

FROM OUR GOOD FARMERS

FAVOURITES INFUSED WITH WELL-ROUNDED FLAVOURS COOKED TO JUICY PERFECTION WITH A DRIZZLE OF BABYLONSTOREN COLD PRESSED FRONTOIO OLIVE OIL

3

GRILLED LIGHTLY SMOKED FRANSCHOEK TROUT WITH HORSERADISH AND GUAVA CRÈME FRAICHE AND HONEY ROASTED PARSNIP R120



300G RIB EYE ON THE BONE/ SIRLOIN / FILLET WITH SMOKED OLIVE TAPENADE, SMOKED VINEGAR DRIZZLE AND FRESH OLIENHOUT OLIVES R145



300G CHAR GRILLED LAMB CUTLETS, CARAMELISED GRAPEFRUIT WITH A SALSA VERDE OF SPEARMINT, APPLE MINT, VARIEGATED MINT AND PEPPERMINT R135



STEAMED CAULIFLOWER SANDWICH WITH FRESH HERB SPREAD, MELTING GORGONZOLA CHEESE, GUAVA, ROASTED MACADAMIA NUTS AND DEEP FRIED SAGE R75

300G SLOW ROASTED PORK BELLY IN A SATSUMA AND TOM YUM BROTH R110



... AND ON THE SIDE, REINVENTING FLAVOURS AND TEXTURES FROM HAND CUT CHIPS TO SALAD AND EVERYTHING IN-BETWEEN

4 A MATTER OF TASTE

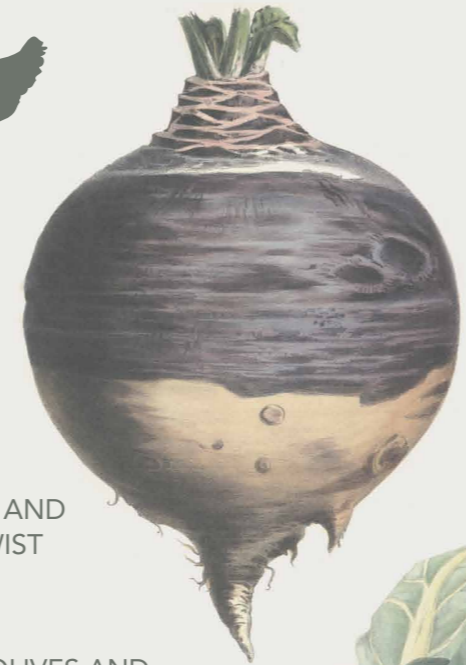
DECADENT SUBTLY SWEET, BITTER, SOUR AND SAVOURY ELEGANT DESSERTS WITH A TWIST

BITTER R55
MELTING DARK CHOCOLATE TERRINE WITH OLIVES AND TOASTED WALNUTS SERVED WITH A WARM BURNT CARAMEL SAUCE

SOUR R45
KEI APPLE, LIME AND LEMON THYME PARFAIT WITH A WARM GINGER SABAYON AND LAVENDER SHORTBREAD

SAVOURY R55
GORGONZOLA AND ROSEMARY CRÈME BRULEE WITH A CABERNET BALSAMIC SYRUP SERVED WITH SERRANO HAM CRISP AND DELICATE ALMOND WAFER

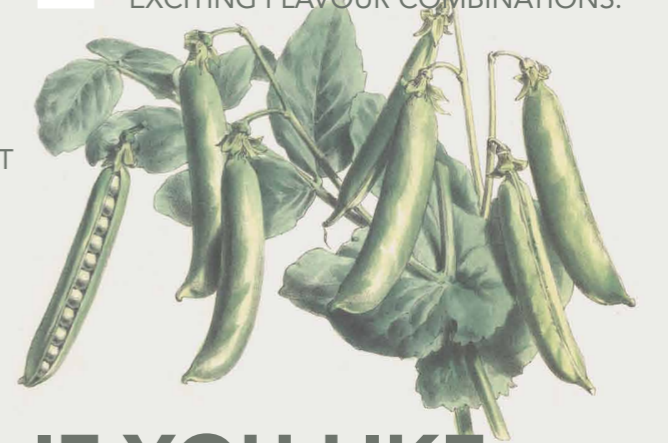
SWEET R40
WARM CARAMELISED SATSUMA WITH MILK TART ICE CREAM AND CINNAMON SUGAR SAGE



