

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 & 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 & easy going experience where you can enjoy upmarket dining in a relaxed, laid back & friendly atmosphere.

Throughout the years, we have tried & 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 & 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 & Gavin



Starters

Chicken Livers **R72**

Free range chicken livers prepared in a creamy peri-peri sauce served with homemade bread.

Smoked Salmon **R115**

Thin cuts of smoked Norwegian salmon, served on a bed of fresh lettuce & accompanied by a combination of cream cheese, capers, onions & toasted home-baked bread.

Camembert **R69**

Camembert cheese wrapped in phyllo pastry, topped with mango slices & pinotage reduction.

Pork Belly **R79**

Oven-baked pork belly draped with mustard & red wine sauce, topped with basil & biltong pesto.

Calamari **R80**

Falkland Islands calamari, lightly dusted in seasoned flour, grilled & topped with a lemon butter sauce. Served with homemade tartar sauce. Topped with deep fried squid heads.

Biltong Salad **R85**

Crispy green salad with sliced biltong, Danish feta & olives. Drizzled with a mixed berry & balsamic dressing

Tempura Prawns **R89**

3 Queen sized prawns, deep fried in tempura batter served with a homemade sweet-chilli mayonnaise & a small salad.

Grilled Duck Breast **R98**

Deboned duck breast, grilled medium, topped with a pinotage reduction.

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!

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!

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

What a
coincidence
that Friday
rhymes
with wine!

Never trust a skinny chef.

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...

Wine pairing...
ME + WINE = PAIR

Life
begins
after
coffee...

5 REASONS TO DRINK WINE:

1. The arrival of a friend
2. One's state of thirst
3. To evoke cleverness
4. Excellence of the wine
5. Any other reason

Respect your
parents.
They passed
school without
Google.

Mains

Vegetarian Options

SQ

We serve an array of vegetarian options – please ask your waiter for details.

Chicken

R165

Chicken breast stuffed with chorizo, mushrooms & cream cheese, wrapped in puff pastry served with ham & pineapple sauce.

Calamari

R165

Falkland Islands calamari, lightly dusted in seasoned flour, grilled & topped with a lemon butter sauce. Served with homemade tartar sauce. Topped with deep fried squid heads & served with savory rice.

Sirloin

Well matured free range Chalmar beef, grilled & served with a choice of the following:

- 200g (Served with a creamy cheese sauce & topped with bacon) **R160**
- 300g (Madagascan pepper sauce / biltong mushroom sauce / peri-peri sauce) **R198**

Beef Fillet

- 200g - Soft Beef Fillet Medallion served with a creamy cheese sauce & topped with bacon **R180**
- 300g - Soft Beef Fillet Medallions – served with mushroom-, mustard- & Madagascan pepper sauce. **R210**

Lamb

R198

Slow roasted Karoo lamb, served with brown gravy on a bed of creamy polenta & mint jelly.

Venison/Game

R205

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 & Danish feta, or try our famous seafood pizza. For more traditional style pizzas try our Hawaiian or Regina.

Extra starch of 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 drunk that wine."

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

You know you are going to drink a whole bottle!

If you decide to give up wine, you don't actually live longer, it will only feel like it...

Desserts

Malva Pudding R70

A spongy sweet dessert from Cape Dutch origin. Served hot with homemade custard & ice-cream. A true South African favorite!

Chocolate Brownies R75

Cookie based chocolate brownies, served with vanilla ice cream and chocolate sauce.

Crème Brûlée R72

A traditional French desert, made from eggs and cream, with a caramelized top.

Dessert of the day SQ

Ask your waiter which special dessert our chef created today.

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 & 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	Chai Tea	R 29
Rooibos Espresso	R 22	Earl Grey Tea	R 25