



Buitenverwachting Wine Tasting

FOOD MENU

Kitchen hours: Monday - Saturday 10h00 – 15h00

Wine sales : Monday – Saturday 10h00 – 16h00

Wine Tasting Room closes at 17h00.

10 % service & clean up fee will be added to your bill.

NO SELF CATERING ALLOWED ON THE FARM

Harvest Platter for 2 people – R380

Bread & Butter * Camembert * Emmenthaler * Chevin * Prosciutto Crudo * Milano Salami * Sundried tomato, feta & olive tapenade * Peppadew paté * Peppadew Chutney * Dill cucumbers * Roasted almonds * Turkish Apricots * Stuffed peppadews with olives * Seasonal fruit * Chocolate brownies

Vegetarian Platter for 2 people – R380

Bread & Butter * Camembert * Emmenthaler * Chevin * Grilled Artichoke & pickled patty pan * Sweetcorn & marrow fritters * Sundried tomato, feta & olive tapenade * Peppadew paté * Peppadew Chutney * Dill cucumbers * Roasted almonds * Turkish Apricots * Stuffed peppadews with olives * Seasonal fruit * Chocolate brownies

Meat & Cheese board for 2 people – R250

Bread & butter * Camembert * Emmenthaler * Prosciutto Crudo * Milano Salami * Sundried tomato, feta & olive tapenade

Cheese board for 2 people – R180

Crackers * Emmenthaler * Camembert * Chevin * Peppadew chutney * Grapes

Snack Jars:

Biltong – R45

Droëwors – R45

Turkish Apricots – R40

Roasted Almonds – R40

Marinated Green Olives – R40

Speciality Jars:

Basil, Artichoke & Olive tapenade – R40

Olive, feta & sundried tomato tapenade – R40

Other:

Hummus – R30

Basil Pesto – R30

Chicken Liver Paté – R30

Corn & marrow fritters (4) – R40

Cheese:

Chevin – R20

Camembert = R25

Blue Cheese – R20

Emmenthaler – R30

Vegan Cheddar – R30

Meat:

Milano Salami – R40

Prosciutto Crudo – R40

Bread:

Bread & Butter – R50

Crackers (2 packs) – R30

Gluten Free Crackers (1 pack) -R20

ADDITIONAL EXTRAS

∞ We use products in our kitchen that contains nuts, gluten & dairy. ∞

Vegan & Halaal platters available on request.