Peppertree
Restaurant & Conference

Welcome to Peppertree Restaurant

Nestled under the shade of a majestic (stok oue) Peppertree, our fully licensed restaurant invites both in-house and outside guests to savor a memorable dining experience. Originally launched as Opikopi Restaurant, serving only our lodge guests, we faced unprecedented challenges during the COVID-19 pandemic. When lockdown restrictions eased on May 1, 2020, allowing take-away meals, we seized the opportunity to reach new customers through Uber Eats and Mr. Delivery. The overwhelming community support carried us through, enabling us to keep our doors open and our dedicated staff employed.

The Peppertree Legacy

The rebranding to Peppertree Restaurant was inspired by the iconic, sprawling Peppertree that graces our outdoor seating area. This magnificent tree, with its lush canopy and storied presence, has long been a gathering place for guests and locals alike. Its deep roots symbolize our commitment to resilience and community, while its shade offers a serene ambiance for dining al fresco. Naming our restaurant Peppertree honors this natural landmark, reflecting our dedication to creating a welcoming space where memories are made over exceptional meals.

Our Vision

Peppertree Restaurant is more than a place to dine—it's a celebration of culinary artistry, hospitality, and community. Our doors are open wider than ever, welcoming all to enjoy our carefully curated menu and an exceptional wine list that complements every dish.

Exceptional Service

At Peppertree, we pride ourselves on delivering unparalleled service that elevates your dining experience. Our attentive, knowledgeable staff are dedicated to making every guest feel valued, ensuring each visit—from the first sip to the final bite—is unforgettable.

Looking Ahead

As Peppertree Restaurant continues to thrive, we remain committed to quality, innovation, and community. Led by Helen and our passionate team, we are excited to introduce new dishes, expand our seasonal offerings, and consistently provide an extraordinary dining experience. Peppertree Restaurant is a destination where flavors, warmth, and connection come together. Whether you're a first-time visitor or a returning patron, we invite you to join us for a delightful and unforgettable culinary journey.

Breakfast Menu

Breakfast will be served between 6:30AM - 12:00PM every day

ON THE RUN BREAKFAST — 110

2 Fried eggs, 3 rashers streaky bacon, brown mushroom and cherry tomatoes served with your choice of toast brown / white / ciabatta

ORIGINAL FRENCH TOAST — 80

Ciabatta bread dipped in egg with maple syrup

FRENCH TOAST TOP UP — 105

Ciabatta bread dipped in egg with fried banana and streaky bacon, served with a swirl of maple syrup on the side

EGGS BENEDICT ON A BAGEL — 125

Two poached eggs with hollandaise sauce on a toasted bagel with fresh rocket

Choose the following to add on:

Bacon	40
Parma Ham	48
Smoked Trout	50

SAVORY BREAKFAST WAFFLE — 95

Savory waffle made with corn, buttermilk, cheese and spring onions

MEXICAN WAFFLE — 130

Savory mince with a hint of chilli, sriracha mayo, cheddar cheese and salsa

OPIKOPI WAFFLE — 130

Smashed avo, rocket, salsa, basil mayo, and a poached egg

AVO OMELETTE — 125

Deconstructed 3 egg omelette filled with cheddar and mozzarella cheese and topped with fresh avocado, 3 rashers streaky bacon and danish feta drizzled with a basil pesto mayo and fried cherry tomatoes

CREATE YOUR OWN OMELETTE — 85

3 egg omelette filled with your choice of the following:

ADD

Cheddar / Mozzarella or both	40
Savory Mince	45
Ham	40
2 Rashers of crispy bacon	40
Onions / Tomatoes / Peppers	25
Mushrooms	28

TUNA PANCAKE — 98

Filled with tuna, gherkin, chilli, baked in a cream sauce and topped with feta





Bagel

Choose between white or wholewheat bagel

FUNGI BREKA BAGEL

115 — 1 egg, 2 crispy bacon rashers, cheddar cheese and one big brown mushroom filled with mozzarella cheese and served with hollandaise sauce

NAUGHTY BAGEL

150 — Trout or parma ham on a toasted bagel with cream cheese, cucumber, avo, lemon and fried capers

