

# GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and the daily harvest from the garden. What we don't grow on the farm, we source locally from the beautiful Drakenstein Valley. This summer, we celebrate water buffalo cheese made with milk from our own herd, alongside our farm harvest of plums, figs and prickly pears.

## EAT

### CITRUS SCONE & CLOTTED CREAM / 60

Two freshly baked scones, offered alongside authentic Jersey clotted cream, Babylonstoren preserve or marmalade (made from fruit harvested at optimal ripeness) and Kleinriver leyden cheese (with caraway seed).

### FLOWER PETAL TOMATO GAZPACHO / 90 \* (g)(v)

Chilled gazpacho with edible flower ice (nasturtium, snapdragon, day lily, pansy, elderflower & pineapple sage), served with crisp melba toast.

### POT PIE / 95

Babylonstoren's own Chianina beef, slow cooked with fragrant herbs and plum tomatoes, topped with a wholewheat puff pastry crust. On the side, spring vegetable & banana blossom pickle, and a drizzle of our Frantoio harvest olive oil.

### GARDEN SALAD / 95 \* (g)

Water buffalo mozzarella caprese enclosed in mulberry leaf, served with garden crudités, summer fruits and mulberry dressing

### POTATO CHIPS / 35 \* (k)(g)

Warm chips with flaky rosemary salt, farm-made, oven-roasted balsamic tomato sauce or chakalaka, and fresh lemon wedges from our Eureka harvest.

### LAYERED SANDWICH / 95 (g)

Your choice of **wholewheat loaf**, our **gluten-free tapioca & millet bread**, or this morning's **panini** (made with a ciabatta poolish, fermented overnight, folded twice then baked to perfection). All served with homemade chutney plus crisp greens and vegetables fresh from the garden. Add one of the following:

- Beef biltong, with blue rock cheese and chutney from our spring harvest or
- Pan-fried water buffalo halloumi, layered with sundried tomato chimichurri or
- Smoked chicken slices with blueberry & mustard water buffalo yoghurt cheese

### FIRE FOOD / 60 (k)

Our authentic boerewors roll – homemade sausage from coarsely ground Chianina beef, coriander, black pepper, cloves, nutmeg and garden thyme, filled into natural hog casings. Braaied on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our oven-roasted balsamic tomato sauce or chakalaka (farm-made with plum tomatoes, celery, garden herbs & chillies).

- Add kimchi / 25 (g)

This traditional Korean side dish of spicy, pickled cabbage can be super sour and powerfully pungent. Thanks to natural fermentation, the cabbage is packed with flavour and umami.

### KIDDIES / 65 (k)

Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using farm-smoked bacon). Served with oven-roasted balsamic tomato sauce.

### GLUTEN-FREE CHOCOLATE CAKE PLANTER / 70

Made with 70% dark Belgian chocolate and lacto-fermented blueberries. Served warm with vanilla pod ice cream and roasted Ferragnes almonds from our nut roastery.

### CHILLED PEAR & PERSIMMON / 65 \* (g)

Packham pear poached in rosé wine, with rose petals, pink peppercorns and Fuyu persimmon & fudge ice cream.

### BAKED YOGHURT / 65 (g)

Baked yoghurt (made with water buffalo milk) with our take on strawberry kasundi, served with an almond wafer.

### POPSICLE / 20 \* (k)(g)

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

Please inform the chef should you have any special dietary requirements. Your waiter can tell you about vegetarian options and bring the blackboard with today's special delights.

## DRINK

### ROOIBOS PIMM'S / 60

Pimm's, Babylonstoren rooibos, pineapple sage & lemon verbena

### BITTERLEKKER MCC / 80 #

Honeybush, blood orange & rosemary aperitif topped with MCC

### BAOBAB GREEN TEA G&T / 70 #

Baobab, fresh Eureka lemon, green tea, gin & tonic

### STRAWBERRY CELEBRATION / 65

Strawberry sorbet, vodka & sparkling water topped with strawberry cordial

### COLD

Almond, baobab & yoghurt stir (we grow Nonpareil, Peerless & Ferragnes almonds) / 45

Red, yellow or green seasonal, cold-pressed juice from our juicery / 30

Homemade ginger beer or mint lemonade / 35

Bitterlekker (alcohol-free aperitif) / 35

Seasonal fruit cordial with sparkling water / 30

Jug of iced tea (rooibos, garden herbs & seasonal fruits) / 70

Floral Duchess (alcohol-free gin & tonic) / 40 #

### COFFEE

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

espresso, americano / 30

cappuccino, latte / 35

### TEA

Babylonstoren-grown honeybush or rooibos tea / 30

Ceylon, Earl Grey, chamomile, green tea / 30

DIY tisanes with fresh herbs from our Healing Garden / 30

Mariage Frères loose-leaf tea:

Darjeeling, French Breakfast, Casablanca / 45

### WINE

Babylonstoren Chenin Blanc 70 / 215

Babylonstoren Viognier 85 / 285

Babylonstoren Candide 65 / 220

Babylonstoren Chardonnay 145 / 490

Babylonstoren Mourvèdre Rosé 65 / 230

Babylonstoren Babel Red Blend 90 / 300

Babylonstoren Shiraz 145 / 460

Babylonstoren Sprankel 980

Niel Joubert Brut 80 / 320

### CRAFT BEER

Alcohol-free beer:

Devil's Peak Hero – real taste of a crafted, authentic, premium beer, with crisp, hoppy beer flavours, aromas and mouth-feel / 30 #

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

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp / 60

Amber Weiss – German-style craft, fruity and aromatic / 60

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 bookings. Please reserve at [www.babylonstoren.com](http://www.babylonstoren.com)

(k) can be served as kids' option

\* can be served as vegan option on request

# can be served as alcohol-free option on request

(g) can be served as gluten-free option on request

Please wear your mask at all times, except when eating or drinking