



GREENHOUSE MENU

The food served at the Greenhouse is a true reflection of the seasons and what our garden has to offer. We are committed to keeping things local to our beautiful valley. A selection of our meals can be served as a vegetarian option - please ask your waiter.

EAT

HIGH TEA SCONE / 60

Two freshly baked scones, with fresh orange zest, and chantilly-style cream. A Babylonstoren preserve or marmalade, made from tree-ripened fruit harvested at optimal ripeness and preserved to use all year round, is served alongside, Kleinrivier leyden cheese.

FIRE FOOD / 55

Our take on the classic hot dog with authentic boerewors made by our butcher. The traditional sausage is made with coarsely ground beef, coriander, black pepper, cloves, nutmeg and garden thyme, and filled into natural hog casings. Braaied on an open fire and served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our spicy/plain tomato relish, farm-made with plum tomatoes, celery, garden herbs and chillies.

SOUP / 90

Our vegan root vegetable soup is made with sweet potato, one of winter's gifts from our veggie patch, fresh coconut, kalamata olives (one of the eight olive varieties grown here on the farm), as well as citrus.

COOL SALAD / 95

Fruit, vegetables and herbs of the season with peanut & sesame seed dressing. Served with pork rump marinated in fruity, crisp Babylonstoren Chenin Blanc and citrus, smoked and then thinly sliced.

POT PIE / 95

Delicious pot pie of slow-roasted, Cape Malay spiced leg of lamb with lentils and tomato, topped with a flaky, wholewheat crust.

KIDDIES / 65

Macaroni and cheese served with homemade tomato relish and bacon crumbs (using Babylonstoren's farm-smoked bacon).

POTATO CHIPS / 35

Warm chips with flaky salt, spicy/plain farm-made tomato relish and wedges of our garden's Eureka lemons.

LAYERED SANDWICH

Your choice of our Bakery's freshly baked panini/wheat loaf/gluten-free (tapioca & millet) or 100% rye (with rooibos & coriander). With crisp greens and vegetables fresh from the garden. Add any of the following:

- *Hand-pressed Jersey milk halloumi and sundried tomato nut pesto / 85*
- *Babylonstoren smoked bacon (pork belly marinated in fresh herbs, garlic and sugar, wind-dried and hot-smoked with plumwood and oak chips) with quince chutney and jalapeno yoghurt cheese from our Cheese Room / 95*
- *Coriander beef biltong shavings from the Meat Room with blue cheese and homemade beetroot achar / 90*

CHOCOLATE CAKE PLANTER / 65

Warm gluten-free cake made with 70% dark Belgian chocolate, served with our non-pareil almonds, caramel popcorn ice cream and flaky salt.

POPSICLE / 20

Sorbet of frozen seasonal fruits and garden herbs on a stick.

QUINCE / 65

Bottled quince from the pantry, served with a splash of brandy and vanilla pod ice cream.

DRINK

BUTTERFLY PEA / 50

Vodka, homemade lemonade, butterfly pea

ROOIBOS PIMM'S (hot or cold) / 45

Pimm's, Babylonstoren rooibos, garden herb tea, fresh waterblommetjie

GLÜHWEIN (hot or cold) / 50

Red wine, warming winter spices, citrus leaf

COLD

Red, yellow or green seasonal cold-pressed juice from our Juicery (produced with unique high pressure processing (HPP) to extend shelf life without the use of preservatives or heat) / 30

Homemade ginger beer or lemonade / 35

Seasonal fruit cordial with sparkling water / 30

Almond, baobab + yoghurt stir (with creamy Jersey yoghurt from our cheesery and almonds from our nut orchards) / 45

Jug of ice tea (made with Babylonstoren's rooibos, garden herbs and seasonal fruits) / 50

Potion cold brew coffee (steeped for 21 hours) / 45

Floral Duchess (virgin gin & tonic) / 40

Babylonstoren's baobab health drink / 35

COFFEE

Our blend of coffee beans from El Salvador, Guatemala, Colombia, Ethiopia and Brazil

espresso, americano / 30

cappuccino, latte / 35

TEA

Babylonstoren honeybush or rooibos tea / 30

Ceylon, Earl grey, chamomile, green tea / 30

Freshly picked tisanes from our Healing Garden / 30

Mariage Frères loose-leaf tea:

Darjeeling, French Breakfast, Casablanca / 45

WINES

Babylonstoren Chenin Blanc 65 / 195

Babylonstoren Viognier 80 / 250

Babylonstoren Candide 65 / 220

Babylonstoren Chardonnay 140 / 420

Babylonstoren Mourvèdre Rosé 65 / 195

Babylonstoren Babel Red Blend 90 / 280

Babylonstoren Shiraz 140 / 420

Niel Joubert Brut 75 / 280

CRAFT BEER

From the Cape Brewing Company, made with crystal-clear Paarl mountain water

Lager: cold-fermented, pale blond, malty and hoppy, fresh and crisp / 55

Amber Weiss: German-style craft, fruity and aromatic / 55

Our Spice Garden, located just next to the Healing Garden, tells the tale of the ancient spice trade with the East. This tranquil green space houses various aromatic plants, such as cinnamon, nutmeg, cloves, greater galangal, ginger and turmeric. Visitors to the garden are welcome to go inside.

The Spice Garden and Greenhouse are also open for group bookings, go to babylonstoren.com to make a reservation.