



BEEF THE WAY NATURE INTENDED.

The Flavour Profile

Our Dexter beef is a true culinary throwback to the rich, deep flavours of the old world. Because Dexter cattle are a slow-maturing heritage breed, the meat develops an incredibly concentrated, deep umami punch with a subtle, natural sweetness. It delivers a clean, pure beef flavour that is robust and complex, completely free of any gamey aftertaste.

Texture & Marbling

Dexter cattle are naturally compact, resulting in exceptionally fine-grained muscle fibers. This dense structure locks in natural juices during cooking. When finished entirely on lush, natural pastures, the beef develops a beautiful, light marbling and a clean, buttery fat cap that melts beautifully, offering a tender bite with a deeply satisfying chew.

Why it Taste So Good:

24+ Month Slow Growth: Raised naturally on pastures for up to twice as long as conventional beef, allowing deep flavor compounds to mature.

100% Grass-Fed: Diet consisting strictly of natural forage, resulting in a cleaner, earthier, and more authentic taste profile. **Fine-Grained Perfection:** Smaller muscle fibers mean a velvetier texture and superior juice retention on your plate

Dexter is our inspiration. Grass-fed, quality beef is our promise.

Our Dexters are part of the farm family — grazing the pastures and becoming part of the story. But our herd has its limits (they can only eat so much!). When our own beef runs short, we bring in carefully selected, good-quality, grass-fed beef from trusted farmers who share our approach.

WINES

REDS

OPSTAL ESTATE CABERNET | 140 | 65 SAUVIGNON CINSAULT

This South African heritage blend is easy-going with an edge—the bottle that disappears before anyone notices.

WILD WOMAN MERLOT | 150

Warm, generous and effortlessly inviting - a wine that feels like coming home to a table full of good company.

DEXTER GRENACHE NIOIR | 160

Fresh, fearless, and full of attitude. This wine shows off beautiful red fruit, great with all kinds of meat dishes.

NEW DAWN RED BLEND | 200

This juicy, spicy blend is unapologetically alive, with a pulse that refuses to sit still.

CARL EVERSON CAPE BLEND | 280 | 75

The kind of presence that draws you in, holds your attention, and leaves you wanting more. The flagship red blend from the estate.

SWEET

OPSTAL HANEPOOT | 160 | 45

A little glass of luxury that asks you to slow down and stay awhile.

ROSÉ

OPSTAL ESTATE BLUSH | 140 | 65

Effortlessly seductive, with the kind of energy that turns a sip into a second glass.

WHITES

OPSTAL ESTATE CHENIN BLANC | 140 | 65

This is our go-to wine at Opstal, offering both great quality and excellent value — we love Chenin

WILD WOMAN SAUVIGNON BLANC | 150

Pure, effortless freshness - the kind of wine that makes everything around you feel a little lighter.

NEW DAWN WHITE BLEND | 200

An exciting blend of Chenin blanc, Roussanne and Verdelho. Easygoing on the surface, quietly captivating underneath, and gone before you know it.

THE UPCOMING COLOMBAR | 250

Made by our assistant winemaker himself, this 100% Colombar is the underdog of the list — bright, zippy and full of unexpected energy. A wine that refuses to be overlooked.

CARL EVERSON CHENIN BLANC | 280 | 75

When we began this wine in 2012, we had food in mind—not simply how it would accompany a meal, but how it could accompany a moment. A contemplative wine, made to draw you in layer by layer, inviting you to slow down, linger a little longer, and, perhaps, lose track of time

THE BARBER SEMILLON | 300

The beauty of this wine lies in the tension and presence it brings to the palate.

THE BARBER VERDELHO | 300

Verdelho may not be well known, but it's one of the most exciting wines from the estate at the moment. It has complexity of flavour, but remains stylishly lean and fresh.

BERGSTEEEN CHENIN BLANC | 500

Power with purpose - a wine that commands your attention yet leaves you wanting just one more sip. Platter 5-star and Tim Atkin 95/100 – yes, we're proud.

