

MINI DESSERT

mini dessert & bite sized sweets

Menu	Available during standard lunch/dinner service times Selected items served as sharing platters (not individually plated) Minimum of 12 people If selection is served as Main Course: minimum total cost of R200 pp If selection is served as Dessert: minimum total cost of R130 pp
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

Lemon Meringue Tartlet

short crust pastry | tangy lemon curd | torched meringue

R35

Mini Melkert

buttery pastry | creamy vanilla custard | cinnamon

R35

Salted Caramel & Dark Chocolate Tartlet

shortbread crust | dark chocolate filling | salted caramel

R45

Fruit Skewers

seasonal fruit skewers | berry mint coulis

R25

Florentines

biscotto fiorentino | dark chocolate

R45

Belgian Brownie

belgian dark chocolate brownie | chantilly cream | honeycomb

R40

Berry Cheesecake

mini baked cheesecake | berry coulis

R40

Fruit Tartlet

buttery pastry | crème pâtissier | seasonal fresh fruit

R40

Choux au Craquelin

choux pastry | milk tart filling

R40

Pecan Slice

toffee pecans | short biscuit base

R38

Chocolate Truffles

dark chocolate truffles

R20

Carrot & Cheesecake Roll

swiss rolled carrot cake | cheesecake filling

R45

Mini Crème Brûlée

baked vanilla custard | caramelised sugar topping

R45

Apple Tartlet

green apple tartlet | shortcrust pastry

R40

Pear Frangipane Tart

pear tart | almond cream

R45