BLANC Opstal's pride. Harvested from Oldest Vine on Opstal		R260
THE UPCOMING COLOMBARD Bursting of Passionfruit with a Zippy finish		R210

SPARKLING

	<i>Bottle</i>
DASCHBOSCH CHARMAT Light Airy Mousse with Pink Fruits	R200

ROSE

	<i>Glass</i>	<i>Bottle</i>
SIXPENCE CINSAULT ROSE Elegant Notes of Litchi and Grapefruit	R50	R100
OPSTAL ESTATE BLUSH Delicate Floral Notes with a Cotton Candy Mouthfeel	R65	R130
		R100

RED

SIXPENCE CABERNET SAUVIGNON Red Berries, with Hints of Chocolate	R50	R100
OPSTAL ESTATE CABERNET SAUVIGNON CINSAULT Bold Black Cherry Flavours	R65	R130
WILD WOMAN MERLOT Dark Fruit Flavours with Soft Tannins	R150	
CARL EVERSON CAPE BLEND Elegant Fresh, Zippy Palate	R260	
OPSTAL ESTATE CINSAULT Ripe Berries with Zippy Freshness and Fynbos Spice	R160	

SWEET

OPSTAL ESTATE HANEPOOT 375ml Floral Sweet Citrus Flavours with a Sticky Sweet Palate
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Per Bottle R160



DRINKS LIST

MIXERS / SOFT DRINKS

330ml - Coke, Coke Zero, Fanta, Cream Soda, Sprite Zero R30

200ml - Dry Lemon, Ginger Ale, Lemonade, Indian Tonic, Pink Tonic, Tonic Zero, Soda Water R25

RED BULL - 250ml R40

ROCK SHANDY R55

SLANGHOEK GRAPE JUICE - 500ml R55

LIQUI FRUIT R35
Orange Mango / Cranberry Cool / Berry Blaze

MINERAL WATER

500ml - Sparkling R25

500ml - Still R25

BEER

Windhoek Lager, Castle Lite, Windhoek Draught R45

CRAFT BEER FROM SAGGY STONE 500ML R55

Dessert Lager
Rocky River Pale Ale

CIDERS

Savanna Dry, Savanna Light R45

CRAFT CIDER FROM LOXTONIA R55

Stone Fruit flavoured Apple Cider
Non-Alcoholic Cider Available

COCKTAILS

H & T Hanepoot & Tonic R65

Orange Spritz R65

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

SPIRITS

Olof Bergh Brandy R35
Klipdrift Premium

Bells Whisky R35
Jameson / J&B

Gordons Gin R35
Craft Gin

Rum R25

Vodka R25



OPSTAL

