

GREENHOUSE MENU

Food at the Greenhouse reflects the season and the daily harvest. You'll find fresh produce from our garden and from trusted growers in the beautiful Drakenstein Valley. We honour the garden and farm in every dish. Our garden lunches feature produce from our water buffalo and Chianina herds, as well as the farm bakery, cheesery, butchery and nut roastery.

FARM MORNINGS

Yoghurt and granola 155
Alta's water buffalo yoghurt with Arné's Byzantium honey, seasonal fruit, house granola and roasted Nonpareil almonds. Vegan coconut yoghurt available.

Ouma's scones 135
Freshly baked scones with farm butter, strawberry preserve, Milkwood clotted cream and aged Dalewood cheddar.

Rietvlei scramble
Soft, scrambled free-range eggs on Peachy's delicious bread:
- *served with* ***trout*** 175
- *served with* ***bacon.*** 155

Farmhouse Turkish eggs 165
Free-range eggs, whipped water buffalo "hangop", warm chilli butter, garden herbs and toasted focaccia.

The farmer's plate (g) 145
Soft-boiled egg, cured meats, mature cheddar, seasonal pickles and warm farm bread.

LIGHT GREENHOUSE AFTERNOONS

Forage salad (g)*
The grain of the day, freshly harvested vegetables, leaves and herbs, seasonal vinaigrette and your choice of:
- *Creamy water buffalo* ***mozzarella*** *from our cheesemaker Alta* **(v)** 250
- *Oak-smoked Franschhoek* ***trout*** *dressed in Eureka lemon* 240
- *Grilled Elgin* ***chicken*** *cooked over the coals.* 230

Greenhouse grazing plate 230
Whipped hummus, Babylonstoren olives, farm charcuterie, olive oil focaccia and garden crudités.

Soup of the day (v) 145
Seasonal soup inspired by the day's harvest.

Wendoleen's garden pesto pasta (v) 195
Fresh pasta, garden herb pesto, aged parmesan and Babylonstoren olive oil.

FROM THE FIRE

Laurens's Chianina beef boerewors roll 135
Wood-fired Chianina boerewors, caramelised onions and slow-cooked tomato "smoor".

Rietvlei Chianina beef burger 210
Chianina beef patty on Peachy's brioche bun with seasonal garnish and garden pickles.

Farm potato chips (g) (v) * 65
Served with our slow-cooked tomato "smoor".

Peachy's focaccia 185
Wood-fired olive oil flatbread with your choice of:
- *Shelvin's farm* ***charcuterie****, sundried tomato "hangop" & preserved sweet peppers.*
- *Water buffalo* ***mozzarella*** *with Anushka's herb pesto & roasted seasonal vegetables.* **(v)**
- *Babylonstoren* ***biltong & whipped gorgonzola mousse*** *with pear chutney.*

TO FINISH AT THE GREENHOUSE

Water buffalo gelato or seasonal sorbet (g) (v) 95
Garden-inspired flavours served with seasonal fruit.

Bake of the day (g) (v) 110
Gluten-free chocolate cake with seasonal fruit & whipped citrus cream.

(g) can be prepared gluten-free on request
(v) vegetarian
*** can be prepared vegan on request**

Please speak to your waiter about any specific requirements.
For additional daily options, kindly refer to the blackboard.

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 get* ***free delivery for orders over R500.***

SEASONAL SIPS & FARM FAVOURITES

Bitter*lekker* CC 130
Honeybush, blood orange & rosemary aperitif topped with Cap Classique

Seasonal G&T 95
Craft gin, Babylonstoren cordial and tonic water

Seasonal fizz 95
Fruit sorbet, vodka and sparkling water

Water buffalo amasi 25 / 95
Traditionally cultured water buffalo milk, served with a modern farm twist (50 ml / 500 ml)

COLD

Red, yellow or green cold-pressed juice from today's harvest 70
Vonkeltee (honeybush or rooibos cold-brew sparkling tea) 55
Vrolik (blosbos or kruidbos non-alcoholic drink) per 750 ml bottle 250
Ginger beer / mint lemonade (naturally brewed, refreshing and made on the farm) 45
Bitter*lekker (blood orange & honeybush tea aperitif)* 47
Jug of iced tea (rooibos, garden herbs & seasonal fruit) 115

