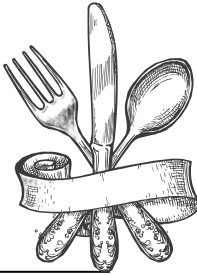




TAPAS

FROM 6PM TUESDAY TO SATURDAY



	breadboard with butter & dip	58
	salt baked beetroot, whipped ricotta with lemon, honey almond granola <i>catherine marshall riesling</i>	75 47
	fresh goats cheese paletta, heirloom cherry tomatoes, tomato vinaigrette, olive oil <i>foodbarn rosé du sud</i>	81 47
	salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe <i>jordan assyrtiko</i>	155 59
	ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa <i>foodbarn “the rudi” red blend</i>	72 47
	tuna tataki with edamame beans, yuzu & peanut sauce <i>foodbarn “the search” white blend</i>	87 47
	fresh tuna tartare, truffled cauliflower pulp, sweet ginger & nori salsa, seared prawns and togarashi mayo <i>foodbarn sauvignon blanc</i>	87 47
	soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo <i>foodbarn chenin blanc réserve</i>	87 47
	spring rolls: mushrooms, mozzarella, thyme <i>aline vermentino</i>	48 47
	arancini: risotto balls with aioli <i>foodbarn chenin blanc réserve</i>	70 47
	field mushroom & broccoli with parmesan hollandaise <i>foodbarn chardonnay</i>	68 47
	mussel fritters, flash fried rice noodles, lemongrass cream & crispy curry leaves <i>foodbarn “the hoek” chenin blanc</i>	87 47
	prawn cocktail with avo & crunchy lettuce, orange emulsion <i>foodbarn “kustard pie” chenin blanc</i>	94 75
	flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze <i>foodbarn chenin blanc réserve</i>	87 47
	raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream <i>foodbarn chardonnay</i>	110 47

crunchy taco, pulled beef, mexican salsa, smoked chilli sauce <i>exanimo “de keur” grenache</i>	88 60
grilled fish, butter beans, white wine & cherry tomato ragú and basil cream <i>foodbarn chardonnay</i>	135 47
crispy asian boneless chicken thigh in lettuce cup, fresh mint & honey chilli sauce (contains gluten) <i>foodbarn grenache noir réserve</i>	82 47
free range chicken livers “peri peri” in puff pastry <i>foodbarn “the dunes” red blend</i>	68 47
“bunny chow” mini potato bread & lamb curry <i>cederberg bukettraube</i>	79 47
seared dry aged beef fillet, kale & pecorino dolari, roasted garlic jus <i>foodbarn “the rudi” red blend</i>	145 47
pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings <i>foodbarn “the rudi” red blend</i>	110 47
slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves, cumin jus, labneh <i>rossouw, gouws & clarke old vine pinotage</i>	135 47
karoo lamb rack, crumbed & roasted, shallot & apple tart Tatin, cider and thyme jus <i>foodbarn “sang de terre” (grenache, shiraz)</i>	135 75
fire potatoes, chilli sauce & aioli dollops	45



desserts

trio of homemade fruit sorbets <i>foodbarn straw wine</i>	70 72
fried milk, cinnamon ice cream, toffee dots <i>foodbarn straw wine</i>	85
mini granadilla brûlée <i>foodbarn straw wine</i>	48 72

TAPAS



from 18h00

Atlantic oyster: shucked loose, ponzu, crispy shallots,
salmon roe & chili oil R46 each
cape point vineyards sauvignon blanc 52

cape rock lobster & lemongrass bisque, cream & chili oil 110
newton johnson albariño 50

classic hand chopped steak tartare with cornichon &
nasturtium pesto, confied quail egg yolk 145
foodbarn "Sunny" semillon 75

⑤ charred butternut, caramelised onion, labneh, capers 75
miles mossop chapter 3 chenin blanc 82

🌱 cauliflower beignets, smoky black bean mousseline, hot
kimchi & chipotle salsa, turmeric oil 95
foodbarn "the hoek" chenin blanc 47

🌱 crunchy taco, asian braised cabbage, courgette fritter,
miso emulsion 79
cederberg bukettraube 47

⑤ mild cheese beignet, raspberry gastrique, raspberries,
zataar, whipped basil feta, baby leaves & wild rocket 92
savage follow the line cinsault 82

⑤ pan fried haloumi, honey butter & thyme 95
catherine marshall riesling 47

braised wagyu short rib, mash fritter, port jus, pickled celeriac 140
foodbarn "sang de terre" red blend 75

venison loin, poached quince, mash fritter,
mesclun leaves, honey and lime jus 150
la brune pinot noir 157



⑤ panettone pain perdu: brioche French toast, vanilla bean
ice cream, Toblerone sauce 95
foodbarn straw wine 72

⑤ berries, gratinated in almond sabayon, condensed milk sorbet 87
foodbarn straw wine 72

⑤ strawberry sundae: strawberries, vanilla bean ice cream, strawberry milk
sorbet, meringue crumbs, white chocolate sauce, cream, berry dust 87
foodbarn straw wine NV 72

⑤ dark and white chocolate marquise millefeuille, pistachio
gelato, creme anglaise, toffee sauce, hazelnuts 95
KWV cape tawny 45

⑤ foodbarn's crème brûlée scented with vanilla & a morello cherry
compote centre
foodbarn straw wine 72

🐟 PISCATARIAN 🌱 PLANT BASED ⑤ VEGETARIAN

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