



Buitenverwachting

Autumn / Winter 2021 Wine Tasting Food Menu

Monday to Saturday

Kitchen Hours: Mon-Fri 10h00 to 16h00 Sat 11h00 to 15h00

Harvest Platter for 2 people: R340



- Bread
- Butter
- Camembert
- Gouda
- Emmenthaler
- Paprika chevin
- Peppadew & cream cheese pate
- Olive, feta & sundried tomato tapenade
- Beetroot & goat's cheese tapenade
- Serrano ham
- Milano salami
- Chorizo
- Peppadew chutney
- Peppadews filled with olives
- Dill cucumber & cherry tomatoes
- Seasonal fruit
- Turkish apricots & roasted almonds
- Chocolate brownies

Vegetarian Platter for 2 people: R340



- Bread
- Butter
- Camembert
- Paprika Chevin
- Emmenthaler
- Gouda
- Peppadew & cream cheese pate
- Hummus
- Olive, feta & sundried tomato tapenade
- Grilled artichokes
- Turkish apricots & roasted almonds
- Peppadew chutney
- Beetroot & goat's cheese tapenade
- Peppadews filled with olives
- Dill cucumbers & cherry tomatoes
- Seasonal fruit
- Chocolate brownies



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Snack Board : R180



- Biltong
- Droëwors
- Salted almonds
- Turkish apricots
- Olives

Cheese Board : R180



- Crackers
- Emmentaler
- Camembert
- Chevin
- Gouda
- Green fig preserve
- Grapes

Sweet Board : R80



- Chocolate brownies
- Mini carrot cakes

Meat & Cheese Board : R220



- Bread & butter
- Emmentaler
- Camembert
- Gouda
- German salami
- Chorizo
- Olive tapenade
- Peppadew chutney

Extras to add-on to your platter

Bread & butter	R45	Peppadew chutney	R20
Salted crackers	R20	German mustard	R20
Gluten-free crackers	R20	Grilled artichokes	R25
Hummus	R20	Biltong	R45
Basil pesto	R20	Droëwors	R45
Blue cheese	R20	Chocolate brownie	R25
Chicken liver pate	R25	Mini carrot cake	R25
Vegan cheddar cheese	R25		

Please note: extras / add-ons are not available on Saturdays



Buitenverwachting Wine Tasting Room



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