

# 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 (or a side salad) & ssauces are included in the price. No surprises.

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 and Len



# *Starters*

*\* Vegetarian option: No meat added*

## **Springbok Carpaccio** **R105**

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

## **Smoked Salmon** **R115**

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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** **R65**

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

## **\*Aubergine** **R78**

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Oven-baked aubergine, with mozzarella cheese, bacon, mushrooms, onions and olives with a basil and tomato sauce (Vegetarian option: No bacon).

## **Pork Belly** **R75**

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Oven-baked pork belly draped with oyster sauce and topped with apple, pepper and mint mousse.

## **Calamari** **R80**

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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**

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Crispy green salad with sliced biltong, Danish feta, and olives. Drizzled with a mixed berry and balsamic dressing (Vegetarian option: No biltong).

## **Tempura Prawns** **R89**

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

## **Grilled Duck Breast** **R95**

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Deboned duck breast, grilled medium, topped with a mild green Thai litchi sauce

**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  
disappear!

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.

Sips happen...

I saved the day.

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 chakalaka mix (spicy veg) and brie cheese, topped with Springbok carpaccio and draped with a prego 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

## Sirloin R198

Well matured free range Chalmar beef, grilled & served with a choice of either Madagascan pepper, biltong mushroom or peri-peri sauce.

## Beef Fillet Duo R230

Soft Beef Fillet Medallions – one served with a creamy biltong & mushroom sauce, one with a Madagascan pepper sauce.

## Lamb R205

Slow roasted Karoo lamb, served with a red wine and honey mustard sauce.

## Venison/Game R225

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

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### SQ

Daily sourced fresh line fish of the day. Please ask your host/waiter for details

## Pizza of the day

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### SQ

Biltong and Danish feta, or our famous seafood pizza. Also traditional 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 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 R69

A spongy sweet dessert from Cape Dutch origin. Served hot with homemade custard or 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 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

Waterford Heatherleigh	R 30	De Krans Cape Tawny	R 30
Keermont Fleurfontein NV	R 45	Bizoe Noble Late Harvest	R 45

## Liquors

Amaretto	R 30	Drambuie	R 30
Frangelico	R 30	Cointreau	R 30

## Aperitifs

Grappa	R 45	Jose Ceurvo Gold	R 30
Jagermeister	R 30		

## Single Malt Whisky

Glenmorangie 10 Years	R 45
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## Cognac

Imoya	R 55	Remy Martin VSOP	R 60
Bisquit	R 60	Richelieu XO	R 150

## Brandy

KWV 5 Year Old	R 25	KWV 10 Years	R 30
KWV 15 Year Old	R 50	KWV 20 Years	R 90
Van Ryn's 20 Years	R 99	Richelieu	R 25
Van Ryn's 15 Years	R 80	Klipdrift	R 25
Uitkyk Potstil 10 Years	R 35		

## Whiskey

J&B	R 25	Bain's	R 25
Johnny Walker Red	R 30	Johnny Walker Black	R 35
Jack Daniel's	R 35	Jameson	R 25