

# TASTING ROOM PLATTER MENU

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.

## PLATTERS

*(all platters are perfect for two people sharing)*

<b>WINEMAKER'S PLATTER</b>	280
<i>chicken liver pâté, biltong, droëwors, Dalewood simond and brie, marinated baby tomato salad, tzatziki, homemade preserve</i>	
<b>FISH PLATTER</b>	300
<i>smoked salmon roulade, smoked snoek pâté, Babylonstoren roasted nuts, avocado, Babylonstoren 'hang op' cheese truffles, tzatziki, homemade preserve</i>	
<b>CHARCUTERIE PLATTER</b>	320
<i>Babylonstoren beef charcuterie, Babylonstoren cured pork loin, Babylonstoren biltong, leyden cheese, Dalewood simond and brie, Babylonstoren fior di latte caprese salad, tzatziki, homemade preserve</i>	
<b>HARVEST PLATTER</b>	260
<i>Babylonstoren roasted nuts, avocado, leyden cheese, Dalewood simond and brie, olives, marinated mushrooms, Babylonstoren fior di latte caprese salad, tzatziki, homemade preserve</i>	
<b>JUST A SNACK</b>	190
<i>Babylonstoren roasted nuts, biltong, olives, 'hang op' cheese truffles, bread crisps Perfect for 1 person or as a light snack</i>	

## WINE BY THE GLASS

*(only available with platters)*

CHENIN BLANC	70
VIOGNIER	85
CHARDONNAY	145
CANDIDE	65
MOURVÈDRE ROSÉ	65
BABEL RED BLEND	90
CABERNET SAUVIGNON	120
SHIRAZ	145