



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

R180

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

R200

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

R250

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

R220

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