

The Menu

Freshly prepared with love & local flair

STARTERS

Garlic Snails – R70

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

Crevettes – R70

De-shelled prawns in a garlic peri-peri butter sauce, topped with melted cheddar, served with freshly baked ciabatta.

MAINS

Macaroni & Cheese – R95

Home-baked with or without bacon, smothered in a rich cheese sauce.

Chicken Schnitzel – R155

Crumbed fried chicken breast with a creamy cheese or mushroom sauce.

Pork Chop – R155

Tender crumbed pork chop with apple jelly.

Hake – R145

Battered or pan-fried in garlic, lemon, and/or peri peri sauce.

Calamari – R130

Battered or pan-fried in garlic, lemon, and/or peri peri sauce.

Hake and calamari combo-R 165

Battered or pan-fried in garlic, lemon, and/or peri peri sauce.

Seafood or Chicken Pasta – R135

Linguine pasta with prawns, calamari & mussels or chicken & mushrooms in a creamy garlic peri-peri butter sauce.

Steak – A-Grade 28-Day Matured

Rump: 300g – R165 | 400g – R175

Fillet Mignon: 200g – R135 | 300g – R175

**OPPIE
PLAAS**

COUNTRY ESTATE
HAGA HAGA

★★★★

SAUCES – R35 each

Monkey Gland | Mushroom | Pepper

TABLE SALADS – R50 each

Chicken | Greek | Biltong

All mains are served with your choice of baked potato or chips, seasonal vegetables or green garden salad, and fresh ciabatta buns.

DESSERTS

Ice Cream – R50

Vanilla ice cream with chocolate or caramel sauce.

Malva Pudding – R70

Served warm with ice cream or custard.

Baklava & Ice Cream – R65

Crispy pastry layered with nuts and syrup, paired with ice cream.

AFTER DINNER TREATS – R65

Irish Coffee | Kahlúa Don Pedro | Amarula Don Pedro | Espresso Martini

**GRATUITIES ARE MUCH APPRECIATED
AND GO DIRECTLY TO OUR SERVING
AND KITCHEN STAFF.**