

EVERT SET MENUS

SAPPHIRE BLUE

STARTER

Chicken Livers

herbed creamy chicken liver | crispy onion | baguette

Bitterballen

breaded beef ragout | salsa | dijon mustard

Carpaccio

beetroot & bresaola carpaccio | balsamic glaze

MAIN COURSE

Boeren-Burger

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

Green Goddess

herb butter risotto | fine green beans | mange tout | fresh shelled peas
| parmesan shavings | sesame tuile

Easy Eating

bacon & mature cheddar quiche | rocket salad | sauce vierge

DESSERT

Belgian Brownie

belgian chocolate brownie | vanilla bean ice cream | honeycomb

Lemon Cheesecake

lemon cheesecake | berry salsa

Pasteis de Nata

mini Portuguese milk tart | nut crumble

Menu Price - 300 per person

EMERALD GREEN

STARTER

Siracha Chicken Wings

siracha spiced chicken wings | tzatziki | green salad

Butternut Tartlet

butternut, feta & caramelised onion tartlet | rocket salad

Biltong Croquette

biltong velout balls | sweet mustard dressing | green salad

MAIN COURSE

Fishcakes

ginger & spring-onion | skinny fries | lime aioli |
cucumber ribbon & citrus salad

Chicken Ballotine

pancetta wrapped chicken ballotine | spinach & feta | cauliflower puree | summer
baby vegetables | white wine cream sauce

Shisanyama

rib eye steak | baby onion | baby carrot | bacon crumb | hand cut fries | jus

DESSERT

Ballerina Girl

pavlova | chantilly cream | summer berries & seasonal fruit | passionfruit coulis

Crème Caramel

Caramel custard with a clear caramel sauce

Diamonds & Gold

dark chocolate torte | honeycomb | vanilla bean ice cream | amarula jelly

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

Hot Smoked Salmon

hot-smoked salmon served cold | greens | lemon aioli | ricotta fritter

MAIN COURSE

Shisanyama

thick cut aged rump steak | onion rings | hand cut chips | sauce b arnaise

Chicken Ballotine

pancetta wrapped chicken ballotine | spinach & feta | cauliflower puree | summer
baby vegetables | white wine cream sauce

Mushroom Ravioli

open ravioli with mushroom & thyme puree | dehydrated olive dust | burnt butter
| deep fried sage | parmesan

DESSERT

Passionfruit Cheesecake

passionfruit cheesecake | berry coulis

Crème Brûlée

vanilla bean baked custard | caramelised sugar | biscotti

Diamonds & Gold

dark chocolate torte | honeycomb | vanilla bean ice cream | amarula jelly

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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