

Graze bowls and boards

Spring charcuterie boards are a simple but elegant way to entertain guests. We start with a selection of our favourite cheeses, and then we add some cured meats, fruits, olives, nuts, savoury biscuits, and pickled vegetables.

WE DO SINGLE GRAZE BOWLS OR BOARDS FOR TWELVE OR TWENTY-FOUR!

GRAZE BOWL SINGLE R180
GRAZE PLATTER FOR 12 R2000
GRAZE PLATTER FOR 24 R3900

BERRY, BRIE & GRAPE

Red grapes, green grapes, blueberries, salami, Parma ham, bruschetta, pistachios, cashews, green olives, calamata olives, bread sticks, water biscuits, brie cheese, asiago cheese, biltong & Emmental cheese

APRICOT, FIG & GORGONZOLA

Fresh figs (seasonal), dates, apricots, gorgonzola cheese, pecorino cheese, bruschetta, dry roasted almonds, green olives, calamata olives, water biscuits, salami, chorizo, biltong & black berries

RASPBERRY, BLACK GRAPE & PECORINO

Grana Padano cheese, Pecorino cheese. Black grapes, toasted macadamia nuts, Parma ham, Salami, blueberries, gherkins, granadilla halves, orange segments, figs (seasonal) savoury biscuits, bruschetta & green olives.

MACARON, PEAR & CAMEMBERT

Macarons, Greek shortbread, red grapes, camembert, pecorino, black berries, savoury biscuits, blue berries, raspberries, grapefruit, strawberries, mortadella ham, chorizo & pear

BERRIES, WATERMELON & CHOCOLATE

R80 (SINGLE) / R960 (12) / R1800 (24)
(November to April) We substitute the watermelon for pineapple between May and October.

Watermelon, kiwi, green grapes, red grapes, strawberries, Lindt chocolate, black berries, raspberries, granadilla & mint

