



# GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and the daily harvest from the garden. What we don't grow on the farm or can't harvest at optimal ripeness, we source locally from the beautiful Drakenstein Valley. At this time of the year, we harvest plums, peaches, raspberries, courgettes, tomatoes, cucumbers and aubergines. We are also proud to offer produce from our water buffalo and Chianina herds, as well as the farm's bakery, cheesery, butchery and nut roastery in our light garden lunch selection.

## EAT

Water buffalo yoghurt stir (k)(g)(v)	95
<i>Spiced blueberry, seeded carob granola, water buffalo yoghurt and freshly cut fruit, served with our farm's harvest of almonds.</i>	
Citrus scones & clotted cream (v)	70
<i>Two freshly baked scones, offered alongside:</i>	
<ul style="list-style-type: none"> <li>unfiltered beehive honey, authentic clotted cream</li> <li>marmalade/garden preserve, clotted cream and Kleinriver colby cheese</li> </ul>	
Freshly baked croissant	
<ul style="list-style-type: none"> <li>with scrambled egg and streaky bacon 95</li> <li>with marmalade/preserve/honey and Kleinriver colby cheese 65</li> </ul>	
Chilled tomato gazpacho (v)	115
<i>Refreshing soup with tomatoes and sherry vinegar, served with crisp melba toast layered with herbed yoghurt cheese and watermelon ice.</i>	
Wholesome pot pie *(v)	140
<i>A choice of two pot pies, served with tomato, cumin &amp; coriander salad:</i>	
<ul style="list-style-type: none"> <li>slow-cooked Chianina beef and lentils topped with homemade rough puff pastry</li> <li>garden vegetables &amp; lentils with vegan puff pastry.</li> </ul>	
Harvest salad *(g)(v)	140
<i>Millet with roasted almonds, mixed herbs and our fresh garden harvest served alongside smoked chicken and a peanut butter dressing.</i>	
Potato chips *(k)(g)(v)	40
<i>Warm chips with flaky rosemary salt and balsamic tomato or jalapeño sauce.</i>	
Layered sandwich *(k)(v)	
<i>Your choice of farm-baked <b>panini</b> or <b>wholewheat loaf</b> served with homemade chutney plus crisp greens and vegetables fresh from the garden.</i>	
<i>Add one of the following:</i>	
<ul style="list-style-type: none"> <li>beef biltong, creamed blue cheese (v) 110</li> <li>smoked trout, herbed Jersey 'hangop' cheese 115</li> </ul>	
Spinach wrap *(g)(v)	125
<i>Vegan, gluten-free spinach wrap layered with roasted vegetables, hummus and crisp greens</i>	
Fire food (k)	65
<i>Our authentic boerewors roll: homemade sausage from coarsely ground Chianina beef on a freshly baked seeded roll from the Babylonstoren Bakery and served with caramelised onion, homemade tomato/jalapeño sauce.</i>	
Kiddies (k)(v)	70
<i>Macaroni and sweetmilk cheese topped with crispy bacon crumbs and served with oven-roasted balsamic tomato sauce.</i>	
Gluten-free chocolate planter	70
<i>Made with 70% dark Belgian chocolate and roasted almonds, served warm with water buffalo gelato.</i>	
Yoghurt bake	70
<i>Baked yoghurt, served with honeybush tea honeycomb dipped in white chocolate.</i>	
Water buffalo gelato (k)(g)(v)	45
<i>Authentic water buffalo gelato with dark chocolate &amp; salted roasted almonds in a waffle cone.</i>	
Popsicle *(k)(g)(v)	25
<i>Sorbet of frozen seasonal fruits &amp; garden herbs on a stick.</i>	