ITALIAN BAGEL

120 — Ragu mince with scrambled egg and cheddar cheese with basil mayo

AVOCADO BAGEL

115 V — Toasted bagel served with fresh avocado, salsa and basil mayo

Choose the following to add on:

30 — 2 Poached eggs
40 — 2 Rashers streaky bacon
65 — Smoked trout

CHICKEN MAYO BAGEL DELUXE

145 — Toasted bagel served with lettuce, chicken mayo, crispy bacon and avo drizzled with balsamic reduction

HOT PORRIDGE

65 V — Creamy oats with cinnamon and almond flakes
65 V — Traditional creamy "Mieliepap" South African style

FRESH FRUIT SALAD BOWL

98 V — Fresh fruit in season, granadilla pulp, plain yoghurt and granola crunch served on the side

ADDITIONAL ADD ON TO THE BREAKFAST:

45 — Breakfast portion chicken livers
40 — Cheddar / Mozzarella
45 — Savory mince
40 — Ham
40 — 2 Rashers of bacon
50 — Smoked trout
25 V — Onions / tomatoes
25 V — Peppers
50 — Avo
28 — Mushrooms
30 — 2 Eggs

Add toast to your breakfast meal:

25 — Brown or white bread toasted 2 slices or plain
30 — Rye toasted 2 slices or plain
30 — Ciabatta toasted 2 slices or plain

Burgers

Choose between 160g Beef patty or a Panko crumbed Chicken fillet
Cheddar Cheese, lettuce, tomato and crispy onions and small portion of onion rings

THE SOUTH AFRICAN - with a biltong sauce	150
THE MEXICAN - with a spicy jalapeno sauce	150
OPIKOPI BURGER - with a cheese sauce	150
MUSHROOM BURGER - with a mushroom sauce	150
PEPPERTREE BURGER - with a creamy black peppercorn sauce	150
STICKY MAYO BURGER - with peppertree mayo mix	150
THE BIG MAN BURGER - with avo and bacon and your own choice of sauce, two 160g beef patties and cheddar cheese	195
DON'T BE A CHICKEN - with avo and bacon and your own choice of sauce, two panko chicken fillets and cheddar cheese	185

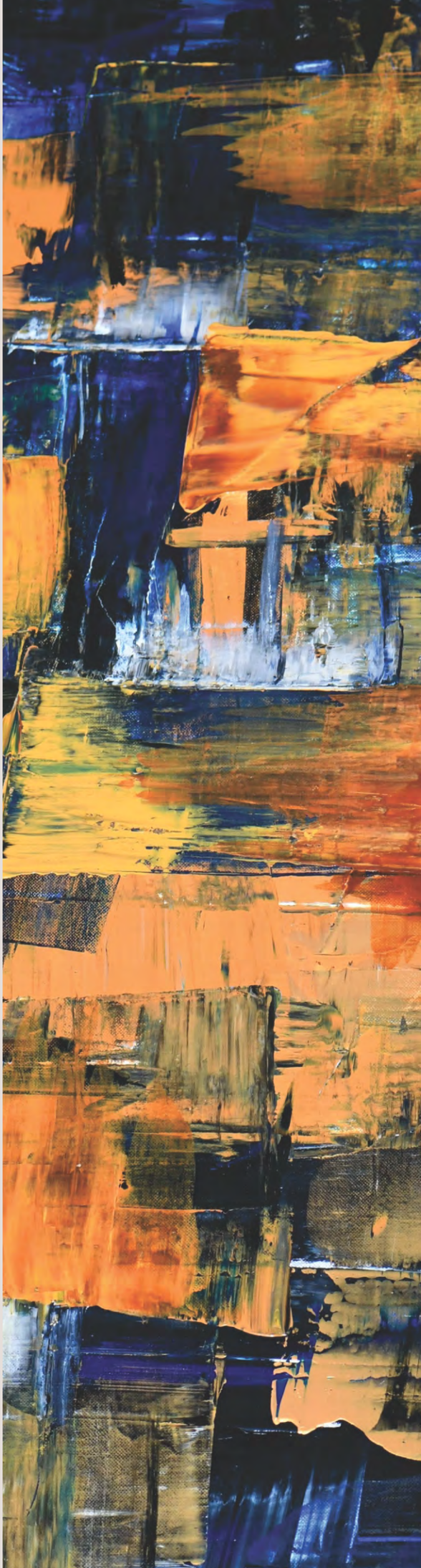
Add:	
Avo	50
Cheese	40
Pickled cucumbers	20
Bacon 2 rashers	40