EENVOUD CHENIN BLANC | 500

Winemaking can be simple when working with amazing fruit. Wine should be uncomplicated while it's still possible to recognize best in class. Made from a vineyard planted in 1982 and part of the Old Vine Project.

SPARKLING

DASHBOSCH CHARMAT | 220

A flirtation of bubbles, summer skin, and just enough indulgence to keep things interesting.



BREAKFAST Served until 11am

OPSTAL BREAKFAST | 165

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

PETITE BREAKFAST | 105

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

SOFT SCRAMBLED EGGS | 95

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

CHEESY OMELETTE | 105

Served with Toasted Home-Made Bread with Butter 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 | 110

Golden fried French toast topped with crispy Bacon, fresh Berries and drizzled with Honey

STARTERS

Smoked Brisket Bitter Ballen (3), Marinara Sauce, shaved Parmesan and Rocket | 110

Pulled Brisket Bruschetta with whipped Feta, Fresh Mint Salsa and Pickled Onions | 125

Baked Camembert, Dukkha Crust, roasted Grapes and local Honey with Lemon infused Olive Oil | 135

Beetroot Carpaccio, Labneh, Capers, toasted Pumpkin Seeds, Watercress with a Citrus Vinaigrette | 105

Dexter Meat balls (3), whipped Feta, roasted Cherry Tomato, Lemon infused Olive Oil, Home-Made Ciabatta and Herb Salsa | 98

Brisket Tacos (2), pickled Onion, smashed Avo, Jalapenos and Aioli | 125

PIZZAS 48hr Fermented Sourdough bases | 155

MARGHERITA BUFFALO MOZZARELLA, FRESH BASIL, OLIVE OIL | 185

PULLED BRISKET CARAMELIZED ONION, FETA, ROCKET

BACON AVO FETA | 185

CHARCUTIE BOARD SERVES 2

| 285

3 locally sourced Cheeses, Olives, Home-Made Preserves, farm Bread, Butter, fresh Fruit, Home-Made Pickles, Chicken Liver Pate, cured Black Forest Ham, Biltong and Droewors



MAINS

STEAK CUT OF THE DAY

Ask our waiter and what type of breed you are eating, all our cuts are 28 days mature and older

Ribeye 300g	265
Sirloin 300g	245
Rump 300g	215
<i>Choose your side</i>	
Sauces: Mushroom, Green peppercorn, Smokey cheese	45

DEXTER BURGER

200G Dexter Beef Patty, Smoked Cheese, Red Onion, | 185
Burgernaise, Pickles, Maple Bacon, toasted Brioche Bun

SPICY CHEESE DEXTER BURGER

200G Dexter Beef Patty, Smoked Cheese, Feta, Red Onion, | 185
Pickles, Pickled Jalapenos, toasted Brioche Bun

PULLED BBQ BRISKET BURGER

Sauerkraut, Pickles, Mustard Mayo, Cheese, and toasted | 185
Brioche Bun

CHEESE FONDUE BURGER

200G Beef Patty, Cheese, Red Onion, Pickles, Burgernaise | 195
smother in a smoked Cheese sauce

CRISPY KOREAN CHICKEN BURGER

Asian Coleslaw, Red Onion with a sticky Hot Honey sauce | 185

SALT AND PEPPER PATAGONIAN CALAMARI

Home-Made Tartar sauce, Nori powder with a side of | 225
choice

CRISPY CHICKEN ROULADE SNITCHZEL

Cured Black Forest Ham, Smokey Mozzarella, Home-Made | 185
Marinara Sauce with a side of choice

SIDES

Hand cut fries | R55
Green salad | R95
Pumpkin fritters | R55

KIDDOS

Kindly note that only children 12 years and younger can eat from the Kiddo section.

