

EVERT | OPSTAL

LUNCH

served from 12:00 – 15:30

CHICKEN & MUSHROOM POTPIE 120

handcrafted chicken & mushroom potpie | onion gravy |
honey glazed pumpkin wedge | zesty green beans | mash

BILTONG CHEESECAKE 130

biltong cheesecake | balsamic roasted baby beetroot |
salad greens | pickled red onion

ROOSTERKOEK SLIDER TRIO 135

beef slider with caramelized onion
chicken slider with tomato jam
pulled lamb with minted tzatziki

WINTER SOUPS 95

creamy cauliflower | vanilla pod oil | toasted
ciabatta | candied bacon butter (optional)

or

moroccan lamb | lemon yoghurt drizzle | toasted
ciabatta | roasted garlic butter

BOEREN-BURGER 130

roosterkoek | 100% beef patty | brandman mayo | smashed
avocado | potato floss | caramalised onion | hand cut chips

LAMB SHANK PARCEL 240

phyllo wrapped lamb shank | salted caramel pumpkin tart |
roasted vegetables | rosemary & roasted garlic gravy

WINTER VEGETABLE PLATTER 120

herbed broccolini | honey glazed pumpkin wedge | zesty
green beans | flatbread

LUNCH

PORK BELLY 180

slow roasted pork belly | parmesan mash | baby apple | zesty green beans | red cabbage | salty caramel sauce

ROASTED PUMPKIN RISOTTO 130

pumpkin risotto | honey glazed pumpkin wedge | toasted walnuts | crispy sage

add crispy bacon 45

BEEF SHORT RIB 220

braised beef short rib | parmesan mash | charred pumpkin wedge | broccolini

BUTTER CHICKEN KOFTA 160

butter chicken flavoured kofta | curried apricot sauce | pickled cucumber ribbons & red onion | zesty lemon yoghurt | flatbread

GNOCCHI 120

potato gnocchi | herbed truffle cream | | sundried tomato | baby spinach | exotic mushrooms | parmesan shavings

add grilled chicken breast 45

SIDES 50

WINTER VEGETABLES

chef's selection of seasonal vegetables

GNOCCHI

gnocchi & herbed truffle cream

HAND-CUT CHIPS

golden fried potato chips

ZESTY GREENBEANS

green beans with lemon & black pepper

PUMPKIN TARTLETS

salted caramel pumpkin tartlets

FLATBREAD

artisan flatbread

SHARING PLATTERS

DELI BOARD small 200 large 400

premium cold cuts | sausages | spreads | dips | olives |
artisan bread | hand-made pickles | mustard
add local artisan cheese selection 90

CHEESE BOARD small 200 large 400

local artisan cheese | home-baked breads | honeyed nuts |
fig preserve | grapes | dried fruit | crackers

WINTER PLATTER for two 430 for four 850

cauliflower soup tasters & ciabatta | butter chicken kofta &
flatbread | pumpkin tartlets & green beans | beef shortrib &
parmesan mash

DESSERT

VANILLA PANNA COTTA 90

stewed fruit | nut crumble

CRÈME BRÛLÉE 90

vanilla bean baked custard | caramelised sugar | biscotti

AMARULA MALVA PUDDING 90

vanilla crème anglaise

CHEESE FOR ONE 110

local artisan cheese | freshly baked breads |
honeyed nuts | fig preserve | grapes | dried fruit | crackers

KOEKKAS

see our selection of sweet delicacies in the dessert cupboard

FUNCTIONS & EVENTS

Private Celebrations | Baby Showers & Kitchen Teas | Intimate
Weddings | Corporate Events

Enquire at our desk or email info@evertopstal.co.za

BOOK ONLINE

Make a booking online via our website at
www.evertopstal.co.za