Sandwiches

On white, brown, rye or ciabatta bread. Served with chips and a side salad

TOASTIES

CHEDDAR CHEESE		95
CHEDDAR CHEESE AND TOMATO	V	95
HAM, CHEDDAR AND TOMATO		105
MOZZARELLA, CHEDDAR, TOMATO AND BASIL PESTO	V	105
HAM, CHEDDAR, MOZZARELLA, AND TOMATO		105
BACON AND EGG		120
BACON, EGG AND CHEESE		130





Pizza

Served with chilli, garlic and pecorino on the side

95		**FOCACCIA** Pizza base with olive oil, garlic and coarse salt
105		**FOCACCIA AND FETA** Pizza base with olive oil, garlic coarse salt and feta
145		**CHEESY FOCCACIA** Cheddar, mozzarella, feta and optional blue cheese
105	V	**MARGHERITA** tomato base, olive oil, organum and garlic
150		**OPIKOPI SPECIAL** Salami, olives and feta
135		**HAWAIIAN** Ham and pineapple
165		**MEDITERRANEAN** Anchovies, artichokes, chilli, feta and mozzarella with fresh rocket
140		**REGINA** Ham and mushrooms
150		**DELUXE** Bacon and Avocado
150		**CHICKEN MAYO** Grilled chicken breast with mayo and feta
155	V	**THE ITALIAN** Artichokes, olives, halloumi, tomato, basil pesto and garlic
170		**SWEET CHILLI CHICKEN** Chicken, bacon, peppadew, onions and sweet chilli sauce
175		**INDULGENCE** Bacon, feta and fig preserve with fresh rocket
185	A	**MOROCCAN** Lamb, peppers, red onion, chilli, cherry tomato with Parmesan shavings, fresh thyme and mozzarella
175		**BUTTER CHICKEN PIZZA** Butter chicken and coriander leaves
190		**MEAT LOVERS PIZZA** Bacon, ham, savory mince, salami
105		**BUILD YOUR OWN** Margherita pizza with your preferred toppings

Extra toppings for Pizza

25	Red onions, caramelized onion, banana, pineapple
35	Olives, feta, mozzarella
40	Mushroom, olives, avo
50	Ham, salami, bacon, smoked chicken
50	Savory mince 50 g butter chicken 50 g
40	Anchovies
40	Artichokes

Salad

GREEK SALAD V

Herb salad, with rosa tomato, cucumber, avo, red onion, danish feta, olives and drizzled with basil infused dressing — 110

CHICKEN SALAD (grilled or fried)

Herb salad with rosa tomato, avocado, peppers, red onions cucumber served with a curry pickle savory mayo — 150

TROUT SALAD

Herb salad with strawberries, avocado, pineapple, melon, cucumber, parsley, fried capers served with creamy horseradish — SQ

PEPPERTREE SALAD

Our take on the famous Waldorf salad with a twist
Fresh green apple, grapes, celery, cranberry, walnuts,
in a creamy basil pesto mayo and served on a bed of iceberg lettuce — 110

Add: Chicken strips — 50

Pasta

Served with your choice of: Tagliatelle, Penne or Spaghetti.

VEGETARIAN PASTA V

Melody of seasoned vegetables with a creamy sauce. — 135

ALFREDO PASTA

Brown mushrooms and smoked ham served in a creamy pasta sauce — 160

CHICKEN AND ROAST VEGETABLE PASTA

Chicken strips with mixed roasted vegetables, olive oil, hint of garlic, rosa tomatoes and feta — 165

SPAGHETTI BOLOGNAISE

Ragu mince sauce on spaghetti with parmesan cheese — 160

SIYA'S PASTA A LA TROUT

Creamy napolitana sauce with spring onion, peas, trout and dressed with pecorino cheese — SQ

ARRABBIATTA V

Arrabbiatta sauce with garlic and chilli and served with Parmesan cheese — 120

Add: Bacon — 30

Olives — 20

CARBONARA

Creamy pasta sauce served with pecorino cheese and bacon — 145





Starters

FRIED HALLOUMI
105
Fried goats milk cheese served with sweet chilli sauce

TRINCHADO
130
Beef fillet strips in our home-made peri-peri sauce, served with ciabatta bread