## DRINK

Bitterlekker MCC	95
<i>Honeybush, blood orange &amp; rosemary aperitif topped with Cap Classique</i>	
Rosé spritzer	85
<i>Babylonstoren Mourvèdre Rosé, rose cordial &amp; sparkling water</i>	
Baobab G&T	90
<i>Gin, baobab, green tea &amp; tonic water</i>	
Plum fizz	95
<i>Plum sorbet, vodka &amp; sparkling water</i>	
Water buffalo amasi	15 / 45
<i>A Zulu beverage, traditionally calabash-fermented, now with a modern twist (50 ml / 350 ml)</i>	
Cold	
<ul style="list-style-type: none"> <li>Red, yellow or green seasonal, cold-pressed juice from our juicery 30</li> <li>Homemade ginger beer or mint lemonade 35</li> <li>Bitterlekker (blood orange &amp; honeybush tea aperitif) 40</li> <li>Garden cordial with sparkling water 35</li> <li>Jug of iced tea (rooibos, garden herbs &amp; seasonal fruits) 80</li> <li>Duchess berry rose spritzer (alcohol-free) # 45</li> </ul>	
Coffee	
<i>Our blend of coffee beans from El Salvador, Guatemala, Colombia, Ethiopia &amp; Brazil:</i>	
<ul style="list-style-type: none"> <li>espresso, americano 30</li> <li>cappuccino, latte 35</li> </ul>	
Tea	
<ul style="list-style-type: none"> <li>Babylonstoren-grown honeybush or rooibos tea 30</li> <li>Ceylon, Earl Grey, chamomile, green tea 30</li> <li>DIY tisanes with fresh herbs from our Healing Garden 30</li> <li>Mariage Frères loose-leaf tea: <ul style="list-style-type: none"> <li>Darjeeling, French Breakfast, Casablanca 65</li> </ul> </li> </ul>	
Wine	
<ul style="list-style-type: none"> <li>Babylonstoren Chenin Blanc 70 / 240</li> <li>Babylonstoren Viognier 85 / 310</li> <li>Babylonstoren Candide 70 / 220</li> <li>Babylonstoren Chardonnay 170 / 630</li> <li>Babylonstoren Mourvèdre Rosé 80 / 280</li> <li>Babylonstoren Babel Red 95 / 340</li> <li>Babylonstoren Shiraz 175 / 600</li> <li>Babylonstoren Cabernet Sauvignon 120 / 450</li> <li>Babylonstoren Sprankel 1200</li> <li>Niel Joubert Brut 90 / 325</li> </ul>	
Craft beer	
<i>Alcohol-free beer:</i>	
<ul style="list-style-type: none"> <li>Devil's Peak Hero – real taste of a crafted, authentic, premium beer, with crisp, hoppy beer flavours, aromas and mouth-feel # 35</li> </ul>	
<i>From the Cape Brewing Company, made with crystal-clear Paarl mountain water:</i>	
<ul style="list-style-type: none"> <li>Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 70</li> <li>Amber Weiss – German-style craft, fruity and aromatic 70</li> </ul>	
<i>Should you have any special dietary requirements, please inform the waiter. For our chef's daily additional menu options, please refer to the blackboard. Use the key on the left as a guide and then discuss your dietary options with your waiter.</i>	
<i>Our Spice House, located next to the Healing Garden, tells of the ancient spice trade with Asia. This tranquil space houses pepper, cinnamon, nutmeg, cloves, greater galangal, ginger and turmeric. Guests are welcome to pop inside. The Spice House and Greenhouse are also open for group lunch bookings. Please reserve at <a href="http://www.babylonstoren.com">www.babylonstoren.com</a></i>	

(k) can be served as kids option – kindly ask your waiter (g) can be served as gluten-free option on request (v) can be served as vegetarian option on request # can be served as vegan option on request

To enjoy a delicious Babylonstoren treat at home, we'll deliver our range of wines and fresh bites to your door. Visit [shop.babylonstoren.com](http://shop.babylonstoren.com) and enjoy free delivery, always.

# GLASKAS SPYSKAART

Die Glaskas se ligte middagetes weerspieël die seisoene en die daaglikse oes uit die tuin. Dit wat ons nie self op die plaas kweek of wat nie by optimale rypheid geoes kan word nie, koop ons plaaslik aan in die pragtige Drakensteinvallei. Hierdie tyd van die jaar oes ons pruime, perskes, frambose, murgpampoen, tamaties, komkommer en eiervrug. Ons is trots op die interessante kombinasies afkomstig van ons plaas se trop waterbuffels en Chianina-beeste, sowel as produkte uit die bakkerij, kaasmakery en slagtery.

