

## STARTERS

### BEEF CARPACCIO CIGARS – R70

Thinly sliced, rare beef fillet rolls filled with feta, capers and parmesan, drizzled with our secret sauce & sprinkled with spring onions and parsley

### GARLIC SNAILS – R70

Snails topped with crispy bacon chips, melted cheddar & mozzarella, served in garlic butter sauce with freshly baked ciabatta bread

### CREVETTES – R70

De-shelled prawns served with garlic peri-peri butter sauce, & topped with melted cheddar

## MAINS

### MACARONI & CHEESE – R95

Home-baked, with or without bacon, and a cheese sauce

### CHICKEN SCHNITZEL – R140

Fried crumbed chicken breast with cheese sauce

### SOLE – R150 SQ

Sole fillet, pan-fried in garlic or lemon and herb butter

### HAKE | LINE FISH SQ– R140

Battered or pan-fried in garlic lemon and herb butter

### LAMB CHOPS SQ – R160

Two succulent flame-grilled A-grade Mtwentwe chops

### CALAMARI – R120

Crumbed or pan-fried in lemon and herb butter sauce

### STEAK

A-grade matured flame-grilled steak  
Fillet

200g: R145 || 300g: R220

Rump:

300g : R165|| 400g: R220

Spareribs

400g: R 130|| 600g: R165|| 800g: R220

### SAUCES

Monkey Gland | Mushroom | Pepper – R50

Mains are served with Baked potato, or chip and veggies, or salad

## DESSERTS

Ice cream & chocolate sauce – R50

Malva pudding with ice cream or custard – R75

Irish coffee | Kahlua or Amarula Don Pedro| Espresso Martini:- R 65

# OPPIE PLAAS

## COUNTRY ESTATE

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