

EVERT SET MENUS

SAPPHIRE BLUE

STARTER

Chicken Livers

herbed creamy chicken liver | crispy onion | baguette

Bitterballen

breaded beef ragout | salsa | dijon mustard

Soup

roasted red pepper & tomato | basil butter toast

MAIN COURSE

Boeren-Burger

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

Pampoenkraal

roasted butternut & parmesan risotto | orange peel | deep-fried parsley | onion petals | seed & nut mix

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 miltkart | nut crumble

Menu Price – R320 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 velouté balls | sweet mustard dressing | green salad

MAIN COURSE

Bo-Kaap

cape-malay butter chicken | basmati rice | roti | sambals

Mushroom Ravioli

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

Shisanyama

rib eye steak | confit garlic | baby corn & carrots | balsamic burst cherry tomatoes | jus | hand cut fries

DESSERT

Pick-Me Up

coffee tiramisu | mascarpone | kahlua coffee boudoir biscuits

Crème Caramel

Caramel custard with a clear caramel sauce

Old School

old school butter waffle | chantilly cream | berries

Menu Price – R380 per person

OLD GOLD

STARTER

Mini Deli Board

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

Bitterballen

breaded beef ragout | salsa | dijon mustard

Hot Smoked Salmon

hot-smoked salmon served cold | lemon aioli | citrus salsa

MAIN COURSE

Shisanyama

thick cut aged rump steak | onion rings | hand cut chips | jus

Arriba

nacho crumbed chicken breast | corn salsa | guacamole | coriander | skinny fries | sour cream

Chow Bella

lamb curry bunny chow | salsa | tzatziki | coconut | coriander | skinny fries

DESSERT

Passionfruit Cheesecake

passionfruit cheesecake | berry coulis

Crème Brûlée

vanilla bean baked custard | caramelised sugar | biscotti

Brandy Pudding

cape brandy pudding | crème anglaise | honeycomb

Menu Price – R420 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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