## EET

<b>Waterbuffeljogurt (k)(g)(v)</b> <i>Bloubessies met speserye, karobgranola, sade, gesnyde vrugte &amp; waterbuffeljogurt saam met ons plaas se eie amandels.</i>	95
<b>Sitruskons met Devonshire-room (v)</b> <i>Twee vars gebakte skons saam met:</i> <ul style="list-style-type: none"> <li>ongefilterde heuning uit ons korwe &amp; room ("clotted cream")</li> <li>konfyt/marmelade, room ("clotted cream") en Kleinriver colbykaas</li> </ul>	70
<b>Vars gebakte croissant</b> <ul style="list-style-type: none"> <li>met roereier en streepspek</li> <li>met konfyt/marmelade/heuning en Kleinriver colbykaas</li> </ul>	95 65
<b>Koue tamatiegaspacho (v)</b> <i>Koue sop met tamaties en sjerrieasyn, voorgesit saam met bros melbaroosterbrood met lae gekruide jogurtkaas en waatlemoen-ys.</i>	115
<b>Heilsame potpastei *(v)</b> <i>Ons bied 'n keuse van twee potpasteie, beide voorgesit met 'n slaai gemaak van tamatie, komyn en koljander:</i> <ul style="list-style-type: none"> <li>gestoofde Chianina-beesvleis en lensies met tuisgemaakte skilferkors</li> <li>tuinagroente en lensies met 'n veganistiese skilferkors.</li> </ul>	140
<b>Vars tuinslaai *(g)(v)</b> <i>Mannakoring ("millet") met geroosterde amandels, gemengde kruie en vars tuinagroente, saam met geroekte hoender en grondboontjieslaaisous.</i>	140
<b>Aartappelskyfies *(k)(g)(v)</b> <i>Warm aartappelskyfies bedien met roosmarynsoutvlokkies en tamatiesous (gemaak van oondgeroosterde tamaties &amp; balsamasyn) of jalapeñosous.</i>	40
<b>Toebroodjie van die dag *(k)(v)</b> <i>Kies uit vars gebakte panini of heelgraanbrood voorgesit saam met tuisgemaakte blatjang, kraakvars blare en groente uit die tuin. Voeg een van die volgende by:</i> <ul style="list-style-type: none"> <li>beesbiltong &amp; geroomde bloukaas (v)</li> <li>gerookte forel en gekruide waterbuffeljogurtkaas (hangop)</li> </ul>	110 115
<b>Vars spinasierol *(g)(v)</b> <i>Veganistiese, glutenvrye spinasierol ("wrap") met lae geroosterde groente, hummus en kraakvars groenigheid uit die tuin</i>	125
<b>Oor die kole (k)</b> <i>Tradisionele boereworsrolletjie: tuisgemaakte wors van grofgemaalde Chianina-beesvleis bedien op 'n vars broodrolletjie uit die Babylonstoren Bakkerij, saam met gekarameliseerde uie en tuisgemaakte tamatie- of jalapeñosous.</i>	65
<b>Vir die kinders (k)(v)</b> <i>Macaroni en soetmelkkaas, met bros krummels van ons eie geroekte spek bo-oor gestrooi plus tamatiesous gemaak van oondgeroosterde tamaties &amp; balsamasyn.</i>	70
<b>Glutenvrye sjokoladebederf in 'n fles</b> <i>Gemaak met 70% donker Belgiese sjokolade en geroosterde amandels. Word warm bedien saam met waterbuffelgelato.</i>	70
<b>Gebakte jogurt</b> <i>Gebakte jogurt saam met heuningbostee-heuningkoeklekkers in wit sjokolade gedoop.</i>	70
<b>Waterbuffelgelato (k)(g)(v)</b> <i>Eg Italiaanse gelato gemaak van ons waterbuffelmelk, voorgesit met donker sjokolade en geroosterde amandels in 'n wafelhorinkie.</i>	45
<b>Yslollie *(k)(g)(v)</b> <i>Sorbet op 'n stokkie (gevriesde seisoenale vrugte en tuinkruie).</i>	25

