

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. This year we will be celebrating our 5th Anniversary! 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, Len and Mandla

Head Chef - Ricky



Starters

Smoked Salmon R85

Thin cuts of smoked salmon, served on a bed of fresh lettuce & accompanied by fresh, home-baked bread.

Chicken Livers R60

Free range chicken livers prepared in a creamy sauce, served with our home baked bread. Served mild, or hot and spicy – let your waiter know.....

Springbok Carpaccio R90

Thin cuts of smoked springbok, served on honey vinaigrette, topped with roasted almonds, parmesan shavings & a balsamic reduction swirl.

Camembert R65

Camembert cheese, encrusted in sesame seeds and pan fried.
Served with cranberry sauce & home-baked bread.

* Calamari R80

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

* Grilled Duck Breast R85

Deboned duck breast, grilled medium, topped with citrus vinaigrette, caramelized onions and a berry-port reduction.

* Pork Belly R75

Oven-baked pork belly, with Danish feta, tomatoe, basil & olive paste, served with a Dijon mustard & red wine reduction sauce.

* Tempura Prawns R89

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

* Oppie Dorp Biltong Salad R85

Crispy green salad with sliced biltong, Danish feta, olives and fresh strawberries (seasonal)

*** Available in Main Course too**

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.

OPPIE DORP RESTAURANT

Main Courses

AT NO ADDITIONAL COST, all main courses include vegetables AND your choice of rice / chips / pan-fried potatoes or a small French salad.

Vegetarian and other special requirements SQ

We serve an array of vegetarian dishes and cater for special dietary requirements. Please ask your waiter who will gladly arrange a special dish with our chef.

Chicken R160

Oven baked, deboned chicken breast stuffed with feta and caramelised onions, draped with a honey-mustard sauce topped with Springbok carpaccio

Sirloin (300g) R195

Well matured free range Chalmar beef, grilled & topped with a choice of mushroom, pepper or Dijon mustard sauce.

Lamb R205

Slow roasted Karoo lamb , served with either a red wine reduction sauce, or traditional brown gravy.

Venison of the day R215

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

Fillet Duo (300g) R230

2 Soft Beef Fillet Medallions - one served with creamy mushroom sauce & one with Madagascan pepper sauce.

Fresh Line Fish of the day SQ

Our fresh line fish is sourced locally, daily. Your host will inform you of our fresh fish & its method of preparation.

Pizza of the day SQ

Biltong and Danish feta, or traditional Hawaiian or Regina.

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...

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 R59

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

Chocolate Brownies R69

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

Crème Brûlée of the Day R65

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

Cheese Platter R75

Biscuits and a variety of cheeses (Camembert, Mozzarella, Feta, Blue Cheese, Goat cheese)

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 39
Kahlua Coffee	R 39
Frangelico Coffee	R 39
Amarula Coffee	R 39
Brandy Coffee	R 39

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

After thoughts...

Dessert Wines

Allesverloren Port R 25

Vin De Constance R 69

Liquors

Amaretto R 25

Frangelico R 25

Drambuie R 25

Cointreau R 25

Aperitifs

Grappa R 35

Jagermeister R 25

Jose Ceurvo R 25

P10C (Potency) R 25

Single Malt Whisky

Glenmorangie 10 Years R 40

Bunnahabhain 12 Years R 50

Cognac

Imoya R 46

Bisquit R 55

Remy Martin VSOP R 50

Brandy

KWV 5 Year Old R 20

KWV 15 Year Old R 49

Van Ryn's 12 Years R 50

Van Ryn's 15 Years R 80

Uitkyk Potstil 10 Years R 35

KWV 10 Years R 25

KWV 20 Years R 90

Richelieu R 20

Klipdrift R 20

Klipdrift Gold R25

Whiskey

Jameson R 25

J&B R 25

Johnny Walker Red R 25

Jack Daniel's R 25

Bell's R 25

Bain's R 25

Johnny Walker Blue R135

Johnny Walker Black R 35