BREAKFAST

French Toast Ciabatta with 2 slices of Bacon and Syrup | 70

MAINS

Bacon & Cheese Toastie with Fries | 75
Cheesy Beef Burger with Fries | 90
Chicken Strips with Fries | 85

DESSERT

Ice Cream & Chocolate Sauce | 50

MILK SHAKES

Chocolate / Strawberry / Vanilla | 45



SALADS

All the Greens – Watercress, wild Rocket, | 165
Peas, Fennel, fresh Mint, Avo, toasted
Pumpkin Seeds, Edamame beans with
Citrus Vinaigrette

Classic Caesar salad - Grilled Chicken, | 155
Anchovy dressing, Romaine Lettuce,
Ciabatta Croutons, Aged Parmesan

DESSERTS

KEEP YOU GUESSING CHEESECAKE

Find out what special Cheesecake is available | 95
today

BELGIUM DARK CHOCOLATE BROWNIE

Served with a burnt Italian Meringue, Pecan | 85
Nut and Amarula Ice Cream with Dark
Chocolate Mousse

DECONSTRUCTED LEMON MERINGUE

Served with a Crumble Mix, Lemon Curd, | 85
Italian Meringue, Macerated Berries with fresh
Basil, topped with Honeycomb

DRINKS

SOFT DRINKS

330ml Coke, Coke Zero, Sprite Zero, Crème Soda or Fanta	30
200ml Lemonade, Tonic Water, Soda Water or Ginger Ale	25
Red Bull	40
Slanghoek Kelder Sparkling Grape Juice	60
Juice of the Day	35
Rock Shandy	55

WATER

500ml Sparkling or Still	25
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BEERS

Saggy Stone Lager 500ml	55
Saggy Stone Pale Ale 500ml	55
Saggy Stone Indian Pale Ale 500ml	55
Windhoek Lager, Windhoek Draught, Castle Lite	45

CIDER

Loxtonia Stone Fruit	55
Loxtonia Non-Alcoholic Stone Fruit	55
Savanna Dry or Savanna Light	45

COCKTAILS

Orange Spritz	65
Hanepoot & Tonic	65
Elderflower Gin tail	75

SPIRITS

Klipdrift Premium Brandy	30
Olof Bergh Brandy	28
Bell's Whiskey	30
Jameson Whiskey	42
Ginologist Handcrafted Gin	40
Dom Papa Rum (Aged)	40
SKYY Vodka	35

MILKSHAKES

Triple Chocolate	75
Berry Blast	75
Dom Pedro	75
<i>choose between Kahlua, Amarula or Frangelico</i>	

HOT BEVERAGES

Single Espresso	30
Double Espresso	35
Cappuccino Regular	35
Mega Cappuccino	50
Americano	35
Flat White	40
Café Latte	45
French Press Coffee	30
Babyccino	20
Rooibos Cappuccino	40
Rooibos Latte	45
Chai Latte	45
Hot Chocolate	45
Tea	30
Alternative Milk	15



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

OUR HISTORY

Opstal itself dates back to 1847 and is now in its seventh generation of family stewardship. Chenin Blanc has become the estate's signature variety and is central to the identity of the farm.

7 GENERATIONS

**4TH
GENERATION**
CARL EVERSON



**5TH
GENERATION**
ATTIE LOUW
THE BARBER

**6TH
GENERATION**
STANLEY LOUW

**7TH
GENERATION**
ATTIE &
ZAK LOUW



OPSTAL ESTATE RANGE

The expression of the farm

Opstal Estate wines are classic, approachable and food-friendly, showcasing the Slanghoek Valley and Opstal's house style.

Chenin Blanc is the cornerstone of Opstal, covering roughly a third of its vineyards. The Estate Chenin blends grapes from various sites, including a 1982 block.

CARL EVERSON HERITAGE RANGE

The legacy of the man who believed in Opstal.

Fourth-generation farmer Carl Everson chose to make his own wine rather than sell through a cooperative, transforming Opstal into the wine estate it is today.

The Carl Everson range honours his perseverance, independence and lasting family legacy.



THE BARBER

The Barber honours fifth-generation winemaker Attie Louw, who went from cutting soldiers' hair during World War II to running a Worcester barber shop and eventually making wine at Opstal.

The range celebrates his unconventional journey through adventurous wines that explore new varieties and techniques.



THE DEXTER RANGE

Introduced in 2025, Dexter cattle graze between Opstal's vineyards, naturally controlling vegetation, enriching the soil and supporting biodiversity.

The Dexter wine range celebrates this regenerative approach and represents Opstal's next chapter.