



GREENHOUSE MENU

Food at the Greenhouse reflects the season and the daily harvest from the garden. You'll find fresh, local produce from our garden and from trusted local growers in the beautiful Drakenstein Valley. In spring and summer we harvest brassicas, the first peas and asparagus, and wait patiently on sun-kissed heirloom tomatoes. For our light garden lunch selection, 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.

FARM MORNINGS

Water buffalo yoghurt and granola (g)* 90

Alta's water buffalo yoghurt, seasonal fruit and farm granola with Arne's Babylonstoren honey and Nonpareil almonds.

For a vegan dish, we can replace the water buffalo yoghurt with coconut yoghurt.

Freshly baked scone or Peachy's croissant 110

With garden preserve, authentic clotted cream, cheese from our neighbouring farm, Babylonstoren honey and farm butter.

Greenhouse croissant 150

With farm-fresh scrambled eggs and farm-smoked bacon or Franschoek smoked trout.

LIGHT GREENHOUSE AFTERNOONS

Didi's vegetable and grain bowl (g)(v)* 200

Marinated summer fruit and vegetables, cooked grain of the day, fresh herbs and a garden-inspired dressing.

Mariette's summer forage salad (g)(v)* 200

A daily harvest salad of fresh vegetables, herbs and summer pickings, and a garden-inspired vinaigrette with your choice of Franschoek smoked trout, marinated Elgin chicken or Alta's Babylonstoren water buffalo mozzarella.

Soup of the season (v) 120

Fresh soup of the day that changes with the rhythms of the season.

Homemade potato gnocchi (v) 200

With Babylonstoren 3-year-old barrel-aged balsamic, fresh herbs and shaved parmesan.

FROM THE FIRE

Jaco's Chianina beef boerewors roll (g) 90

Authentic boerewors roll with Rietvlei Chianina beef sausage, caramelised onion and slow-cooked tomato "smoor".

Rietvlei Chianina beef burger (g) 200

Peachy's freshly baked brioche bun, Chianina beef patty, seasonal garnish and garden pickles.

Peachy's roosterkoek 150

Fresh roosterkoek from the fire served with your choice of:

- Alta's water buffalo milk herb "hangop" cheese & smoked Franschoek trout,
- sun-dried tomato pesto & Shelvin's farm charcuterie, or
- hummus, roasted summer vegetables & Carin's garden herb pesto (v)*

Potato chips (v)* 65

Served with Wendoleen's slow-roasted tomato sauce.

TO FINISH AT THE GREENHOUSE

Homemade authentic water buffalo gelato (g)(v) 45

Served with toasted Nonpareil almonds.

Baked water buffalo yoghurt 90

With mountain rooibos and farm-roasted macadamia nuts.

Freshly churned summer sorbet 65

Fresh sorbets inspired by our summer garden flavours.

Popsicle (g)(v)* 35

Frozen seasonal fruit & garden herb sorbet on a stick.

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

*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 and enjoy **free delivery, always.***

DRINKS

Bitterlekker MCC 95

Honeybush, blood orange & rosemary aperitif topped with Cap Classique

Seasonal G&T 95

Gin, Babylonstoren cordial & tonic water

Seasonal fizz 95

Seasonal sorbet, vodka & sparkling water

Water buffalo amasi 15 / 90

A Zulu beverage, traditionally calabash-fermented, with a modern twist (50 ml / 500 ml)

COLD

Red, yellow or green seasonal, cold-pressed juice from our Juicery 70

Vonkeltee – honeybush or rooibos 45

Homemade ginger beer or mint lemonade 45

Bitterlekker (blood orange & honeybush tea aperitif) 45

Garden cordial with sparkling water 65

Jug of iced tea (rooibos, garden herbs & seasonal fruits) 110

Duchess (alcohol-free) spritzer 45

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 65

WINE

Babylonstoren Chenin Blanc 80 / 320

Babylonstoren Viognier 100 / 380

Babylonstoren Candide 75 / 270

Babylonstoren Chardonnay 215 / 800

Babylonstoren Mourvèdre Rosé 100 / 370

Babylonstoren Babel Red 95 / 480

Babylonstoren Shiraz 210 / 775

Babylonstoren Cabernet Sauvignon 160 / 600

Babylonstoren Sprankel 1700

Niel Joubert Brut 90 / 325

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 45

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

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 75

Amber Weiss – German-style craft, fruity and aromatic 75

*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 below as a guide and then discuss your dietary options with your waiter.*

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

(v) vegetarian

* can be served as vegan option on request