



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 scones freshly baked with fresh orange zest, served with 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 offered alongside Kleinrivier leyden cheese.

SOUP / 90

Plum tomato, watermelon & Greek basil gazpacho and on the side crisp melba toast with buffalo yoghurt cheese.

COOL SALAD / 95

Tomato, cucumber, mint & berry quinoa with garden crudités and marinated smoked chicken.

POT PIE / 95

Slow-cooked pork & Granny Smith apple pot pie, topped with a wholewheat puff pastry crust, served with fresh apple & sesame seed coleslaw.

POTATO CHIPS / 35

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

LAYERED SANDWICH

Your choice of **wholeheat loaf**, our **gluten-free white** or this morning's baked **panini** (made with a ciabatta poolish, fermented overnight, folded twice then baked to perfection). With homemade chutney, crisp greens and vegetables fresh from the garden. Add any of the following:

- Basil & sundried tomato yoghurt cheese plus salsa verde marinated tomatoes / 90
- Pork rump marinated in Babylonstoren Chenin Blanc and citrus, then smoked and thinly sliced, with smoked paprika crushed chickpeas / 95
- Coriander beef biltong shavings from the Meat Room, with full fat semi-soft blue rock cheese and pear chutney from our pantry / 90

FIRE FOOD / 55

Our take on the classic hotdog with authentic boerewors made by our butcher. For the traditional sausage he uses coarsely ground beef, coriander, black pepper, cloves, nutmeg and garden thyme, filled into natural hog casings. Braised on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our plain tomato relish or chakalaka relish (farm-made with plum tomatoes, celery, garden herbs and chillies).

KIDDIES / 65

Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using Babylonstoren's farm-smoked bacon). Served with sun-ripened tomato relish.

CHOCOLATE CAKE PLANTER / 65

Warm, gluten-free cake made with 70% dark Belgian chocolate, served with our Nonpareil almonds and mascarpone ice cream.

BAKED YOGHURT / 65

Jersey milk yoghurt baked with hand-picked Eureka lemon and lemon thyme (one of four varieties on the farm), and our baker's gluten-free almond crisp.

POPSICLE / 20

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

DRINK

BABYLONSTOREN MOURVÈDRE ROSÉ & ROSE PETAL SPRITZER / 60

Babylonstoren Mourvèdre Rosé wine, rose petal cordial, fresh roses & sparkling water. Our farm's rose varieties include Mme Alfred Carrière, Lamarque, Souvenir de la Malmaison, Crème Caramel & New Dawn.

CHANDLER STRAWBERRY FIZZ / 65

Strawberry sorbet, vodka, soda & lemon thyme

BAOBAB GREEN TEA G&T / 60

Baobab, Eureka lemon, green tea, gin & tonic

COLD

Almond, baobab & yoghurt stir (with 100% full cream Jersey yoghurt from our cheesery and roasted almonds from our roaster in the Lekker Room) / 45

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

Naomi's homemade ginger beer or mint lemonade / 35

Seasonal fruit cordial with sparkling water / 30

Jug of iced tea (rooibos, garden herbs & seasonal fruits) / 55

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

Floral Duchess (virgin gin & tonic) / 40

COFFEE

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

espresso, americano / 30

cappuccino, latte / 35

TEA

Babylonstoren 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

WINES

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

Niel Joubert Brut 80 / 320

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 right 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. Please go to babylonstoren.com to make a reservation.