



*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.
All platters are perfect for two people sharing.*

WINE TASTING ROOM SNACK PLATTER MENU FOR TWO

PLATTERS

210 / WINEMAKER'S PLATTER
*duck liver pâté, biltong, droëwors, Dalewood huguenot and brie,
marinated baby tomato salad, homemade preserve*

220 / FISH PLATTER
*smoked salmon roulade, smoked snoek pâté, Babylonstoren roasted nuts,
Babylonstoren 'hang op' cheese truffles, homemade preserve*

240 / CELLAR MASTER'S PLATTER
*Babylonstoren smoked pork rump, Babylonstoren coppa ham,
Babylonstoren biltong, leyden cheese, Dalewood brie, olives,
Babylonstoren fior di latte caprese salad, homemade preserve*

190 / 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)

70 / CHENIN BLANC

85 / VIOGNIER

145 / CHARDONNAY

65 / CANDIDE

65 / MOURVÈDRE ROSÉ


90 / BABEL RED BLEND

120 / CABERNET SAUVIGNON

145 / SHIRAZ

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