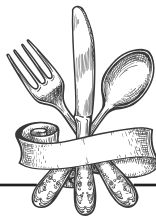




TAPAS

FROM 5PM TUESDAY TO SATURDAY



	breadboard with butter & dips	55	seared salmon trout, tender stem & edamame, wholegrain mustard & vermouth velouté	120
	chickpea frites (panisses) with roasted onion mayo & grated pecorino	65	foodbarn “kustard pie” chenin blanc reserve	66
	foodbarn “the hoek” chenin blanc	44	grilled fish, squashed baby potatoes, young leaves , lemon butter, capers & lemon pulp, nasturtium pesto	115
			foodbarn chardonnay	44
	fire potatoes, chilli sauce & aioli dollops	45		
	cajun squashed baby potatoes, warm queso cream & chives	68	crispy asian boneless chicken thigh in lettuce cup, fresh mint & honey chilli sauce (contains gluten)	65
	foodbarn “the hoek” chenin blanc	44	foodbarn grenache noir réserve	44
	ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa	68	free range chicken livers chilli port cream	48
	foodbarn “the rudi” red blend	44	foodbarn “the dunes” red blend	44
	tuna tataki with edamame beans, yuzu & peanut sauce	77	“bunny chow” mini potato bread & lamb curry	75
	foodbarn “the search” white blend	44	cederberg bukettraube	44
	fresh tuna tartare, avocado pulp, seaweed tapenade, seared prawns & lime and togorashi mayo	77	seared dry aged beef fillet with rosti, duxelle & béarnaise sauce	115
	foodbarn sauvignon blanc	44	foodbarn “the rudi” red blend	44
	soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo	78		
	foodbarn chenin blanc réserve	44	pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings	95
	spring rolls: mushrooms, mozzarella, thyme	48	foodbarn “the rudi” red blend	44
	foodbarn chenin blanc réserve	44	slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves, cumin jus, labneh	95
	arancini: risotto balls with aioli	58	rijk’s touch of oak pinotage	50
	foodbarn chenin blanc réserve	44	lamb rack cutlets, mash fritter, red wine jus	115
	field mushroom & broccoli with parmesan hollandaise	65	foodbarn “noordhoek” red	44
	foodbarn chardonnay	44		
	mussel fritters, flash fried rice noodles, lemongrass cream & crispy curry leaves	77		
	foodbarn “the hoek” chenin blanc	44		
	prawn cocktail with avo & crunchy lettuce, orange emulsion	89		
	foodbarn “kustard pie” chenin blanc	66		
	flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze	85		
	foodbarn chenin blanc réserve	44		

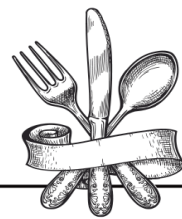


desserts

trio of homemade fruit sorbets		55
foodbarn straw wine		61
churros with chocolate dip		60
mini granadilla brûlée		28
foodbarn straw wine		61



TAPAS SPECIALS



Atlantic oyster: shucked loose, béarnaise onion reduction,
tarragon oil R42 each
foodbarn sauvignon blanc 44

🌱 cauliflower beignets, smoky black bean mousseline,
hot kimchi & chipotle salsa, turmeric oil 80
foodbarn "the hoek" chenin blanc 44

🌱 crunchy taco, asian braised cabbage, courgette fritter,
miso emulsion 72
cederberg bukettraube 44

🌱 mild cheese beignet, raspberry gastrique, raspberries,
zataar, whipped basil feta, baby leaves & wild rocket 78
foodbarn "the rudi" red blend 44

🌱 raviole with mushrooms & ricotta, seared shiitakes
and truffled fontina cream 85
foodbarn chardonnay 44

prawn, shiitake & coriander samosas, chili ponzu mayo dip 78
foodbarn "the hoek" chenin blanc 44

seared springbok, duck confit arancini, blackcurrant jus 95
foodbarn reserve grenache noir 44



🌱 profiteroles with vanilla chiboust, frosted raspberries bits,
hot white chocolate & orange sauce 75
foodbarn straw wine 61

🌱 guava & pineapple cooked in spicy syrup, gratinated
in almond sabayon, chai ice cream 75
foodbarn straw wine 61

🌱 chocolate marquise millefeuille, hazelnut chiboust,
creme anglaise and toffee sauce 75
foodbarn straw wine 61

🌱 foodbarn's rhubarb & vanilla crème brûlée 75
foodbarn straw wine 61

🐠 PESCATARIAN 🌱 PLANT BASED 🌱 VEGETARIAN

franck's books: feast R490 / feast at home R450