

LUNCH

served from 12:00 - 15:30

FIRST COURSE

BITTERBALLEN	75
breaded beef ragout salsa dijon mustard	
HOT-SMOKED SALMON SALAD	95
hot-smoked salmon served cold greens lemon aioli ricotta fritters	
BILTONG CROQUETTE	90
biltong velout balls sweet mustard dressing green salad	
IRON LADY	80
creamy herbed chicken livers baby onion confit red pepper crostini rocket	
EASY EATING	65
quiche of the day rocket salad sauce vierge	
MUSHROOM DUO	85
mushroom duxelles potpie pickled mushroom salad deep-fried brie	
BEETROOT BRESAOLA CARPACCIO	85
bresaola carpaccio greens beetroot carpaccio feta balsamic reduction sesame tuile	

PLATTERS & BOARDS

DELI BOARD	small 120	large 200
artisanal cheese charcuterie dips olives breads preserves		
CHEESE BOARD	small 150	large 260
local artisan cheese freshly baked breads honeyed nuts fig preserve grapes dried fruit crackers		
BANDERILLAS	small 240	large 400
three cheese arancini with tomato relish spanakopita & tahini yoghurt bacon croquette with mustard cheese dip crunchy peri-peri OR BBQ chicken wings pork belly cubes & cranberry jelly caprese & basil pesto		

MAIN COURSE

- BOEREN-BURGER** 120
roosterkoek | truffle infused mushroom sauce | 100% beef patty |
crispy bacon | hand cut chips
- SHISANYAMA** 140
rib eye steak | pickled baby onion | baby carrot | bacon & cauliflower
crumb | jus
- FISHCAKES** 120
ginger & spring-onion crumbed | skinny fries | lime aioli |
cucumber ribbon & citrus salad
- GONE GREEK** 130
sesame studded bun | pulled lamb | skinny fries | salsa | tzatziki | green
salad
- CHICKEN BALLOTINE**  130
pancetta wrapped chicken ballotine | spinach & feta | cauliflower puree
| summer baby vegetables | jus
- GREEN GODDESS**  120
herb butter risotto | fine green beans | mange tout | fresh shelled peas |
parmesan shavings | sesame tuile
- MUSHROOM RAVIOLI**  120
open ravioli with mushroom & thyme puree | dehydrated olive dust |
burnt butter | deep fried sage | parmesan
- MARY**  150
slow cooked lamb shank | summer baby vegetables | herbed baby
potato | walnut | jus

SIDE ORDERS

- SUMMER BABY VEGETABLES** 40
chef's selection of summer baby vegetables
- HERBED BABY POTATOES** 35
baby potato | herbed butter
- SKINNY FRIES** 35
golden skinny fries
- GREEN SALAD** 35
fresh salad greens | mustard vinaigrette

DESSERT

DIAMONDS & GOLD	70
dark chocolate torte honeycomb vanilla bean ice cream amarula jelly	
BALLERINA GIRL	 65
pavlova chantilly cream summer berries & seasonal fruit passionfruit coulis	
OLD SCHOOL	65
old school butter waffle flavoured ice cream berries	
BERLINA	60
spicy carrot cake carrot puree nut crumble	
PRUDY	50
our own cake of the day	
CHEESE FOR ONE	70
selection of local artisan cheese honeyed nuts fig preserve grapes dried fruit crackers	

FUNCTIONS & EVENTS

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