

# 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. We are now celebrating our garden's harvest of plums, pumpkins, grapes and figs.

## 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).

### PUMPKIN SOUP / 90 \* (g)(v)

Cape Malay spiced butternut soup with almonds, orange as well as mascarpone ice cream. Served chilled (or warm on request).

### CHICKEN POT PIE / 95

Coq au vin, slow-cooked in chenin blanc and fragrant herbs then topped with a wholewheat puff pastry crust. On the side, pickled summer vegetables and a drizzle of our Frantoio harvest olive oil.

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

Trout & cream cheese roulade, served with garden crudité's, summer fruits and fennel & almond 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 shiraz grape buffalo yoghurt cheese
- Pan-fried water buffalo halloumi and pumpkin achar
- Thinly sliced, hot-smoked pork rump (marinated in Babylonstoren Chenin Blanc), served with Packham pear chutney

### FIRE FOOD / 60 (k)

Our authentic boerewors roll: homemade sausage from coarsely ground Chianina beef, coriander, black pepper, cloves, nutmeg and garden thyme (contains pork). Braai'd 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 roasted Ferragnes almonds from our nut roastery. Served warm with vanilla pod ice cream.

### BAKED YOGHURT / 65 (g)

Baked yoghurt (made with water buffalo milk) served with garden figs and an almond wafer. (Our farm's figs include Caromb, White Genoa, Kadota, Brown Turkey, Greta, Adam, Smyrna, Black Mission, Marseilles, Tiger & Diana.)

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

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

### 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

### PLUM CELEBRATION / 60 #

Plum cordial as well as fresh & frozen plums, with vodka & sparkling water, topped with fresh basil (Varieties grown on the farm include: Suplum 25, Black Pearl, African Rose, Laetitia & African Delight.)

### 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

### WHITE WINE SPRITZER / 65 #

Sunkiss plum cordial, white wine & sparkling water

### 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

Black Pearl plum 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