



## *Harvest Platters*

*Enjoy specially selected locally sourced cheeses, charcuterie, rainbow trout, 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

R200

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

R220

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.

### CHEESE AND CHARCUTERIE COMBO PLATTER

R270

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.

### RAINBOW TROUT PLATTER

R250

This platter consists of locally farmed cold smoked rainbow trout. It's served alongside chevin goat's cheese, traditional caper berries and fennel-infused olive oil, accompanied by freshly baked sourdough.

*Subject to availability.*

**GRAHAM BECK**

MÉTHODE CAP CLASSIQUE



*Celebrate what Matters*