

BABEL MENU

Each season has something special to offer. Autumn brings the bounty of the harvest season – foods that are rich in antioxidants and vitamins to strengthen our bodies for winter. Although the trees are slowly shedding their leaves, we are still enjoying sunny days outside.

We have started harvesting Frantoio olives on the farm, with other olive varieties - Kalamata, Mission, FS 17, Coratina, Don Carlo, Nocellara del Belice and Leccino - to follow. Pomegranates, with their tough skins and multitude of tiny arils, present a challenge to eat, but their health benefits are worth the trouble. Our quince espalier garden has offered up an abundance of fruit. The tartness of quince makes this a preferred choice for our autumn menu as it goes really goes well with sweet, bitter and savoury ingredients.

Dressed in green and yellow, our citrus trees promise sweet satsumas and other varieties. We have an abundance of carob. After roasting the pods for maximum flavour, we grind the seeds and then use the powder in our granola and various other dishes. Please look out for our carob syrup in the farm shop - it can be used over ice cream, with cheese, in salad dressings and marinades.

Our garden continues to inspire us and with such plenty at hand, our love for cooking never tires... May each plate bring you the joy of our farm harvest.

INTRODUCTION

YELLOW (*Vegan*)

Spicy coconut soup of roasted pumpkin and quince served with pickled lotus and ginger root and cardamom-spiced Babylonstoren almonds 115
Add deep-fried spicy calamari with toasted coconut 80
With a glass of Babylonstoren Viognier 80

RED (*Vegetarian + Gluten-free*)

Roasted balsamic beetroot and Babylonstoren Fior de Latte terrine with carob dressing and balsamic caviar 115
Add lightly smoked trout 80
With a glass of Babylonstoren Mourvèdre Rosé 65

GREEN (*Vegetarian*)

Spinach tortellini with roasted quince and ricotta served with burnt sage and macadamia butter and fresh, crunchy apple and pear sticks, and grated parmesan 115
Add 2 grilled tiger prawns 80
With a glass of Babylonstoren Candide 80

PROGRESSION

PUMPKIN (*Vegan*)

Roasted with maple syrup and citrus zest paste, served with cinnamon-and-cumin-spiced lentils, and topped with pickled quince and savoury granola 190
With a glass of Babylonstoren Viognier 80

AUBERGINE (*Vegan*)

Grilled aubergine sandwich with tahini-roasted vegetables and Romesco sauce 190
Add a char-grilled lamb cutlet 80
With a glass of Babylonstoren Babel Red 90

HALOUMI (*Vegetarian*)

Grilled haloumi skewer topped with green olive relish and served with persimmon carpaccio 250
Add crisp, shaved biltong 60
With a glass of Babylonstoren Chardonnay 140

RISOTTO (*Vegan*)

Babylonstoren Camaroli rice with star anise-infused beetroot, toasted almonds and coconut cream 265
Add 2 grilled tiger prawns 80
With a glass of Babylonstoren Chardonnay 140

FISH

Grilled fish of the day with a lime and curry leaf dressing 260
With a glass of Babylonstoren Chardonnay 140

BEEF

Fillet on the bone, served with charred bone marrow and crisp Babylonstoren black olives 285
With a glass of Babylonstoren Nebukadnesar 260

LAMB

Char-grilled cutlets with a citrus, yuzu and caper salsa verde 295
With a glass of Babylonstoren Shiraz 140

CHICKEN

Roasted baby chicken with savoury pomegranate sauce 265
With a glass of Babylonstoren Babel Red 90

COMPLETION

BITTER & SWEET (*Vegan*)

Rooibos and rose geranium panna cotta with carob syrup 95
With a glass of Babylonstoren Viognier 80

SWEET

Baked chocolate fondant with salt-roasted almonds with cream 95
With a glass of Babylonstoren Babel Red 90

SWEET & SOUR (*Vegan*)

Guava and cumin samosas served with quince sorbet 95
With a glass of Babylonstoren Chenin Blanc 65

SWEET & SAVOURY

Sage meringue sandwich with gorgonzola and roasted quince paste 95
With a glass of Babylonstoren Viognier 80