

EVERT SET MENUS

SAPPHIRE BLUE

STARTER

Chicken Livers

herbed creamy chicken liver | crispy onion | baguette

Butternut & Orange Soup

butternut & orange soup | ciabatta

Carpaccio

beetroot & bresaola carpaccio | balsamic glaze

MAIN COURSE

Boeren-Burger

roosterkoek | truffle infused mushroom sauce | 100% beef patty
| crispy bacon | hand cut chips

Pampoenkraal

pumpkin risotto | toasted almonds | candied orange | rosemary | ginger

Easy Eating

bacon & mature cheddar quiche | rocket salad | sauce vierge

DESSERT

Belgian Brownie

belgian chocolate brownie | vanilla bean ice cream | honeycomb

Cheesecake

lemon cheesecake | berry salsa

Pasteis de Nata

mini Portuguese milk tart | nut crumble

Menu Price - 300 per person

EMERALD GREEN

STARTER

Pearfection

pear & blue cheese salad | wholegrain mustard vinaigrette

Butternut Tartlet

butternut, feta & caramelised onion tartlet | rocket salad

Roasted Red Pepper Soup

Roasted red pepper soup | basil crostini

MAIN COURSE

Kanala

cape malay bobotie beef mince | sambals | wonton skins | apricot compote puree
| baby carrot

Panko

lemon and paprika chicken schnitzel | crushed potatoes | cheesy mustard sauce |
crispy slaw

Maraq

aromatic vegetable curry | orange & apricot | aubergine & butternut | chickpeas |
herby couscous | baby spinach

DESSERT

Dutch Republic

buttery malva pudding | crème anglaise | amarula jelly | honeycomb

Snor City

sago pudding | cardamom meringue | spiced caramel citrus | honeycomb

Churros

crispy churros | cinnamon sugar | chilli chocolate dipping sauce

Menu Price - R350 per person

OLD GOLD

STARTER

Mini Deli Board

cured cold meat | cheese | dips | olives | breads | preserves

Three-cheese Arancini

with tomato relish

Bobotie Wontons

bobotie wontons & chutney yoghurt

MAIN COURSE

Shisanyama

thick cut aged rump steak | onion rings | hand cut chips | sauce béarnaise

Bo-Kaap

creamy butter chicken | citrus rice | roti | sambals

Flower Bed

herb butter basted cauliflower | miso mayo | toasted coconut |
cauliflower beignets | brussels sprout florets | green goddess dressing

DESSERT

Orkney

trifle twist | sponge layer | muscadell jelly | spiced poached pear | muscadell syrup

Crème Brûlée

vanilla bean baked custard | caramelised sugar | biscotti

Patron

chocolate & peanut butter milkshake shots | cinnamon mini doughnuts

Menu Price - R400 per person

Minimum of 12 guests | One choice per course per person | Drinks excluded | Service Fee of 12% will be added to the final bill for groups of more than 10 guests
Garden Room Venue Hire included for a minimum 20 guests if exclusivity is required

EVERT
OPSTAL RESTAURANT

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