PERI-PERI CHICKEN LIVERS
105
Served with wood fire bread choose medium or hot

SPRINGBOK CARPACCIO
130
with cranberry balsamic reduction, parmesan cheese, croutons, capers and grilled rosa tomatoes

DEEP FRIED SQUID
105
Served with tartar sauce

SALMON CROQUETTE
105
Served with a mild Jalapeno sauce and feta

THREE SPRING ROLLS
95
Chicken served with sweet chilli sauce
Vegetable served with sweet chilli sauce

6 CREAMY GARLIC SNAILS
120
Served with brown bread

TEMPURA PRAWNS
130
Served with Lemon butter and sweet chilli sauce

TEMPURA ZUCCHINI
95
Crispy finger zucchini served with our own special Peppertree mayo

Soups

Subject to availability

VEGGIE SOUP
105
Served with a toasted cheese ciabatta bread

CREAMY TOMATO AND ORANGE SOUP
105
Served with toasted cheddar and mozzarella cheese ciabatta bread

THAI CURRY BUTTERNUT AND CORIANDER SOUP
105
Served with crispy bacon, melba toast with cream cheese

Meat

Chips / croquets / mash or rice is included

EXTRAS TO BE ADDED TO ANY DISH OF YOUR CHOICE

Cheese sauce	35
Lemon butter Sauce	35
Mushroom sauce	35
Pepper sauce	35
Blue cheese sauce	35
Peppertree mayo	35
Pumpkin fritters with caramel sauce	35
Stir fry veggies	45
Onion rings	40
	45

RED WINE MARINATED BEEF FILLET — A — 295

A grade 250g beef fillet, flame grilled and covered with our home made red wine basting

Try one of our home-made sauces to take it to the next level

MOROCCAN LAMB SHANK — A — 380

Moroccan lamb shank slowly roasted in our pizza oven, served with moroccan sauce made with red wine and moroccan spices

RIBEYE 350G FOR THE HUNGRY — 330

Done with a compound butter and served with grilled cherry tomatoes on top or a cheese filled stuffed mushroom

Add mushroom or Pepper sauce for next level taste — 35

SWEET AND STICKY PORK SPARE RIBS

Ladies Portion - 400g	285
Men's Portion - 800g	385

TRADITIONAL BOBOTIE WITH SAMBALS — 220

Served with yellow rice, sambals and pumpkin fritters

"To know how to eat well, one must first know how to wait"
- Marco Pierre





Chicken

Chips / croquets / mash or rice is included

BACON WRAPPED CHICKEN BREAST

210 Stuffed with cheddar and mozzarella cheese, pistachio nuts, mango and served with a pink pepper cream sauce

CRUMBED CHICKEN SCHNITZEL

170 Panko crumbed chicken breast fried to perfection. (add your sauce of your choice)

Add:
35 Cheese sauce
35 Mushroom sauce
35 Pepper sauce

CRUMBED CHICKEN STRIPS

170 In buttermilk panko coating with sesame seeds and served with Sweet chilli or Peppertree mayo

HOME COOKED CHICKEN PIE

195 Served with basmati rice or chips

Add:
45 Pumpkin fritters
45 Stirfry veggies

BUTTER CHICKEN

195 Chicken breast pieces cooked in a creamy butter chicken sauce and served with rice, salsa and a home made butter Naan

Fish

Chips / croquets / mash or rice is included

EAST COAST SOLE A LA MEUNIERE

320 East cost grilled sole served with lemon butter sauce

TEMPURA HAKE

195 With lemon butter sauce

GRILLED HAKE

195 Grilled hake with fresh lemon and lemon butter sauce

CALAMARI

215 Grilled or fried full portion

Dessert

Please note that all the desserts are subject to availability
Ask your service ambassador for options and specials

CHOCOLATE VOLCANO
Covered with a Belgian chocolate sauce and served with home made vanilla ice cream or cream — **105**

PEPPERMINT CRISP TART
Our own magic spin on the old time favorite — **105**

APPLE STRUDEL WITH CARAMEL SAUCE
Served with cream or home made vanilla ice cream — **105**