## DRINK

<b>Bitterlekker MCC</b> <i>Aperitief van heuningbos, bloedlemoen &amp; roosmaryn met Cap Classique</i>	95
<b>Rosé &amp; borrels</b> <i>Babylonstoren Mourvèdre Rosé, roosstroop &amp; borrelwater</i>	85
<b>Kremetart &amp; jenewer</b> <i>Jenewer, kremetart, groentee &amp; tonikum</i>	90
<b>Pruimbruisdrankie</b> <i>Pruimsorbet, vodka &amp; borrelwater</i>	95
<b>Dikmelk</b>	15 / 45
<i>Maas (of amasi) is 'n Zulu-drinkie wat tradisioneel in kalbassies gegis word. Ons s'n het 'n moderne klappie weg (50 ml of 350 ml).</i>	
<b>Koud</b> <ul style="list-style-type: none"> <li>Rooi, geel of groen seisoenale, koudgeparste sap van ons sapsmakery</li> <li>Tuisgemaakte gemmerbier of kruisementlimonade</li> <li>Bitterlekker (aperitief van bloedlemoen &amp; heuningbostee)</li> <li>Vrugtestroop met borrelwater</li> <li>Skinkbeker met ystee (rooibos, tuinkruie &amp; seisoenale vrugte)</li> <li>Duchess bessie-en-roos bruisdrankie (alkoholvry) #</li> </ul>	30 35 40 35 80 45
<b>Koffie</b> <i>Ons spesiaal uitgesoekte vermenging van koffiebone uit El Salvador, Guatemala, Colombia, Ethiopië &amp; Brasilië:</i> <ul style="list-style-type: none"> <li>espresso, americano</li> <li>cappuccino, latte</li> </ul>	30 35
<b>Tee</b> <ul style="list-style-type: none"> <li>Babylonstoren se eie heuningbos- of rooibostee</li> <li>Ceylon, Earl Grey, kamille, groentee</li> <li>Doen-dit-self-aftreksels met vars kruie uit ons Helende Tuin</li> <li>Mariage Frères-losblaartee: <ul style="list-style-type: none"> <li>Darjeeling, Franse ontbyttee, Casablanca</li> </ul> </li> </ul>	30 30 30 65
<b>Wyn</b> <ul style="list-style-type: none"> <li>Babylonstoren Chenin Blanc</li> <li>Babylonstoren Viognier</li> <li>Babylonstoren Candide</li> <li>Babylonstoren Chardonnay</li> <li>Babylonstoren Mourvèdre Rosé</li> <li>Babylonstoren Babel Red</li> <li>Babylonstoren Shiraz</li> <li>Babylonstoren Cabernet Sauvignon</li> <li>Babylonstoren Sprankel</li> <li>Niel Joubert Brut</li> </ul>	70 / 240 85 / 310 70 / 220 170 / 630 80 / 280 95 / 340 175 / 600 120 / 450 1200 90 / 325
<b>Boetiekbier</b> <i>Alkoholvrye bier:</i> <ul style="list-style-type: none"> <li>Devil's Peak Hero – outentieke premiebier, met vars hopgeure en mondgevoel soos dié van die ware Jakob #</li> <li>Cape Brewing Company (gemaak met kristalhelder bergwater uit die Paarl): <ul style="list-style-type: none"> <li>Lager – koudgefermenteer, ligblond, vars smaak met mout- en hopgeure</li> <li>Amber Weiss – Duitse styl, vrugtig en aromaties</li> </ul> </li> </ul>	35 70 70
<i>Stel die kelner asseblief in kennis van enige spesiale dieetvereistes. Kyk op die swartbord vir ons sjef se addisionele spyskaartkeuses vir vandag. Gebruik die sleutel links vir alternatiewe opsies, en bespreek dit asseblief met die kelner.</i>	
<i>Ons Speserijhuis, reg langs die Helende Tuin, vertel die verhaal van die antieke speserijhandel met Asië. Dié rustige spasie bied 'n tuiste aan peper, neutmuskaat, kaneel, naeltjies, groot galanga, gemmer en borrie. Kom loer gerus in! Die Speserijhuis en Glaskas is beskikbaar vir groepbesprekings by <a href="http://www.babylonstoren.com">www.babylonstoren.com</a></i>	

(k) kan as kinderopie bedien word – vry gerus die kelner (g) kan op versoek as glutenvrye opsie bedien word (v) kan op versoek as vegetariese opsie bedien word \* kan op versoek as veganistiese opsie bedien word # kan op versoek as alkoholvrye opsie bedien word