



REDS

SIXPENCE CABERNET SAUVIGNON | R100 | R 50

Ripe Red Berries with Hints of Chocolate

OPSTAL ESTATE CABERNET SAUVIGNON CINSAULT | R130 | R65

Bold Black Cherry flavours

WILD WOMAN MERLOT | R150

Dark Fruit flavours with Soft Tannins

CARL EVERSON CAPE BLEND | R260

Elegantly Fresh with a Zippy Palate

DEXTER GRENACHE | R160

Ripe red fruits with subtle hints of Spice

SWEET

OPSTAL HANEPOOT | R160 | R45

Sweet Floral Notes with a Sticky Palate

SPARKLING

DASHBOSCH CHARMAT | R220

Light Airy Mousse with Pink Fruits



WHITES

SIXPENCE SAUVIGNON BLANC | R100 | R50

Ripe Tropical Fruit flavours

WILD WOMAN SAUVIGNON BLANC | R150

Crisp Apple with hints of Ripe Melon

OPSTAL ESTATE CHENIN BLANC | R130 | R65

Vibrant Pineapple with Citrus Overtones

THE UPCOMING COLOMBAR | R210

Bursts of Passionfruit with a zippy finish

CARL EVERSON CHENIN BLANC | R260

Opstal's Pride harvested from the Oldest Vine on site

THE BARBER SEMILLON | R300

Zesty Lemon and Lime with a elegant zippy palate

THE BARBER VERDELHO | R300

Concentrated palate with high acidity

BERGSTEEEN CHENIN BLANC | R500

typical chenin blanc, slightly oaked for a balanced mouthfeel

EENVOUD CHENIN BLANC | R500

Elegant simplistic chenin flavours

ROSE

SIXPENCE CINSAULT ROSÉ | R100 | R50

Elegant notes of Litchi and Grapefruit

OPSTAL ESTATE BLUSH | R130 | R65

Delicate Floral notes with a Cotton Candy Mouthfeel



Served until 11am

BREAKFAST

OPSTAL BREAKFAST | R165

Four rashers of streaky Bacon, Boerewors, Scrambled Eggs, Mushrooms and fresh Tomato served with Home-Made Bread, Butter, Cheese and Jam

PETITE BREAKFAST | R105

Four rashers of streaky Bacon, Scrambled Eggs, fresh Tomato served with Home-Made Bread, Butter, Cheese and Jam

SOFT SCRAMBLED EGGS | R85

Toasted Home-Made Bread with scrambled Eggs and roasted Cherry Tomatoes

CHEESY OMELETTE | R85

Served with Toasted Home-Made Bread with Butter, Cheese and Jam

Add Bacon: R35

Add Tomato: R15

Add Mushroom: R30

EGGS BENEDICT

Toasted Home-Made Bread topped with two poached Eggs and Hollandaise Sauce

Smoked Salmon: 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

PLATTER

Two Bobotie Springrolls, Salami, Black Forest Ham, Olives, a variety of locally sourced Cheeses, Sundried Tomato Pesto, Cream Cheese served with Salted Biscuits, Home-Made Bread, Preserves, fresh Fruits and Berries | R325

SMALL PLATES

Served from 11am

SOUP OF THE DAY | R95

Enquire with your waiter about the special soup on offer

BAKED CAMEMBERT (V) | R125

Served with toasted Ciabatta, Dukkha Crust, roasted Grapes and drizzled with Honey

THREE CHEESE ARANCINI (V) | R105

Served in a bed of Marinara sauce, Garlic Aioli, Crispy Leeks and Parmesan

CHOOSE YOUR TACO (2) | R120

Soft shell taco with fresh Slaw, Jalapenos, Garlic Aioli, Coriander, Guacamole and Pickled Onions

Choose between Pork / Lamb / Fish

FLATBREAD

Served with pulled Lamb, Tzatziki and a fresh Tomato and Red Onion Salsa

| R125

Served with roasted Hummus, Chilli Flakes, Olives and Olive Oil (V)

| R95

Served with whipped Feta, Beef Koftas, Tomato Salsa and Olive Oil (V)

| R125

Extra Flatbread

| R20

PIZZA

Fermented Neapolitan Bases

BACON AVO FETA

| R185

TANDOORI CHICKEN, FETA, PEPPADEWS, BRAISED ONION

| R165

LAMB, BLUE CHEESE, CARAMELIZED ONIONS, ROCKET

| R195

MARGARITA, BUFFALO MOZARELLA (V)

| R125

ARTICHOKE, OLIVES, FETA, PEPPERS (V)

| R165

PORK, JALAPENO, PINEAPPLE, ONIONS, CORIANDER | R185



MAINS

Served from 11am

FRENCH CUT CHICKEN | R185

Chicken Breast stuffed with Mozzarella and Chorizo, Buttery Mash, Green Beans, crispy skin with Beurre Blanc Sauce

