

BREAKFAST

BREAKFAST SERVED TILL 11:00

OPSTAL BREAKFAST

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

R155

PETITE BREAKFAST

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

R105

SOFT SCRAMBLED EGG

Toasted Homemade Bread with Scrambled Eggs and Roasted Cherry Tomatoes

R85

CHEESY OMELETTE

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

R85

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

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

R110

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

R110

Add: Basil Pesto

Add: Black Forest Ham

Add: Feta

Add: Avocado

Add: Bacon

R45

R55

R35

R30

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	R240	CLASSIC CEASAR SALAD Romain Lettuce, Anchovy, Croutons, Shaved Parmesan Add: Chicken R35 Add: Bacon R55	R125
MATURE CHEDDAR & BACON JAM BURGER 100% Beef Patty, covered with Mature Cheddar, Bacon Jam, Crispy Fries or a Opstal Farm Salad	R185	HEIRLOOM TOMATO SALAD Red Onion, Buffalo Mozzarella, Basil Pesto, Olive Oil, Balsamic Reduction with Toasted Ciabatta	R165
30-DAY WET AGED SIRLOIN 300g Sirloin Grilled to choice, served with Crispy Fries or a Opstal Farm Salad Add: Mushroom Sauce R35 Add: Black Pepper Sauce R32	R235	GARDEN HARVEST WRAP Tortilla Wrap, Pickled Red Cabbage, Spinach, Carrots, Feta, Avocado, Sundried Tomato Mayo served with Crispy Fries	R145
GRILLED PORK CHOP Cauliflower Puree, Camembert, Grilled Local Peaches, Jalapeno and Peach Chutney	R195	DEEP FRIED HAKE 'N CHIPS Mushy Peas, Homemade Tartar Sauce, Fresh Lemon with a choice of Salad or Crispy Fries	R165
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	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	R75	IRISH COFFEE	
Enquire regarding the special of the day		Bells	R60
ROOIBOS INFUSED CREME BRULEE	R70	J&B / Jameson	R75
Served with Honeycomb and Fresh Fruit			
DOUBLE DARK CHOCOLATE BROWNIE	R85	SODA FLOAT	R45
Served with Pecan Ice Cream & Shot of Espresso		Coke, Fanta, Cream Soda	

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	R115
Bacon & Mozzarella	
CHICKEN STRIPS	R85
Served with Crispy Fries	
BACON & CHEESE TOASTIE	R75
Served with Crispy Fries	
CHEESY BEEF BURGER	R90
Served with Crispy Fries	

DESSERT

VANILLA ICE CREAM	R50
With Chocolate Ganache	

BREAKFAST

FRENCH TOAST WITH BACON	R70
Two slices of French toast served with bacon and golden syrup	



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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 Orange Mango / Cranberry Cool / Berry Blaze	R35

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
Tea: English, Rooibos, Earl Grey	Double R35
	R30

SPIRITS

Olof Bergh Brandy Klipdrift Premium	R35
Bells Whisky Jameson / J&B	R35
Gordons Gin Craft Gin	R35
Rum	R25
Vodka	R25

