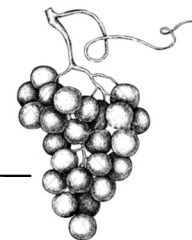




FOODBARN PREMIUM WINES



Made for us by our talented friends...

***Foodbarn8 grams MCC Rosé NV 380/77(flute)**

Made by John Loubser at Silverthorn

Traditionally, Rosé Champagne is made from two red varieties, namely PinotNoir and Pinot Meunier.

With Foodbarn 8G we broke the rules, we opted for something far more daring and exotic, and used Shiraz, an ancient grape variety, originating from Persia.

***Foodbarn"Southerner" Blanc Fumé 576/192/75**

Made by TrizanneBarnard

Sauvignon blanc "Southerner" encapsulates perfectly the feel of this premium Sauvignon Blanc and the person behind it...Made by my Uber talented friend TrizanneBarnard who for the past 20 years has been playing with the various expressions of this varietal.

2023 was particularly exciting as for the 1st time this Elim Blanc Fumé was bottled, bringing a new element of surprise to the table.

***Foodbarn"KUSTARD PIE" 576/192/75**

Made by Ken Forrester Chenin Blanc

Smooth like custard...is what went through my mind when ifirst tasted this barrel...this single vineyard chenin comes from the K block near the old riverbed on Ken Forrester's farm...first laid out in 1922, Ken replanted the new vines on those wise old roots in 1998. The result is a hugely polished wine with honey notes & a lingering citrus aftertaste

***Foodbarn "SUNNY" 576/192/75**

Made by Catherine Marshall Semillon

My friend Catherine Marshall is a wizard! Here, she created this sophisticated Sémillon, from older vines on a cool plot in the Elgin Valley. There is brightness that strides over the palate followed by sumptuous pears on the core with lanolin textured length. Well balanced as a canvas for serious food pairing.

***Foodbarn"STRAWBERRY PIE" 576/192/75**

Made by Ken Forrester

(grenache 60%, shiraz 32%, mourvedre8%)

The PiekenierskloofGrenache in this blend was planted at 650m surrounded by rooibos & ancient rocky outcrops, looking down towards the cold Atlantic. Wild strawberry fruit & lean tannins show power and elegance.

***Foodbarn"Sang de Terre" 576/192/75**

Made by Thierry Haberer

(grenache, shiraz)

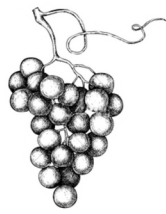
This soulful wine is made by my Corsican friend Thierry Haberer. Like all people who truly understand the terroir, Thierry manages to extract the true essence of the soil in this intense, fruit forward, delicious wine... blood of soil... sang de terre.





WINE LIST

foodbarn curated wines



Made for us by our talented friends...

Foodbarn rosé du sud 282/94/47
Made by Thierry Haberer

Foodbarn rosé fynbos 282/94/47
Made by Roger Burton at Tierhoek wine estate

Foodbarn sauvignon blanc 282/94/47
Made with Andrew Gunn at Iona in Elgin

Foodbarn chardonnay 282/94/47
Made by Rudi Schultz at Sutherland / Thelema

Foodbarn chardonnay 282/94/47
Made by Rudi Schultz at Sutherland / Thelema

Foodbarn the search 282/94/47
(grenache blanc, marsanne, Roussanne)
Made by Trizanne Barnard

Foodbarn "the hoek" 282/94/47
(chenin blanc)
Made by Carsten Migliarina

Foodbarn chenin blanc 282/94/47
Made by Ken Forrester

Foodbarn grenache noir reserve 282/94/47
Made by Ken Forrester

Foodbarn "pure fruit merlot" 282/94/47
Made by Ken Forrester

Foodbarn "the dunes" (syrah, grenache) 282/94/47
Made by Carsten Migliarina

Foodbarn Syrah 282/94/47
Made by Rudi Schultz at Sutherland / Thelema

Foodbarn "the Rudi" 282/94/47
(shiraz, petit verdot, grenache)
Made by Rudi Schultz at Sutherland / Thelema

Foodbarn The Noordhoek 282/94/47
Red (shiraz / grenache / mourvèdre)
Made by (the Phyfe brothers at Village lane)

Foodbarn straw wine 308/72 (glass)
NV (air dried chenin blanc)
Made by Roger Burton at Tierhoek

Bubbles

Foodbarn 8 grams 380/77
MCC Rosé NV

Villiera Tradition 297/72
Brut NV

Silverthorn the Green man 438
Brut NV

Silverthorn Genie 413
Rosé NV

Champagne Drappier Carte d'Or 1320
Brut (France)

Wine pairings

Cape Point Vineyard 309/103/52
Sauvignon Blanc

Alinea 282/94/47
Viura

Alinea 282/94/47
Vermentino

Catherine Marshall 280/80/42
Reisling

Migliarina 309/103/52
Chenin Blanc

Jordan 445/150 /59
Assyriko

Migliarina Elgin 309/103/52
Chardonnay

Saurwein 'Chi' 330/110/55
Riesling

Newton Johnson 375/125/50
Albariño

Daniel Colombo 380/129/60
Muscat d'Alexandrie

Cederberg 282/94/47
Bukettraube

Alinea 630/210/82
Carignan

Savage Follow The Line 630/210/82
Cinsault

Natte Valleij Stellenbosch 421/140/70
Cinsault

Saurwein "Om" 762/254/120
Pinot Noir

Exanimo "de keur" 360/120/60
Grenache

Rossouw, Gouws & Clarke Old Vine 282/94/47
Pinotage

Thelema 561/187/90
Cabernet Sauvignon

Thelema 363/83
Semillon NLH

KWV 45
Tawny

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



from the bar



Aperitif / Cocktails

mcc glass

Brut~72 Rosé~77

mimosa	70
mcc & freshly squeezed orange juice	
aperol spritz	110
ice, bubbly, aperol, splash of soda, orange slice	
hugo	95
bubbly, soda water, elderflower cordial, mint & cucumber	
aperol sour	110
aperol, gin, lime juice, simple syrup, bitters	
amaretto bourbon sour	110
amaretto, bourbon, lime juice, simple syrup, aquafaba	
negroni	110
london gin, campari, sweet red vermouth, caperitif, orange slice	
frozen watermelon daiquiri	110
G&T (dbl shot)	
hout bay london dry,	95
inverroche classic	95
mojito	95
white rum, fresh lime juice, fresh mint, syrup, soda water, ice (virgin 70)	
margarita	110
tequila, fresh lime juice, pinch salt, ice	
paloma	110
fresh grapefruit juice, tequila, sugar syrup, lime	

raspberry smash	110
raspberry pulp, sugar syrup, vodka, lime, aquafaba	
the berries	100
london gin, berry coulis, fresh lime juice, ice (virgin 70)	
cranberry basil crush	100
vodka, cranberry juice, fresh basil, lime juice, ice (virgin 70)	
dry martini	100
vodka or gin, vermouth, green olive	
whisky sour	110
whisky, fresh lime juice, sugar syrup	
espresso martini	110
vodka, kahlua, vanilla syrup, white cacao, espresso shot, served iced	

Beers

Cape Collective lager
draught
54

Saggy Stone Desert Light 3%
Draught
54

Saggy Stone rocky river
Pale ale draught
54

Heineken draught
300ml 54
500ml 68

Guinness
440ml 65

Striped horse lager
52