

EVERT

OPSTAL RESTAURANT

LUNCH 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

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EVERT Restaurant

LUNCH

served from 12:00 - 15:30

CHICKEN & MUSHROOM POTPIE 150

handcrafted chicken & mushroom potpie | onion gravy
winter vegetables

SAVOURY CHEESECAKE 130

savoury cheesecake of the day | balsamic roasted baby beetroot
salad greens | pickled red onion

WINTER WARMER SOUPS

roasted butternut soup | sour-cream drizzle | toasted ciabatta
farm butter 95

mexican beef & bean | coriander | tortilla chips | white cheddar
sour-cream | tomato sambal 120

israeli lamb | pearl barley | mint & coriander yoghurt drizzle
ciabatta | farm butter 130

SMULSTAPELS

hand-cut chips & gourmet toppings

plain salted 70 cape bobotie & sambals 100

white cheddar sauce & bacon 90 pulled lamb & tzatziki 120

boerewors & smootjie 100

ROOSTERKOEK BEEF BURGER 150

beef burger on roosterkoek | spicy mayo | smashed avocado
caramelised onion | hand-cut fries

GREEK LAMB BURGER DUO 160

two mini gourmet lamb burgers on pita bread with hand-cut fries

mini lamb burger in pita | minted tzatziki | feta cheese
macerated red onion | tomato

and

mini lamb burger in pita | gremolata | kalamata olive tapenade
lettuce | feta cheese



Vegetarian

LUNCH

served from 12:00 - 15:30

WINTER SALAD

130

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

QUICHE

130

hand crafted quiche of the day | green salad | vinaigrette

BOBOTIE

190

traditional cape malay bobotie | spiced basmati rice | toasted almonds
sambals | peach chutney

STUFFED PORK LOIN

200

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

PESTO RISOTTO

170

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

OSSOBUCO CANNELONI

190

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

BEEF SIRLOIN

240

200gr grilled beef sirloin | hand cut fries | wild mushroom sauce

add winter root vegetables & greens 40

CHICKEN BIRJANI

200

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



Vegetarian

SHARING PLATTERS

DELI BOARD

premium cold cuts sausages spreads dips	for two sharing	250
olives artisan bread hand-made pickles	for four sharing	500
mustard		
add local artisan cheese selection		90 pp

CHEESE BOARD

local artisan cheese home-baked breads	for two sharing	275
honeyed nuts fig preserve grapes dried fruit	for four sharing	550
crackers		

WINTER PLATTER

three-course sharing platter with a curated selection of items from the menu

butternut soup tasters & ciabatta mini lamb	for two sharing	520
burger pitas ossobuco cannelloni winter salad	for four sharing	1040
bowl apple & berry tartlets		

DESSERT

OUMA SE KANEELPOEDING

85

warm winter pudding | vanilla custard

add vanilla ice cream 15

APPLES & BERRIES

90

granny smith apple tartlet & chantilly cream | berry cheesecake tartlet & berry coulis

CRÈME BRÛLÉE

90

vanilla bean baked custard | caramelised sugar | biscotti

CHOCOLATE PIE

90

dark chocolate mudpie | chocolate cremeux | black cherry compote

CHEESE FOR ONE

125

local artisan cheese | freshly baked breads | honeyed nuts
fig preserve | grapes | dried fruit | crackers

WINE LIST

	bottle 750ml	carafe 250ml
WHITE		
Diemersdal Sauvignon Blanc	240	80
Maastricht Sauvignon Blanc	310	
Groot Phesantekraal Chenin Blanc	270	
Diemersdal Chardonnay (unwooded)	260	90
ROSÉ		
Diemersdal Sauvignon Rosé	240	80
Maastricht Pinotage Rosé	310	
RED		
Diemersdal Cabernet Sauvignon Merlot	280	90
Maastricht Pinotage	430	
Groot Phesantekraal Syrah	410	
Diemersdal Merlot	360	
Springfield Whole Berry Cabernet Sauvignon	420	
Saronsberg Seismic	475	
BUBBLY		
Moreson Miss Molly (cap classique)	370	
Villiera Tradition Brut Rosé (cap classique)	460	
JC Le Roux Le Domaine (sparkling sweet)	240	80
JC Le Roux Sauvignon Blanc (sparkling dry)	240	80

Corkage Fee: R50 per 750ml bottle

Items, vintages and prices subject to availability and change.
No alcohol served to under 18's. Alcohol for onsite consumption only.

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

DRINKS

	carafe 750ml	carafe 250ml
CORDIALS	140	35
handmade cordials made with real raw ingredients & nothing artificial, served with sparkling water		
Rose Geranium		Indigenous Buchu
Fresh Ginger		Zesty Lemon
KOMBUCHA		40
Various Flavours		
JUICES		50
Orange		Strawberry
Apple		Mango
Cranberry		Pink Lemonade
Gingerade		
SAN PELLEGRINO		40
Aranciata Rossa (Blood Orange)		
Limonata (Lemon)		
Melongrano & Arancia (Orange & Pomegranate)		
Pompelmo (Grapefruit)		
MILKSHAKE		70
Brownie		
Berry & Vanilla		
Coffee Amarula (alcohol)		
Caramel Fudge		
MADE HERE		
Rooibos & Lemon Ice Tea	100	25
WATER	large	small
Sparkling	40	30
Still	40	30