

OPPIE DORP RESTAURANT

It is with pleasure that we welcome you to Oppie Dorp Restaurant!

We have been established in the idyllic Stellenbosch since 2012.

Our mission since then has been to create an easy dining experience for everyone!

As we are not a fine dining establishment, what you see is what you get - and all starches, sauces and side salads are included in the price, unlike other establishments that charge extra for every side item...

We aim to provide our guests with a fun, relaxed, tasty and easy-going experience where you can enjoy upmarket dining in a relaxed, laid back and friendly atmosphere.

Throughout the years, we have tried and tested different variations of our best dishes to create this season's menu. The menu consists of the most popular of our dishes for you to experience and enjoy. We pride ourselves in using only the freshest ingredients on every plate.

We'll do our best to make your dining experience an unforgettable one!

Please feel free to give us feedback - we would appreciate every bit of it!

Your hosts,
Brendan and Gavin



Starters

Asparagus **R75**

Asparagus, parma ham, hollandaise sauce.

Venison Carpaccio **R105**

Carpaccio, roasted almonds, parmesan, balsamic reduction, honey vinaigrette and capers.

Smoked Salmon **R115**

Smoked Norwegian salmon, caper berries and onions, Japanese mayo and white sesame seeds.

Camembert **R75**

Baked camembert cheese, phyllo pastry, berry jam.

Pork Belly **R79**

Slow roasted pork, sweet and sour cabbage, red wine reduction.

Calamari **R80**

Falkland Islands calamari, seasoned flour, grilled, lemon butter sauce, deep fried squid heads.

Biltong Salad **R85**

Sliced biltong, Danish feta and olives, berry and balsamic dressing.

Tempura Prawns **R89**

3 Queen sized prawns, tempura batter, seasonal fruit, Japanese mayo and capers.

*** Grilled Duck Breast**

R98

Duck breast, red curry paste, honey and orange sauce, couscous.

*also available as main course
I feel sorry for
those who don't
drink.
When they wake up,
that is the best
they are going
to feel the whole
day!

Save water...
Drink
wine!

My super power:
I make wine
dissappear!

ASK YOUR WAITER ABOUT THE CHEF'S SPECIALS OF THE DAY
24 hours in a day.
24 beers in a case.
Coincidence?
I DON'T
THINK SO!

Never trust a skinny chef.

Wine doesn't
solve problems
but neither
does milk...

What a
coincidence
that Friday
rhymes
with wine!

I only drink wine
when I'm alone
or with others.

Hire
teenagers!
They know
everything!

One Cannot
Think well, Love well,
Sleep well, if one has
not Dined well.

I won't be
impressed with
technology
until I can
download
wine.

I just rescued
some wine. It
was trapped
in a bottle.
I saved the day.

Sips happen...

Life
begins
after
coffee...

Wine pairing...
ME + WINE = PAIR

5 REASONS TO DRINK WINE:
1. The arrival of a friend
2. One's state of thirst
3. To evoke cleverness

Respect your
parents.
They passed
school without

Mains

Vegetarian Options **R140**

Veg Platter - Roasted seasonal veg, grilled garlic mushrooms, veg spring roll and savory couscous.

Chicken **R150**

Chicken breast, sundried tomatoes, anchovies, mushrooms, feta, onions, ham and pineapple sauce.

Calamari **R165**

Falkland Islands calamari, seasoned flour, grilled, lemon butter sauce, deep fried squid heads.

Sirloin **R198**

300g - Free range Chalmar beef, served with a choice of the following:
Madagascan pepper sauce / biltong mushroom sauce / peri-peri sauce

Beef Fillet **R215**

300g - Free range beef fillet medallions - served with a choice of the following:
biltong mushroom / mustard sauce

Lamb **R210**

Slow roasted Karoo lamb, brown gravy, mint jelly and rosemary potato wedges.

Venison / Game **R220**

Locally sourced venison that is in season. Your host will inform you of our selection and its method of preparation.

Fresh line fish of the day **SQ**

Daily sourced fresh line fish. Please ask your waiter for details.

Pizza of the day **SQ**

Biltong and danish feta or try our famous seafood pizza. For more traditional style pizzas try our Hawaiian or Regina.

Extra starch or salad - (R20)

Extra veg of the day - (R25)

Some people ask the secret of our long marriage. We take time to go to a restaurant twice a week. A little candlelight, dinner, soft music and dancing. She goes Tuesdays, I go Fridays.

NOVINOPHOBIA

The fear of
running
out of wine

Dear wine, we had a deal, you
were to make me
funnier, sexier, smarter and
a better dancer..
I saw the video. We need to talk.

Every box
of raisins
is a tragic
tail of grapes
that
could've been
wine!

I distrust camels
and anyone else
who can go a week
without a drink.
- Joe E. Lewis

Did you know?
Two to three
glasses of
wine per day can
reduce the risk
of you giving a
damn!

WINE!
How classy
people get wasted!

WINE is proof
that God
loves us, and
wants
us to be
HAPPY!

I don't want to
look back and
think...
"I could have
drank that
wine."

Wine per glass, is
a lie you
tell to yourself...

If you decide to give up wine

Desserts

Malva Pudding **R75**

A spongy sweet dessert from Cape Dutch origin, homemade custard and ice-cream.

Chocolate Brownies **R78**

Chocolate brownie, vanilla ice cream and chocolate sauce.

Amarula Crème Brûlée **R75**

A traditional French desert with a African twist.

Dessert Platter for 2 **R195**

A trio of malva pudding, chocolate brownie and crème brulee

Don Pedro's

Vanilla ice cream blended with a liquor of your choice.
A true South African favorite!

Kahlua	R 45
Frangelico	R 45
Amarula	R 45
Whiskey	R 45
Brandy	R 45

Special coffee's

Your choice of liquor mixed with hot coffee and topped
with fresh cream.

Irish Coffee	R 45
Kahlua Coffee	R 45
Frangelico Coffee	R 45
Amarula Coffee	R 45
Brandy Coffee	R 45

Other hot drinks

Americano	R 23	Rooibos Tea	R 18
Cappuccino	R 25	Ceylon Tea	R 22
Café Latte	R 25	Green Tea	R 22
Espresso single	R 19	Chamomile Tea	R 22
Espresso dbl	R 25	Peppermint Tea	R 25
Macchiato	R 19	Hot Chocolate	R 27

Decaff coffee R 23
Rooibos Espresso R 22

Chai Tea R 29
Earl Grey Tea R 25