

# TAPAS DINNER

from 6pm Tuesday to Saturday



anchovy butter for bread dipping • 48

## sea

Atlantic oyster: shucked loose, ponzu, crispy shallots,  
salmon roe & chili oil • 54 each

salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe • 165

fresh tuna tartare, truffled cauliflower pulp, green oil, seared  
prawns and togarashi mayo • 95

flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze • 87

prawn cocktail with avo & crunchy lettuce, orange emulsion • 118

mussel fritters, flash fried rice noodles, lemongrass cream &  
crispy curry leaves • 87

soft taco with prawns, crunchy cabbage, tomato & coriander,  
and chipotle mayo • 98

cape rock lobster & lemongrass bisque, cream & chili oil • 130

grilled fish, Autumn veg Julienne, flash fried rice sticks, lemongrass, galangal  
& coconut cream, chilli crisp, crunchy Thai salad • 145

franck's books: feast R550 / feast at home R510



# land

seared beef tataki, mint & crunchy shallots, ponzu  
and chipotle mayo • 155

classic hand chopped steak tartare with cornichon & nasturtium pesto,  
confied quail egg yolk • 155

crispy asian boneless chicken thigh in lettuce cup, fresh mint &  
honey chilli sauce (contains gluten) • 92

crunchy taco, pulled beef, mexican salsa, smoked chilli sauce • 95

pasture reared dry aged beef slider, in brioche bun with mature  
cheddar & onion rings • 135

free range chicken livers "peri peri" in puff pastry • 74

slow roasted pork belly, medjool date & butternut purée, potato  
beignet, peppery leaves • 145

karoo lamb rack, crumbed & roasted, courgette, garlic & goats  
cheese torte, garlic & thyme jus • 155

seared dry aged beef fillet, kale & pecorino dolari, roasted garlic jus • 165

venison loin, caramelised pears, mash beignet, baby mesclun  
leaves, blackcurrant jus • 169

franck's books: feast R550 / feast at home R510



# ground

- ① fresh goats cheese paletta, heirloom cherry tomatoes, tomato vinaigrette, olive oil • 81
- ① mild cheese beignet, raspberry gastrique, raspberries, za'taar, whipped basil feta, baby leaves & wild rocket • 97
- ① arancini: truffle risotto balls with roasted garlic aioli • 75
  - ① spring rolls: mushrooms, mozzarella, thyme • 52
  - ① pan fried haloumi, hot honey butter with berbere rub • 97
- ① salt baked beetroot, whipped ricotta with lemon, honey almond granola • 79
- ② ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa • 89
  - ② cauliflower beignets, black bean mousse, whipped tahini, fresh mint & basil, edamame, crunchy sweet potatoes, hot mechouia salsa • 95
  - ② crunchy taco, asian braised cabbage, courgette fritter, miso emulsion • 89
- ① field mushroom & broccoli with parmesan hollandaise • 78
- ① raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream • 149
- ① charred butternut, caramelised onion, labneh, capers • 89
  - ① fire potatoes, red chilli sauce & aioli dollops • 45

① PESCATARIAN ② PLANT BASED ① VEGETARIAN

franck's books: feast R550 / feast at home R510



# wine pairing guide

good food gives us so much pleasure...but for me, this pleasure is always multiplied by washing every mouthful down with the right wine!  
here is a brief guide of what works with what:

## **around a bottle of.....**

- **Foodbarn "the Southerner" SB Fumé**
- **Foodbarn sauvignon blanc**

- fresh tuna tartare
- Atlantic oysters
- salmon carpaccio

## **around a bottle of.....**

- **Foodbarn "KUSTARD PIE" Chenin Blanc**
- **Foodbarn chenin blanc reserve**
- **Foodbarn the search**
- **Foodbarn the hoek chenin blanc**

- tuna tataki
- flash fried baby calamari
- prawn cocktail
- grilled fish
- crispy asian boneless chicken
- cauliflower beignets
- crunchy taco, asian braised cabbage
- raviolle with mushrooms
- charred butternut, caramelised onion
- mussel fritters

## **around a bottle of.....**

- **Foodbarn chardonnay**
- **Foodbarn Sunny Sémillon**

- classic hand chopped steak tartare
- arancini
- spring rolls: mushrooms
- field mushroom & broccoli

## **around a bottle of.....**

- **Foodbarn Rosé Du Sud**
- **Foodbarn Fynbos rosé**

- fresh goats cheese paletta
- soft taco with prawns
- flash fried baby calamari
- crunchy taco, asian braised cabbage
- free range chicken livers

## **around a bottle of.....**

- **Foodbarn "STRAWBERRY PIE" (grenache , syrah)**
- **Foodbarn "the dunes"(Syrah, Grenache)**

- mild cheese beignet, raspberry gastrique
- salt baked beetroot
- ash-roasted celeriac
- field mushroom & broccoli
- crispy asian boneless chicken
- free range chicken livers
- "bunny chow"

## **around a bottle of.....**

- **Foodbarn "pure fruit" merlot**
- **Foodbarn Syrah**
- **Foodbarn "the Rudi" (Shiraz, Petit Verdot, Grenache)**
- **Foodbarn "The Noordhoek Red"**
- **Foodbarn "Sang de Terre" (grenache, shiraz)**
- **Foodbarn "Tattoo Rouge" reserve Shiraz**

- crunchy taco, pulled beef
- pasture reared dry aged beef slider
- slow roasted pork belly
- Karoo lamb rack
- seared dry aged beef fillet
- venison loin
- braised wagyu short rib

# desserts

Klein Constantia Vin de Constance pairing 75ml • 283

- ① mini granadilla brulée • 48  
foodbarn straw wine 72
- ② trio of homemade fruit sorbets • 75  
foodbarn straw wine 72
- ① farm yogurt sorbet, rhubarb compote, sour "Morello" cherry sauce • 85  
foodbarn straw wine NV (air dried chenin blanc) 72
- ① strawberry sundae: strawberries, vanilla bean ice cream, strawberry milk sorbet, meringue crumbs, white chocolate sauce, cream, berry dust • 87  
foodbarn straw wine NV 72
- ① foodbarn's crème brulée scented with vanilla & a cherry compote centre • 95  
foodbarn straw wine 72
- ① fresh berries , gratinated in almond sabayon, condensed milk sorbet • 92  
foodbarn straw wine 72
- ① fried milk, cinnamon ice cream, toffee dots. • 85  
foodbarn straw wine 72
- ① panettone pain perdu: brioche French toast, vanilla bean ice cream, Toblerone sauce • 95  
foodbarn straw wine 72
- ① dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, hazelnuts • 95  
KWV cape tawny 45

① PESCATARIAN ② PLANT BASED ① VEGETARIAN

franck's books: feast R550 / feast at home R510