Menu

FRESH FROM OUR GARDEN

OUR UNIQUE COMPILATION OF A SIMPLE WARM AND COLD SALAD WITH BURSTING FLAVOURS OF VEGETABLES, FRUIT, FRAGRANT HERBS AND EDIBLE SCENTED FLOWERS



GREEN R55
WARM ROLLED CUCUMBER WITH COURGETTE, SPINACH, APPLE, FENNEL, GREEN BEANS SERVED WITH BABY SALAD, PEAR, BROCCOLI AND TURNIP CRISPS AND FRESH ROSEMARY AND MUSTARD DRESSING

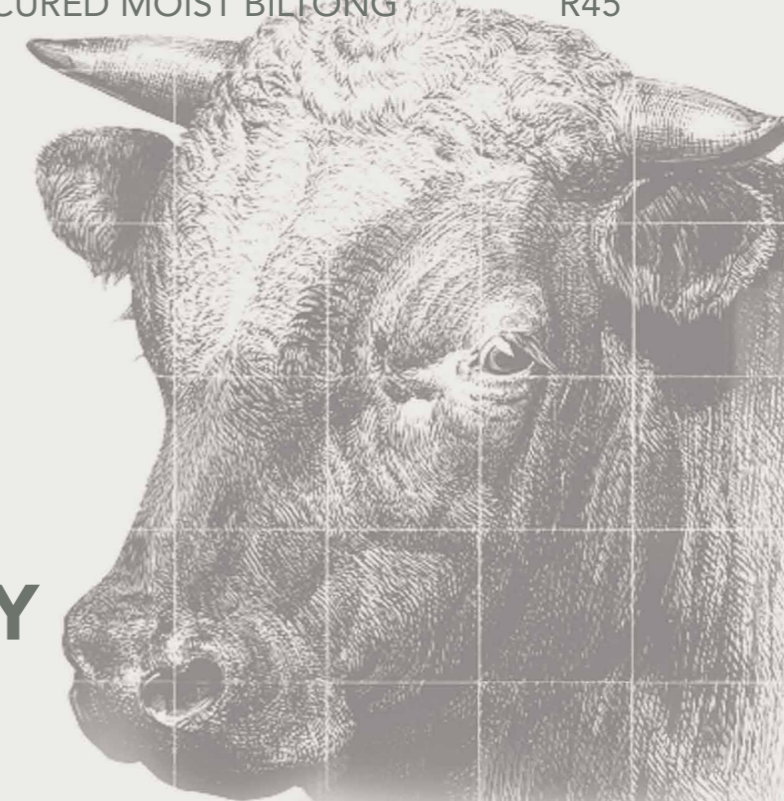
RED R55
WARM ROLLED CUCUMBER WITH RED CABBAGE, AUBERGINE, TOMATO, GUAVA SERVED WITH BABY SALAD, BEETROOT, RADISH, GRAPEFRUIT, POMEGRANATE, AND BEETROOT CRISPS WITH A QUINCE, CUMIN AND POMEGRANATE DRESSING

YELLOW R55
WARM ROLLED CUCUMBER, BUTTERNUT, SQUASH, CORN, SATSUMA SERVED WITH BABY SALAD, PAW PAW, PINEAPPLE, KEI APPLE, CARROT AND LEEK CRISPS WITH A CINNAMON, GRANADILLA AND SAGE DRESSING

AT BABYLONSTOREN WE HAVE LUXURY OFFERINGS OF FRESHLY PICKED FRUIT & VEGETABLES, AS NATURE INTENDS, FROM OUR GARDENS. WE WOULD LIKE TO INSPIRE YOU WITH OUR MENU SUGGESTIONS. OUR GARDENERS WILL INTRODUCE YOU TO NEW CULTIVARS AND OUR CHEFS WILL OFFER YOU NEW, EXCITING FLAVOUR COMBINATIONS.

IF YOU LIKE TO ADD:

- SMOKED TROUT R35
- 'HANG OP' A HOME MADE YOGHURT CHEESE R25
- WARM SMOKED CHICKEN R35
- FREE RANGE POACHED EGGS R25
- CURED MOIST BILTONG R45



2 SIMPLY DELICIOUS FOR TODAY

FROM OUR CHEF SIMONE – ON THE 'BULL MENU' AND BLACKBOARD