

BREAKFAST SET MENU

Menu	Only available during standard breakfast service times (08:00am – 11:30am) Minimum of 12 people
Drinks	All drinks & milk alternatives not specified will be added to the final bill. 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
Complete details & select items below – e-mail to info@evertopstal.co.za	
WINTER 2026 (valid to Sept26)	

STARTER

served plated per person on arrival

Voëltjiefees.

granola cups | yoghurt | seasonal fruit | berry coulis | garden mint

MAIN COURSE

choice of a main course ordered on the day at the table and served plated per person

Vannie Plaas

home cured bacon | grilled brown mushroom & smootjie | scrambled eggs | artisan toast

Shakshuka

fragrant tomato relish | sweet bell peppers | spiced aubergine | chickpeas | poached eggs | seed & nut mix | artisan toast

Bobotie Omelet

folded omelet | bobotie | feta | sambals

Stewed Fruit & Crunchie

plain yoghurt | stewed fruit with cinnamon | toasted coconut | chia seeds | bertha-bee's crunchie | pomegranate | garden mint

DESSERT PLATTER

sharing platters per table

Sweet Bites

carrot cake swiss roll with cheesecake filling
belgian brownies | chocolate dust | wild berry salsa

DRINKS

included drinks

Jugs of Orange Juice for the table

One Filter Coffee or Ceylon Tea or Rooibos Tea per person

MENU OPTIONS & BOOKING DETAILS

NAME & SURNAME

BOOKING DATE

NUMBER OF GUESTS

AREA BOOKED

2-Course Plated Set Menu with Starter

Starter | Main Course | Drinks

R240 per person

2-Course Plated Set Menu with Dessert Platter

Main Course | Dessert Platter | Drinks

R240 per person

3-Course Plated Set Menu

Starter | Main Course | Dessert Platter | Drinks

R280 per person

Add additional beverages to any of the above menus – see our drinks options online at:

www.evertopstal.co.za/home/function-menus/ or [EVERT Function-Non-Alc-Beverages](#)