

PLATED SET MENUS

design your own plated set menu for lunch or dinner

Menu	Available during standard lunch/dinner service times Minimum of 12 people Priced per 6 guests as indicated below
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
Complete details & select items below – e-mail to info@evertopstal.co.za WINTER 2026 (valid to Sept26)	

Name & Surname		Event Date	
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mark with X

Two Course Set Menu

Menu A1		
Starter Main Course	R350 per person	
Menu A2		
Starter Main Course	R350 per person	
replace plated Starter with Canape Platter	add R50 per person	
Menu A3		
Main Course Dessert	R350 per person	
Menu A4		
Main Course Dessert	R350 per person	
replace plated Dessert with Dessert Platter	add R50 per person	

Three Course Set Menu

Menu B1		
Starter Main Course Dessert	R480 per person	
Menu B2		
Starter Main Course Dessert	R480 per person	
replace plated Starter with Canape Platter	add R50 per person	
Menu B3		
Starter Main Course Dessert	R480 per person	
replace plated Dessert with a Dessert Platter	add R50 per person	

STARTER

select any THREE starter items

mark only 3 with X

Bobotie Springrolls

two malay bobotie springrolls | chutney yoghurt | coriander

☐

Trio of Artisan Bread

sourdough with roasted garlic butter | ciabatta & biltong butter | brioche & honey butter

☐

Mini Pork Loin Skewers

skewered pork loin bites | vietnamese caramel | cucumber

☐

Stuffed Black Mushroom



oven-baked black mushroom | cremenzola | thyme | herb oil

☐

Chicken Liver Crostini

sourdough crostini | chicken liver pate | confit red pepper

☐

Roasted Butternut Soup



sour-cream drizzle | toasted ciabatta | farm butter

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Biltong Cheesecake

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

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Chicken Wontons

ginger & spring onion chicken | coriander | almonds | cream cheese

☐☐

Bitterballen

golden fried dutch bitterballen | dijon mustard | salsa

Israeli Lamb Soup

israeli lamb | pearl barley | mint & coriander yoghurt drizzle | ciabatta | farm butter

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Beef Croquettes

beef croquettes | baby beetroot | beetroot shoots | vinaigrette

☐

Replace the plated Starter with a Canape Platter

replace the plated starter with our standard canape platter selection on page 5

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MAIN COURSE

select any THREE main course items

mark only 3 with X

Winter Salad

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

☐

Chicken & Mushroom Potpie

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

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Gnocchi

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

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Chicken Birjani

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

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Cape Malay Bobotie

bobotie | fragrant turmeric rice | toasted almonds & raisins | sambals | peach chutney | broccolini

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Pesto Risotto

basil pesto risotto | roasted cherry tomato & bell peppers | fresh basil | toasted pine nuts | shaved parmesan cheese

☐

Chicken Roulade

spinach & feta stuffing | herbed orzo | baby carrots & mange tout | white wine cream sauce

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Ossobuco Cannelloni

cannelloni stuffed with slow roasted beef | fragrant tomato relish | basil | gremolata | parmesan green beans

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Peppered Sirloin

pepper crusted beef sirloin steak (served medium) | winter vegetables | hand cut fries | wild mushroom sauce

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Pork Loin

slow roasted bacon wrapped pork loin | apple, onion & walnut stuffing | sweet potato puree | salty caramel sauce | winter greens

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DESSERT

select any THREE dessert items

mark only 3 with X

Milk tart

deep-dish creamy vanilla custard tart | buttery pastry | cinnamon dust

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Crème Brûlée

vanilla bean baked custard | caramelised sugar | almond biscotti

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Chocolate Pie

belgian chocolate mudpie | chocolate cremeux | black cherry compote

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Lemon Meringue Tartlet

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

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Cape Brandy Pudding

cape brandy pudding | crème anglaise | honeycomb

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Wild Berry Cheesecake

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

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Amarula Malva Pudding

honeyed fruit & nuts | vanilla crème anglaise | amarula mousse

☐

Apple Pie

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

☐

Fête du Chocolat

salted caramel & dark chocolate tartlet | chocolate truffles | chocolate cremeux | orange sorbet

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Cheese

local artisan cheese | honeyed nuts | fig preserve | sundried fruit | crackers | savoury macaron

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Pear Frangipane Tart

pear tart | almond cream | apricot glaze | whipped cream

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Replace the plated Dessert with a Dessert Platter

to replace the plated dessert with our standard dessert platter – see selection on page 5

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STANDARD CANAPES

replace the plated starter with canape sharing platters

Bobotie Springroll

malay bobotie springroll | chutney yoghurt

Chicken Wontons

ginger & spring onion chicken | coriander & almonds | cream cheese

Biltong Cheesecake Bites

savoury biltong cheesecake | puff pastry triangles

Rice Paper Wraps



julienne of mange tout | cucumber | carrot | spring onion | rice paper wraps | vietnamese dressing

Caprese Popsicles



exotic tomatoes | basil | bocconcini | basil pesto dressing

STANDARD DESSERT PLATTER

replace the plated dessert with sweet bite sharing platters

Fruit Skewers

seasonal fruit skewers | berry coulis | garden mint

Mini Crème Brulee

baked vanilla custard | caramalised sugar topping

Chocolate Truffles

dark chocolate truffles

Belgian Brownie

belgian chocolate brownie | chocolate buttercream | honeycomb

Lemon Meringue Tartlet

short crust pastry | tangy lemon curd | torched meringue