

BREAKFAST

OPSTAL BREAKFAST

Bacon, boerewors, fresh tomato, panfried mushrooms and scrambled eggs $$\operatorname{R80}$$

SALMON BREAKFAST SANDWICH

Homemade bread with smoked salmon, cream cheese, pan fried egg, mustard and fresh rocket, served with crispy fries R85

TACO FOR BREAKFAST

Basil and tomato savoury mince, scrambled egg, sour cream, cheddar and rocket.... folded in a tortilla

R75

NINE O'CLOCK BREAKFAST

Crispy bacon bits, poached egg, potato cubes, feta, cocktail tomatoes – flash fried and croutons, served on fresh greens and basil mayo R65

BABY MARROW AND PORTOBELLINI OMELETTE (V)

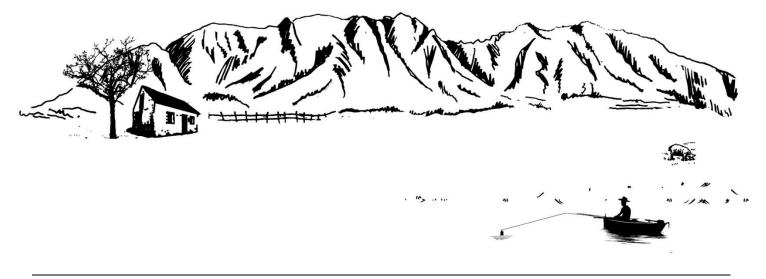
Three egg omelette with grated baby marrow, stuffed with pan fried mushrooms, onions and mature cheddar *Add bacon @ R15*

R55

CLASSIC FRENCH TOAST (V)

Two slices of French toast, served with syrup, Soft cheese and a berry coulis $R60\,$





MAIN

THE CHEF'S BURGER

200g beef patty on greens, with tomatoes, gherkins and onions, topped with a creamy mushroom sauce and a slice of cheddar, served with crispy potato wedges

R95

JALAPENO AND BLUE CHEESE BBQ CHICKEN BURGER

Grilled chicken breast, based with a homemade BBQ sauce, served with pickled jalapeno, a blue cheese sauce and crispy potato wedges

R85

CAMEMBERT AND CARAMELIZED ONION STEAK BURGER

200g Rump steak with camembert and caramelized onions on greens, drizzled with whole grain mustard mayonnaise and served with potato wedges

R115

MEDITERRANEAN SMOKED CHICKEN WRAP

Smoked chicken breast, stir-fried peppers, mushrooms, onions and cocktail tomatoes with cream cheese and rocket R90

PULLED PORK WRAP

Slow roasted smoked pork neck, pulled into fine pieces, served with cabbage, carrots and spicy mayonnaise R95

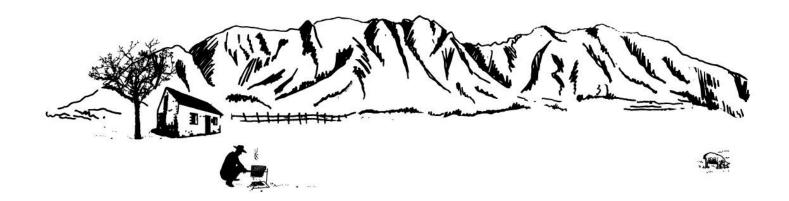
FISH TACO

Deep-fried hake, pineapple, tomato and onion salsa with chive cream cheese R95

SMOKED SALMON SALAD

Norwegian smoked salmon, crispy potato cubes, deep fried capers, peppadews, tomatoes, cucumber and feta R95





MAIN

TRIPLE B SALAD

Beef (Rump), biltong and bacon with a poached egg, served on seasonal greens and homemade vinaigrette R105

WILD MUSHROOM AND RED PEPPER PASTA (V)

Penne pasta, covered with a creamy portobellini and red pepper sauce, with pecorino shavings

Add Bacon @ R15

Add Chicken @ R15

R75

MUSHROOM AND LEEK CHICKEN PIE

Opstal's famous chicken pie, served with vegetables and basmati rice R110

IRISH LAMB POT PIE

Slow cooked lamb with carrots and peas, covered with a flaky puff pastry, served with homemade bread R115

BEEF VINDALOO

Marinated Beef cubes, slow cooked in a tomato and ginger based sauce, served with basmati rice, tomato and onion salsa, poppadoms and sour cream

R120

BEEF RUMP

200g Rump steak, topped with crispy ham and soft cheese, served with vegetables and potato wedges R130





KIDDIES

BACON, SCRAMBLED EGG AND TOAST R35

TWO SLICES OF FRENCH TOAST & SYRUP R35

CHEESE BEEF BURGER AND CHIPS R65

MACARONI AND CHEESE R45

TOASTED CHEESE WITH CHIPS R35

TOASTED HAM AND CHEESE WITH CHIPS R45

THREE SCOOPS OF ICE CREAM R20

THREE SCOOPS OF ICE CREAM WITH CHOCOLATE SAUCE $$\mathrm{R}25$$







DESSERTS

FROZEN LIME AND BERRY CHEESE CAKE R35

WALNUT AND CHOCOLATE BROWNIE WITH VANILLA ICE CREAM R45

GINGER AND ORANGE BAKED PUDDING WITH VANILLA ICE CREAM R35

ICE CREAM WITH CARAMEL SAUCE R35

DOM PEDRO R35

IRISH COFFEE R35

CAFÉ – AFFOGATO R35 (SHOT ESPRESSO, CONDENSED MILK AND VANILLA ICE CREAM)





PIZZA @ OPSTAL

Garlic, herb & mozzarella R55

Mushroom, feta & peppadew R85

Chorizo, caramelized onions & fennel R95

Black forest ham, cream cheese & preserved green figs R110

Rump, biltong & jalapeno R125

KIDDIES

Ham & mozzarella R65