CRAFT & SPECIALITY BEVERAGES

Alcohol-free beer:
Devil's Peak Hero – a premium alcohol-free beer with crisp, hoppy aromas and refreshing flavour 47
From the Cape Brewing Company, made with crystal-clear Paarl mountain water:
Lager – cold-fermented and crisp, with balanced malt and hop character 75
Amber Weiss – German-style wheat beer with fruity aromatics and gentle spice 75
Cape Cone Southern Lights Craft IPA:
Bright tropical hops with notes of stone fruit, berries, granadilla and citrus 60

WINE

Babylonstoren Chenin Blanc 90 / 410
Babylonstoren Viognier 105 / 450
Babylonstoren Chardonnay 225 / 990
Babylonstoren Mourvèdre Rosé 105 / 490
Babylonstoren Babel Red 140 / 580
Babylonstoren Shiraz 210 / 890
Babylonstoren Cabernet Sauvignon 170 / 690
Babylonstoren Sprankel 1900
Niel Joubert Brut 115 / 520

COFFEE

Our signature blend of Babylonstoren coffee with beans sourced from Nicaragua, Guatemala, Kenya & Brazil:
Espresso, Americano 40
Cappuccino, Latte 45

TEA

Babylonstoren-grown honeybush or rooibos tea 35
Ceylon, Earl Grey, Chamomile, Green Tea 35
Babylonstoren Darjeeling 45
DIY tisanes with fresh herbs from our Healing Garden 40

Our Spice House, adjacent to the Greenhouse Restaurant and Healing Garden, recalls the ancient spice routes linking Africa and Asia. This tranquil space shelters pepper, cinnamon, nutmeg, cloves, greater galangal, ginger and turmeric. Guests are invited to step inside and explore!

For group bookings at the Greenhouse Restaurant (13–25 people) or Spice House (13–24 people), please scan the QR code or visit www.babylonstoren.com



GLASKAS SPYSKAART

Die Glaskas se ligte etes weerspieël die seisoen en die daaglikse oes uit die tuin. Ons bedien vars opbrengs uit eie bodem, asook van plaaslike produsente in die pragtige Drakensteinvallei. Met elke dis eer ons die tuin en die plaas. Ons is veral trots op die produkte wat ons trop waterbuffels en Chianina-beeste lewer, neute wat op die plaas gerooster word, sowel as die heerlikhede uit ons bakkery, kaasmakery en slagtery.

SOGGENS OP DIE PLAAS

Jogurt en granola 155
Alta se waterbuffeljogurt saam met Arné se Byzantium-heuning, vars seisoenale vrugte, ons eie granola en Nonpareil-amandels. Veganistiese kokosneutjogurt beskikbaar.

Ouma se skons 135
Vars uit die oond met plaasbotter, aarbeikonfyt, Milkwood se geknotte room en ons buurplaas Dalewood se beleë cheddar.

Rietvlei roereier
Sagte roereier van vryloophoenders op Peachy se smullekker brood:
- *bedien met* **forel** 175
- *bedien met* **plaasspek.** 155

Plaashuis se Turkse eiers 165
Plaasvars eiers afkomstig van vryloophoenders, geklopte waterbuffelhangop, warm rissiebotter, tuinkruie en geroosterde focaccia.

Die plaasbord (g) 145
Saggekookte eier, kouevleise, beleë cheddar, seisoenale piekels en warm plaasbrood.

LIGTE MIDDAGETES

Ons tuinslaai (g)*
Graansoort van die dag, vars groente, kruie en blare uit die tuin, seisoenale vinaigrette en jou keuse van:
- *Romerige* **waterbuffelmozzarella** *van ons kaasmaker Alta* (v) 250
- *Gerookte Franschhoek* **forel** *met Eureka-suurlemoen* 240
- *Elgin-***hoender** *oor die kole gerooster.* 230

Die Glaskas se peuselbord 230
Geklopte hummus, gemarineerde Babylonstoren-olywe, plaascharcuterie, olyfolie-focaccia en vars crudités uit die tuin.

Sop van die dag (v) 145
Seisoenale sop geïnspireer deur die oes uit die tuin.

Wendoleen se pasta met tuinpesto (v) 195
Vars pasta, pesto gemaak van tuinkruie, beleë parmesaan en Babylonstoren-olyfolie.

VAN DIE VUUR AF

Laurens se Chianina-boerie 135
Gebraaide Chianina-boerewors, gekaramelliseerde uie en tuisgemaakte tamatiesmoor.

Rietvlei se Chianina-biefburger 210
Hamburgerfrikkadel van Chianina-beesvleis, Peachy se brioche-rolletjie, seisoenale garnering en tuinpiekels.

