TASTING ROOM PLATTER MENU

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

PLATTERS

All platters are perfect for two people sharing.

Vegan/gluten-free cracker options available.

WINEMAKER'S PLATTER chicken liver pâté, Babylonstoren biltong and droëwors, Dalewood brie, Klein River Stanford cheese,

marinated baby tomato salad, hummus, homemade preserve

GLIDING PLATTER 370

smoked trout roulade, smoked snoek pâté, Babylonstoren roasted and salted nuts, avocado, Babylonstoren sundried tomato "hangop" cheese truffles, hummus, homemade preserve

DELI AND DAIRY PLATTER 390

Babylonstoren beef charcuterie, Babylonstoren cured pork loin and biltong, Dalewood brie, Klein River Leyden and Stanford cheese, Babylonstoren fior di latte caprese salad, hummus, homemade preserve

HARVEST PLATTER 360

Babylonstoren roasted and salted nuts, avocado, Klein River leyden and Stanford cheese, Dalewood brie, olives, marinated mushrooms, Babylonstoren fior di latte caprese salad, hummus, homemade preserve

VEGAN PLATTER 320

Babylonstoren olives, Babylonstoren roasted and salted nuts, cashew-style camembert, plant-based gouda-style cheese, marinated mushrooms, marinated baby tomato salad, hummus, vegan-friendly artisanal bread, homemade preserve

JUST A SNACK 210

Babylonstoren roasted nuts, biltong, olives, "hangop" cheese truffles, bread crisps Perfect for one person or as a light snack

WINE BY THE GLASS

(only available with platters)

CHENIN BLANC	70
VIOGNIER	85
CHARDONNAY	170
CANDIDE	70
MOURVÈDRE ROSÉ	80
BABEL RED BLEND	95
CABERNET SAUVIGNON	120
SHIRAZ	175