

BABYLONSTOREN

SPICE HOUSE

WELCOME DRINK

Turmeric and greater galangal tea

TO START

Spice House-inspired soup

SEASONAL HARVEST TO FOLLOW

Fresh bread from our bakery, inspired by dry and roasted spices

Babylonstoren extra virgin olive oil and seasonal dressings, infused with Spice House aromas

An array of chutneys and preserves, guided by what grows in the garden

Marinated and fresh fruits and vegetables of the day

Freshly sliced charcuterie from our butchery

Selection of handmade soft cheese from our cheesemaker

MAIN

Line fish of the day baked in garden leaves and aromatic spices

Chianina beef kebabs from the fire with aromatic chimichurri

Foraged salad guided by what is in season

Hummus and tzatziki

TO END

Spice Garden-inspired dessert of the day

GROUP SIZES BETWEEN 13 AND 24 GUESTS

A 15% service fee will be added to the bill.
A deposit of 50% is required to secure your booking, with the remaining account to be settled on the day.

DRINKS

BITTER*LEKKER* CC — 130
Honeybush, blood orange & rosemary aperitif topped with Cap Classique

SEASONAL G&T — 95
Craft gin, Babylonstoren cordial & tonic water

SEASONAL FIZZ — 95
Fruit sorbet, vodka & 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 seasonal, cold-pressed juice from today's harvest	70
Homemade ginger beer or mint lemonade	45
Bitter*lekker* (blood orange & honeybush tea aperitif)	47
Jug of iced tea (rooibos, garden herbs & seasonal fruit)	115

CRAFT BEER

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 & hop character	75
Amber Weiss – German-style wheat beer with fruity aromatics & gentle spice	75

Cape Cone Southern Lights Craft IPA:

Bright tropical hops with notes of stone fruit, berries, granadilla & 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