CHEESECAKE WITH BERRY SAUCE
Served with cream or ice cream — **95**

CRÈME BRÛLEE
Our homemade Crème brûlee finished with fresh lavender and shortbread biscuit — **105**

FRESH FRUIT SALAD
using seasonal fruit — **75**
Add: Homemade vanilla ice cream — **40**

FULL CREAM VANILLA ICE CREAM — **60**
Add: Belgian chocolate sauce with a hint of coffee — **55**
Berry sauce — **30**
Caramel sauce — **30**

Waffles

Served with cream or ice cream

PLAIN WAFFLES WITH: — **75**
Add: Maple syrup — **30**
Caramel sauce — **30**
Chocolate sauce — **30**
Berry sauce — **30**

BANOFFEE CONNOISSEUR WAFFLE — **115**
Flambé banana, caramel sauce and served with cream or vanilla ice cream

FRUIT OF THE FOREST CONNOISSEUR WAFFLE
Berry sauce, fresh berries and cream or ice cream — **115**

BAR-ONE CONNOISSEUR WAFFLE
Bar-One sauce served with cream or ice cream — **115**





Cake of the Day

Cakes will only be served with cream
Ask your waiter what cakes are available for the day

95	Carrot Cake
95	Cheese Cake
95	Lemon Meringue
95	Double Chocolate Cake
95	Custard Slices

Pancakes

50	Cinnamon With Lemon
65	Nutella Pancake With Cream
65	Banana And Caramel Pancake With Cream

"I've long believed that good food, good eating, is all about risk. Whether we're talking about unpasteurized Stilton, raw oysters or working for organized crime 'associates', food for me, has always been an adventure."
- Anthony Bourdain

Cold Beverages

Coke, Coke Lite, Coke Zero, Fanta Orange, Cream soda, Sprite, Sprite Zero	300ml	**45**
Granadilla Twist, Lemon Twist	300ml	**48**
Lipton Ice tea, Peach / Lemon	330ml	**45**
Grapetizer / Appletizer	330ml	**50**
Red Bull	250ml	**60**
Soda water, Lemonade, Ginger ale, Dry lemon, Tonic water sugar free	200ml	**38**
Schweppes Pink tonic, Schweppes Indian Tonic water	200ml	**38**
Still or sparkling water *Small*		**32**
Still or sparkling water *Large*		**50**
Passion fruit, Lime, Kola tonic, Bitters, Grenadine per tot	25ml	**12**
Orange, Apple Cranberry, Mango, Fruit cocktail, Strawberry	300ml	**38**
Rock Shandy		**85**
Steelworks		**85**

Hot Beverages

Coffee options:

	Regular	Large
Filter Coffee with Hot or Cold milk	**35**	**40**
Cappuccino foam	**45**	**50**
Cappuccino cream	**45**	**55**
Red Cappuccino	**45**	**50**
Decaf Cappuccino	**48**	**54**
Dirty Chai	**55**	**65**
Americano	**38**	**40**
Single Espresso	**30**	
Double Espresso	**35**	
Café Latte	**50**	**60**
Hazelnut Latte or Cappuccino	**50**	**60**
Burnt Caramel Latte or Cappuccino	**50**	**60**
Decaf Latte / Chai Latte	**50**	**60**
Bar-one Latte	**50**	**60**
Irish Coffee	**40**	**45**
Boozy Coffee	**40**	**45**
Add: Jameson, Kahlua, Amarula, Frangelico,		**40**
Additional: Almond or Oat milk 40ml		**25**





TEA

5 Roses, Rooibos	**38**
Green, Earl grey, Chai, Berry, Chamomile, English Breakfast	**38**
Glass of full cream milk	**25**

MILKSHAKES

Vanilla, Chocolate, Cappuccino, Bubble-gum, Strawberry, Mango, Lime	**70**
Add: Jameson, Kahlua, Amarula, Frangelico	**40**

KRUSHERS

Espresso, Bar-One, Mango, Lemonade, Salted Caramel, Strawberry, Raspberry	**80**

GOURMET MILKSHAKES

Fruits of the forest, Bar-One	**85**
Nutella, Salted Caramel, White Chocolate and Coconut	**85**

I'm not saying I'm addicted to coffee, but I don't know what I'd do if I couldn't get my daily cup of caffeine.