



All platters are served with Babylonstoren freshly baked artisan bread, our award-winning extra virgin olive oil, as well as crisp vegetables and juicy fruit, freshly picked from our garden.

WINE TASTING ROOM SNACK PLATTER MENU FOR TWO

PLATTERS

185 / WINEMAKER'S PLATTER

duck liver pâté, biltong, droëwors, Dalewood huguenot and brie, marinated baby tomato salad, homemade preserve

200 / FISH PLATTER

smoked salmon roulade, smoked snoek pâté, Babylonstoren 'hang op' cheese truffles with lemon and cumin marinated cucumber salad

220 / CELLAR MASTER'S PLATTER

bresaola, salami, leyden cheese, Babylonstoren fior di latte, caprese salad, olives, homemade preserve

165 / VEGETARIAN PLATTER

roasted mixed nuts, avocado, Babylonstoren fior di latte, caprese salad, Dalewood brie, homemade preserve

WINE BY THE GLASS

(only available with platters)

45 / CHENIN BLANC

43 / MOURVÈDRE ROSÉ

55 / VIOGNIER

90 / CHARDONNAY

58 / BABEL RED BLEND

70 / SHIRAZ

100 / SPRANKEL

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