



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. In winter, the crisp cold brings us sweet root vegetables, beautiful brassicas and colourful citrus. 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

Buffalo yoghurt stir (k)(g)(v)	95
<i>Spiced blueberry, seeded carob granola, freshly cut fruit & water buffalo yoghurt served with our farm's harvest of Nonpareil, Peerless and Ferragnes almonds.</i>	
Citrus scones & clotted cream (v)	65
Two freshly baked scones, offered alongside	
<ul style="list-style-type: none"> our beekeeper's raw, unfiltered honey & authentic Jersey clotted cream marmalade/garden preserve, clotted cream, Kleinriver colby cheese 	
Hearty vegetable & three-bean soup *(g)(v)	115
<i>During winter we harvest a variety of root vegetables which we use for this tasty vegetable soup served with crisp garlic croutons.</i>	
Wholesome pot pie *(v)	120
<i>We offer a choice of two pot pies, served alongside a garden vegetable pickle:</i>	
<ul style="list-style-type: none"> slow-cooked lamb with toasted Malay spices and waterblommetjies, topped with a wholewheat puff pastry crust garden vegetables & lentils with vegan puff pastry. 	
Harvest salad *(g)(v)	125
<i>Red millet salad with roasted almonds, red mizuna, spekboom and fresh garden harvest. Served alongside smoked trout, cream cheese roulade and topped with a ponzu dressing.</i>	
Potato chips *(k)(g)(v)	40
<i>Warm chips with flaky rosemary salt, oven-roasted balsamic tomato sauce and fresh lemon wedges.</i>	
Layered sandwich *(k)(g)(v)	
<i>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:</i>	
<ul style="list-style-type: none"> beef biltong & creamed blue cheese (g)(v) 	110
<ul style="list-style-type: none"> crispy Babylonstoren streaky bacon ribbons with herbed water buffalo jalapeño yoghurt cheese (g)(v) 	115
<ul style="list-style-type: none"> vegan seitan mayo and garden slaw (seitan is a vegan substitute for chicken that is very high in protein) *(k)(v) 	115
<ul style="list-style-type: none"> vegan, gluten-free spinach wrap layered with hummus, roasted vegetables, homemade chutney and crisp greens *(g)(v) 	125
Fire food (k)	65
<i>Our authentic boerewors roll: homemade sausage from coarsely ground Chianina beef, coriander, black pepper, cloves, nutmeg and garden thyme (contains pork). Braied on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our oven-roasted balsamic tomato sauce or tomato relish with smoked jalapeño & pickled onion shavings.</i>	
Kiddies (k)(v)	70
<i>Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using farm-smoked bacon). Served with oven-roasted balsamic tomato sauce.</i>	
Gluten-free chocolate planter	70
<i>Made with 70% dark Belgian chocolate and roasted Ferragnes almonds from our nut roastery. Served warm with water buffalo gelato.</i>	
Pecan nut & persimmon bake (k)(g)(v)	65
<i>Warm pecan nut bake with gelato (made with water buffalo milk and persimmon), topped with honeybush tea honeycomb dipped in white chocolate.</i>	
Water buffalo gelato (k)(g)(v)	30
<i>Authentic water buffalo gelato with dark chocolate & salted roasted almonds in a waffle cone.</i>	
Popsicle *(k)(g)(v)	25
<i>Sorbet of frozen seasonal fruits & garden herbs on a stick.</i>	

DRINK

Spiced celebration	85
<i>Glühwein (spiced red wine) served ice-cold or warm</i>	
Baobab olive crush	90
<i>Gin, crushed olives, baobab, green tea & tonic water</i>	
Citrus fizz	95
<i>Citrus sorbet, vodka & sparkling water</i>	
Water buffalo amasi	15 / 35
<i>A Zulu beverage, traditionally calabash-fermented, now with a modern twist (50 ml / 350 ml)</i>	
Cold	
<i>Red, yellow or green seasonal, cold-pressed juice from our juicery</i>	30
<i>Homemade ginger beer or mint lemonade</i>	35
<i>Bitterlekker (blood orange & honeybush tea aperitif)</i>	40
<i>Garden cordial with sparkling water</i>	35
<i>Baobab green tea cordial with sparkling water</i>	35
<i>Jug of iced tea (rooibos, garden herbs & seasonal fruits)</i>	80
<i>Floral Duchess (alcohol-free gin & tonic) #</i>	45
Coffee	
<i>Our blend of coffee beans from El Salvador, Guatemala, Colombia, Ethiopia & Brazil:</i>	
<i>espresso, americano</i>	30
<i>cappuccino, latte</i>	35
<i>Affogato: water buffalo gelato with a shot of hot espresso</i>	55
Tea	
<i>Babylonstoren-grown honeybush or rooibos tea</i>	30
<i>Ceylon, Earl Grey, chamomile, green tea</i>	30
<i>DIY tisanes with fresh herbs from our Healing Garden</i>	30
<i>Mariage Frères loose-leaf tea:</i>	
<i>Darjeeling, French Breakfast, Casablanca</i>	50
Hot chocolate	40
<i>A cup of hot milk with white or dark Belgian chocolate buttons on the side</i>	
Wine	
<i>Babylonstoren Chenin Blanc</i>	70 / 240
<i>Babylonstoren Viognier</i>	85 / 310
<i>Babylonstoren Candide</i>	70 / 220
<i>Babylonstoren Chardonnay</i>	170 / 630
<i>Babylonstoren Mourvèdre Rosé</i>	80 / 280
<i>Babylonstoren Babel Red</i>	95 / 340
<i>Babylonstoren Shiraz</i>	175 / 600
<i>Babylonstoren Sprinkel</i>	1200
<i>Niel Joubert Brut</i>	90 / 325
Craft beer & cyder	
<i>Alcohol-free beer:</i>	
<i>Devil's Peak Hero – real taste of a crafted, authentic, premium beer, with crisp, hoppy beer flavours, aromas and mouth-feel #</i>	35
<i>From The Newt in Somerset, these cyders are made with 100% apple juice, using slow cold fermentation:</i>	
<i>The Newt Sweet Somerset Cyder</i>	60
<i>The Newt Medium Somerset Cyder</i>	60
<i>The Newt Dry Somerset Cyder</i>	60
<i>From the Cape Brewing Company, made with crystal-clear Paarl mountain water:</i>	
<i>Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp</i>	70
<i>Amber Weiss – German-style craft, fruity and aromatic</i>	70

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.

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

(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 # can be served as alcohol-free option on request