

TAPAS DINNER

from 6pm Tuesday to Saturday



breadboard with anchovy butter & dips • 58

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

tuna tataki with edamame beans, yuzu & peanut sauce • 87

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

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

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ground

- Ⓥ fresh goats cheese paletta, heirloom cherry tomatoes, tomato vinaigrette, olive oil • 81

- Ⓥ mild cheese beignet, raspberry gastrique, raspberries, za'taar, whipped basil feta, baby leaves & wild rocket • 97

- Ⓥ arancini: risotto balls with aioli • 75

- Ⓥ spring rolls: mushrooms, mozzarella, thyme • 52

- Ⓥ pan fried haloumi, honey butter & thyme • 97

- Ⓥ salt baked beetroot, whipped ricotta with lemon, honey almond granola • 79

- 🌿 ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa • 89

- 🌿 cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil • 95

- 🌿 crunchy taco, asian braised cabbage, courgette fritter, miso emulsion • 89

- Ⓥ field mushroom & broccoli with parmesan hollandaise • 78

- Ⓥ raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream • 149

- Ⓥ charred butternut, caramelised onion, labneh, capers • 89

- Ⓥ fire potatoes, red chilli sauce & aioli dollops • 45

🌿 PISCATARIAN 🌿 PLANT BASED Ⓥ VEGETARIAN

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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

Ⓥ mini granadilla brulée • 48
foodbarn straw wine 72

🌿 trio of homemade fruit sorbets • 75
foodbarn straw wine 72

Ⓥ farm yogurt sorbet, rhubarb compote, sour "Morello" cherry sauce • 85
foodbarn straw wine NV (air dried chenin blanc) 72

Ⓥ strawberry sundae: strawberries, vanilla bean ice cream, strawberry milk sorbet,
meringue crumbs, white chocolate sauce, cream, berry dust • 87
foodbarn straw wine NV 72

Ⓥ foodbarn's crème brulée scented with vanilla & a cherry
compote centre • 95
foodbarn straw wine 72

Ⓥ fresh berries , gratinated in almond sabayon, condensed milk sorbet • 92
foodbarn straw wine 72

Ⓥ fried milk, cinnamon ice cream, toffee dots. • 85
foodbarn straw wine 72

Ⓥ panettone pain perdu: brioche French toast, vanilla bean
ice cream, Toblerone sauce • 95
foodbarn straw wine 72

Ⓥ dark and white chocolate marquise millefeuille, pistachio
gelato, crème anglaise, toffee sauce, hazelnuts • 95
KWV cape tawny 45

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