

BOWL FOOD MENU

mini main course & dessert for lunch or dinner

Menu	Bowl Food = Mini Main Courses & Mini Desserts Items are priced per person per menu item Minimum of 3 main course items & 2 dessert items or R260pp
Drinks	No drinks included: see beverage menu & wine/drinks list for various options
Service Fee	Standard 12% added to the final bill for all groups of more than 10 guests
Design your own custom bowl food menu, complete details & select items below and e-mail to info@evertopstal.co.za	
WINTER 2026 (valid to Sept26)	

Name & Surname		Event Date	
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Mini Main Course Items

select a minimum of 3 main course items

mark with X

Roosterkoek Sliders

roosterkoek | beef patty | caramelised onion | rocket | pickles | potato floss

R65

Chicken Birjani

flour & oil authentic indian chicken birjani | basmati rice | cucumber raita | vegetable achar | salsa | poppadom

R60

Butter Chicken Curry

fragrant butter chicken curry | mini roti

R60

Pork Loin Skewers

skewered pork loin | vietnamese caramel | cucumber

R65

Gnocchi

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

R65

Lamb Potpie

hand crafted crusty potpie | pulled lamb & summer vegetables

R70

Winter Salad

herbed cottage cheese | brandman rainbow carrots with honey | fried cauliflower pops | toasted nuts & seeds | pomegranate | deep fried leeks

R55

Wonton Trio

hoisin pork belly | ginger chicken | vietnamese vegetables

R60

Biltong Cheesecake

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

R65

Ossobuco Tacos

ossobuco | wonton tacos | tomato relish dressing

R65

Parmesan Chicken Skewers

panko & lemon chicken skewer | basil & tomato relish

R60

Mini Dessert Items

select a minimum of 2 mini dessert items

mark with X

Lemon Meringue Tartlet

short crust pastry | tangy lemon curd | torched meringue | passionfruit sorbet

R50

Cape Brandy Pudding

cape brandy pudding | crème anglaise | honeycomb

R50

Wild Berry Cheesecake

mini baked cheesecake | seasonal wild berries | berry coulis | rose nougat

R50

Apple Pie

granny smith apple pie | vanilla-bean ice cream | candied baby apple | apple compote

R50

Malva Pudding

vanilla crème anglaise

R45

Custard Mille-Feuille

custard slice | lemon drop icing | berries

R55

Belgian Brownie

belgian chocolate brownie | chantilly cream | honeycomb

R55

Fruit Pot

buttery tart base | creme pâtissier | seasonal fruit

R50

Melktert

buttery pastry | creamy vanilla custard | cinnamon

R40

Carrot & Cheesecake Roll

swiss rolled carrot cake | cheesecake filling

R60

Pear Frangipane Tart

pear tart | almond cream

R60

Fruit Skewers

seasonal fruit skewers | berry mint coulis

R45

add all selected
items together

TOTALS per person

price per person	number of items