

EVERT

OPSTAL RESTAURANT

BREAKFAST MENU

Scroll for full menu

WELCOME

EVERT Restaurant is a non-smoking environment.
This includes the use of E-Cigarettes and Vaping.

Kindly consider fellow patrons whilst using
your mobile device.

Menus are seasonal and are therefore subject
to change due to availability of produce.

Menu items may contain traces of allergens
including but not limited to nuts, wheat,
shellfish, soya, eggs and dairy.

Please notify us of any allergies and we will
endeavor to assist but unfortunately we
cannot always accommodate all requests.



EVERT Restaurant

— FUNCTIONS & EVENTS —

Celebrate life's special moments in a setting designed to make them unforgettable.

At Evert Opstal, we combine charming surroundings, delicious food, and seamless hosting to create events you and your guests will always remember.

Discover all the ways we can bring your vision to life.

Private Celebrations
Weddings
Baby Showers and Kitchen Teas
Corporate Events

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

or with our desk: info@evertopstal.co.za | 021 979 7186

FOLLOW US



EVERT Restaurant

BREAKFAST

served from 07:30 - 12:00

LAMB BENEDICT

artisanal sourdough | pulled lamb | poached egg
hollandaise

single 95
double 150

BACON BENEDICT

artisanal sourdough | cured bacon | rocket
poached eggs | hollandaise | seed mix

single 95
double 150

CROISSANT FRENCH TOAST

egg fried butter croissant | cinnamon | berry mascarpone
seasonal berries | maple syrup

130

add bacon 50

SHAKSHUKA

fragrant tomato relish | bell peppers | spiced aubergine
chickpeas | poached eggs | nut mix | artisanal toast

120

add pulled lamb 60

add boerewors 45

add bacon 50

BOBOTIE OMELET

folded omelet | bobotie | feta | sambals

130



Gluten Free Artisanal Toast available on request

30



Vegetarian Options

BREAKFAST

served from 07:30 - 12:00

VANNIE PLAAS 150

cured bacon | eggs | grilled brown mushroom & smootjie
boerewors | artisanal toast | farm butter & jam

CHICKEN LIVERS 110

creamy herbed chicken livers | artisanal toast | red pepper confit | rocket

add poached egg 20

PUTU PAP 65

putu pap | steamed milk | farm butter | muscovado sugar

add crispy bacon 50

biltong 60

smootjie 30

boerewors 45

white cheddar cheese 20

BREAKFAST - IN - BREAD 120

mini breakfast bunny-chow | cured bacon | one egg
mushroom | boerewors | rosa tomato



Gluten Free Artisanal Toast available on request

30



Vegetarian Options

BREAKFAST

served from 07:30 - 12:00

HAVE - IT - YOUR - WAY

BUILD YOUR OWN BREAKFAST

35

toasted sourdough | farm butter & jam

add a minimum of 2 toast toppings:

pulled lamb	60
egg of your choice	20
3-egg omelet	60
bacon	50
mushrooms	35
avocado (when available)	35
boerewors	45
white cheddar cheese	20
smoortjie	30
grilled black mushroom	20

AVO TOAST

110

toasted sourdough | smashed avocado | sundried tomato
roasted peppers

add	pulled lamb	60
	bacon	50
	egg (poached or fried)	20

STEWED FRUIT & CRUNCHIE

110

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



Gluten Free Artisanal Toast available on request

30



Vegetarian Options

COFFEE

DRINKING TEMPERATURE

Coffee is served at the correct drinking temperature to extract best flavours,
inform us if you require coffee served EXTRA HOT

MILK OPTIONS

Cows Milk	-	Soy Milk	15
Almond Milk	15	Oat Milk	15

AMERICANO		35
Double shot (always...) espresso with hot water		
ESPRESSO		30
Boiling water pressure forced through finely-ground premium coffee		
CORTADO	single	32
3/4 size cappuccino of 1/3 Espresso with steamed milk & 2/3 textured foam	double	35
MACCHIATO	single	32
Espresso with a dash of foam - macchiato means “stained”	double	35
CAFFÈ LATTE	single	38
Espresso and steamed milk	double	45
VIENNESE COFFEE		47
Double shot espresso sweet, whipped cream dark chocolate		
CAPPUCCINO	single	35
Espresso with steamed milk and 2/3 textured foam	double	38
	mega	42
RED CAPPUCCINO		
Red espresso with steamed milk and 2/3 textured foam	double	45
FLAT WHITE	single	35
Espresso with 1/3 micro-foam and 1/3 steamed milk	double	38
SPECIALITY LATTE		47
Steamed milk with speciality flavours: Chai Hazelnut Mocha Hot Chocolate		

TEA

LOOSE LEAF TEA

40

ROOIBOS LIEF

origin: South Africa

100% Organic Premium
South African Rooibos

CHOC MINT ROOIBOS

origin: South Africa

Rooibos, Peppermint, Spearmint,
Dark Chocolate Pieces

FRENCH EARL GREY

origin: South Africa

Black Tea, Bergamot Oil,
Rose Petals, Vanilla, Lavender

MELKTERTJIE

origin: South Africa

Rooibos, Marshmallow Root,
Cinnamon, Mullein Flowers,
Cornflowers, Stevia Leaf, Vanilla,
Marigold

ENGLISH BREAKFAST

origin: Japan

100% Assam Black Tea

JAPANESE SENCHA

origin: Japan

100% Camellia Sinensis Sencha
Green Tea

FYNBOS GEDIG

origin: South Africa

Green Honeybush, Rose Petals,
Lemongrass & Dried Fruit

CHAMOMILE

origin: South Africa

Chamomile Flowers

TAMELETJIE TROOS

origin: South Africa

Black Tea, Caramel Brittle,
Golden Rain Tea, Liquorice Root

HOT CROSS BUN CHAI

origin: South Africa

Rooibos, Chai Spice Blend, Cloves,
Cinnamon, Red Peppercorns,
Orange Wedges, Cardamom

KALAHARI SUNSET

origin: Japan

Long-cut Rooibos, Ginger,
Orange Peel, Rosehip,
Wild-Harvested Cancer Bush

TEA IN BAGS

Fine selection of teas: Ceylon | Earl Grey | English Breakfast
Rooibos | Green Tea

30

OTHER DRINKS

carafe

750ml 250ml

CORDIALS

140 35

Handmade cordials with real raw ingredients & sparkling water

Rose Geranium | Buchu | Lemon | Ginger

MADE HERE

100 25

Rooibos & Lemon Ice Tea made here

JUICE

50

Orange | Cranberry | Pink Lemonade | Mango | Strawberry
Cloudy Apple | Gingerade