LAMB CURRY | R255

Served with Savory Rice, Coriander Yoghurt, Tomato Salsa and Homemade Flat bread

TRADITIONAL BOBOTIE | R165

Served with Roasted Carrots, Rooibos Infused Chutney, Savoury Rice, pickled Onion and Tumeric Mayo

OPSTAL ROAST PLATE | R245

Slow cooked Lamb, Red wine Jus, Savoury Rice, Seasonal Veg, Pumpkin Fritters and Potato Pave

CRISPY PORK BELLY | R205

Served with Pomme puree, pickled Red Cabbage, Carrots and Red Wine Jus

LAMB & TOMATO RISOTTO | R185

Roasted Tomato Risotto, Lamb Arancini, Parmesan and Smoked olive oil

CHOOSE YOUR BURGER | R185

Toasted brioche, Homemade Mayo, Pickles, pickled Onion, smoked Cheese and hand cut Fries

Choose between Beef Patty / Pulled Lamb / Pulled Pork

VEGGIE BOWL (V) | R165

Hummus, roasted Beetroot, roasted Carrots, crispy Kale with Potato Pave

Enquire with your waiter about our blackboard specials available



DESSERT

Served from 11am

KEEP YOU GUESSING CHEESECAKE | R95

Find out what special Cheesecake is available today

MALVA PUDDNG | R75

Served with a Cinnamon Ginger Crumble, Honeycomb and Amarula ice cream

DARK CHOCOLATE TARTLET | R105

Made with Dark chocolate and Salted Caramel, Italian Meringue, Citrus Gel

MILKSHAKES

DOUBLE CHOCOLATE | R75

Add Frangelico: R25

COOKIES & COFFEE | R75

Add Kahlua: R25

DOM PEDRO | R75

KIDDOS

BREAKFAST

French Toast Ciabatta with 2 slices of Bacon and Syrup | R70

MAINS

Bacon & Cheese Toastie with Fries | R75

Cheesy Beef Burger with Fries | R90

Chicken Strips with Fries | R85

DESSERT

Ice cream & Chocolate Sauce | R50

KINDLY NOTE THAT ONLY CHILDREN 12 YEARS AND YOUNGER CAN EAT FROM THE KIDDO SECTION

DRINKS



SOFT DRINKS

330ML Coke, Coke Zero, Sprite Zero, Creme Soda, Fanta	R30
200ML Lemonade, Tonic water, Soda water, Ginger Ale	R25
Redbull	R40
Slanghoek Kelder Sparkling Grape Juice	R60
Juice of the day	R35
Rockshandy	R55

WATER

500ml Sparkling or Still	R25
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BEERS

Saggy Stone Lager 500ml	R55
Saggy Stone Pale Ale 500ml	R55
Windhoek Lager, Windhoek Draught, Castle Lite	R45

CIDER

Loxtonia Stone Fruit	R55
Loxtonia Non Alcoholic Stone Fruit	R55
Savanna Dry & Savanna Light	R45

COCKTAILS

Orange Spritz	R65
Hanepoot & Tonic	R65

SPIRITS

Klipdrift Premium Brandy	R35
Olof Bergh Brandy	R35
Bells Whiskey	R35
Jameson Whiskey	R35
Gin	R35
Rum	R25
Vodka	R25

HOT BEVERAGES

Single Espresso	R30
Double Espresso	R35
Cappuccino Regular	R35
Cappuccino Large	R45
Americano	R35
Flat white	R40
Café Latte	R45
French Press Coffee	R30
Babycino	R20
Rooibos Cappuccino	R40
Rooibos Latte	R45
Chai Latte	R45
Hot Chocolate	R45
Tea	R30
Alternative Milk	R15



Kindly note that 10% gratuity will be added to a bill for 8 or more.