Aartappelskyfies (g) (v)* 65
Saam met ons tuisgemaakte tamatiesmoor.

Peachy se focaccia 185
Varsgebakte olyfolie-focaccia uit die houtoond met een van die volgende:
- *Shelvin se* **charcuterie**, *hangopkaas met songedroogde tamatie & soetrissie.*
- *Waterbuffelmozzarella, geroosterde groente en Anushka se pesto van tuinkruie.* (v)
- *Biltong & gorgonzolamousse met peerblatjang.*

OM AF TE SLUIT

Tuisgemaakte waterbuffelgelato of sorbet (g) (v) 95
Geïnspireer deur die tuin se geure en bedien met seisoenale vrugte.

Gebak van die dag (g) (v) 110
Glutenvrye sjokoladekoek voorgesit met seisoenale vrugte en geklopte sitrusroom.

(g) kan op versoek glutenvry voorberei word
(v) vegetaries
*** kan op versoek veganisties voorberei word**

Praat gerus met jou kelner as jy enige spesifieke dieetvereistes het.
Kyk op die swartbord na ons sjef se addisionele spyskaartkeuses vir vandag.

As jy Babylonstoren se lekkernye tuis wil geniet, bestel gerus van ons wyne of vars produkte.
Besoek **shop.babylonstoren.com** *– aflewering is gratis vir bestellings oor R500.*

SEISOENALE DRANKIES & PLAASGUNSTELINGE

Bitter*lekker* CC 130
Aperitief van heuningbos, bloedlemoen & roosmaryn met Cap Classique

Die seisoen se G&T 95
Jenewer, Babylonstoren-vrugtestroop & tonikum

Seisoenale bruisdrankie 95
Seisoenale sorbet, vodka & borrelwater

Waterbuffeldikmelk 25 / 95
Maas (of amasi) is 'n tradisionele gegiste drankie – ons s'n het 'n moderne klappie weg (50 ml / 500 ml)

KOUD

Rooi, geel of groen seisoenale, koudgeparste sap van ons Sapmakery	70
Vonkeltee (heuningbos of rooibos)	55
Vrolik (blosbos of kruidbos nie-alkoholiese drankie) per 750 ml bottel	250
Tuisgemaakte gemmerbier of kruisementlimonade	45
Bitter*lekker (aperitief van bloedlemoen & heuningbostee)*	47
Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte)	115

BOETIEK- & SPESIALITEITSDRANKIES

Alkoholvrye bier:
- *Devil's Peak Hero – outentieke premiumbier, met heerlike, vars hopgeure* 47

Cape Brewing Company, gemaak met kristalhelder bergwater uit die Paarl:
- *Lager – koudgefermenteer met gebelanseerde mout- en hopgeure en 'n vars smaak* 75
- *Amber Weiss – koringbier in die Duitse styl, vrugtig met sagte speseryagtigheid* 75

Cape Cone Southern Lights Craft IPA:
- *Vars, fleurige hop asook sweempies steenvrug, bessies, grenadella en sitrus* 60

WYN

Babylonstoren Chenin Blanc	90 / 410
Babylonstoren Viognier	105 / 450
Babylonstoren Chardonnay	225 / 990
Babylonstoren Mourvèdre Rosé	105 / 490
Babylonstoren Babel Red	140 / 580
Babylonstoren Shiraz	210 / 890
Babylonstoren Cabernet Sauvignon	170 / 690
Babylonstoren Sprankel	1900
Niel Joubert Brut	115 / 520

KOFFIE

Ons spesiaal uitgesoekte vermenging van koffiebone uit Nicaragua, Guatemala, Kenia & Brasilië:
- *Espresso, Americano* 40
- *Cappuccino, Latte* 45

TEE

Babylonstoren se eie heuningbos- of rooibostee	35
Ceylon, Earl Grey, Kamille, Groentee	35
Babylonstoren Darjeeling	45
Doen-dit-self-aftreksels met vars kruie uit ons Helende Tuin	40

Die Speseryhuis, reg langs die Helende Tuin, vertel die verhaal van die antieke speseryhandel tussen Afrika en Asië. Dié rustige spasie bied 'n tuiste aan peper, kaneel, neutmuskaat, naeltjies, groot galanga, gemmer en borrie.
Kom loer gerus in!

Vir groepbesprekings by die Glaskas (13–25 mense) en die Speseryhuis (13–24 mense) skandeer asseblief die QR-kode of gaan na www.babylonstoren.com