



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

195 / WINEMAKER'S PLATTER

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

205 / FISH PLATTER

smoked salmon roulade, smoked snoek pâté, Babylonstoren roasted nuts, Babylonstoren 'hang op' cheese truffles, homemade preserve

220 / CELLAR MASTER'S PLATTER

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

175 / VEGETARIAN PLATTER

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

WINE BY THE GLASS

(only available with platters)

45 / CHENIN BLANC

55 / MOURVÈDRE ROSÉ

55 / VIOGNIER

60 / CANDIDE

90 / CHARDONNAY

65 / BABEL RED BLEND

80 / SHIRAZ

140 / SPRANKEL

120 / NEBUKADNESAR

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