



Harvest Platters

Enjoy specially selected locally sourced cheeses, charcuterie, freshly baked breads and a host of delicious accompaniments as you soak in the extraordinary atmosphere of the Graham Beck cellar door experience.

SELECTION OF CHEESES

R140

A superb selection of award winning local cheeses served with a variety of savoury and sweet taste sensations such as a selection of preserves, olive tapenade, olive oil, aged balsamic vinegar and freshly baked bread.

CHARCUTERIE PLATTER

R170

This mouthwatering platter features a variety of mixed locally sourced charcuterie, as well as a selection of complementary side dishes such as traditional caper berries, olive tapenade, a selection of preserves, extra virgin olive oil and aged balsamic vinegar, accompanied by freshly baked bread.

THE BEST OF BOTH

R200

For those who relish both something cheesy and a morsel or two of meat - this mixed charcuterie and cheese combo platter is a definite must. It includes an assortment of locally sourced charcuterie as well as delicious award winning cheeses. Enjoy this line-up with delectable accompaniments of caper berries, olive tapenade, Calamata olives, a selection of preserves, olive oil, aged balsamic vinegar and freshly baked bread.

GRAHAM BECK

MÉTHODE CAP CLASSIQUE



Celebrate what Matters
