



# TAPAS




FROM 6PM TUESDAY TO SATURDAY



 breadboard with butter & dips	58	seared salmon, tender stem & edamame, wholegrain mustard & vermouth velouté	145
asian cucumber: crunchy with sesame,	58	<i>foodbarn "kustard pie" chenin blanc reserve</i>	75
 chili & ponzu		grilled fish, squashed baby potatoes, fine beans, creamy green peppercorn sauce	135
<i>foodbarn "the hoek" chenin blanc</i>	47	<i>foodbarn chardonnay</i>	47
chorizo, red onion, mature cheddar spring rolls, chipotle dip	79	crispy asian boneless chicken thigh in lettuce cup, fresh mint & honey chilli sauce (contains gluten)	82
<i>foodbarn "noordhoek" red</i>	47	<i>foodbarn grenache noir reserve</i>	47
 cajun squashed baby potatoes, warm queso cream & chives	70	free range chicken livers "prego" in puff pastry	68
<i>foodbarn "the hoek" chenin blanc</i>	47	<i>foodbarn "the dunes" red blend</i>	47
ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa	72	"bunny chow" mini potato bread & lamb curry	79
 <i>foodbarn "the rudi" red blend</i>	47	<i>cederberg bukettraube</i>	47
tuna tataki with edamame beans, yuzu & peanut sauce	87	seared dry aged beef fillet with rosti, duxelle & béarnaise sauce	145
<i>foodbarn "the search" white blend</i>	47	<i>foodbarn "the rudi" red blend</i>	47
fresh tuna tartare, truffled cauliflower pulp, sweet ginger & nori salsa, seared prawns and roasted garlic aioli	87	pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings	110
<i>foodbarn sauvignon blanc</i>	47	<i>foodbarn "the rudi" red blend</i>	47
soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo	87	slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves, cumin jus, labneh	135
<i>foodbarn chenin blanc reserve</i>	47	<i>rijk's touch of oak pinotage</i>	50
 spring rolls: mushrooms, mozzarella, thyme	48	lamb rack cutlets, mash fritter, red wine jus	125
<i>foodbarn chenin blanc reserve</i>	47	<i>foodbarn "noordhoek" red</i>	47
 arancini: risotto balls with aioli	58	fire potatoes, chilli sauce & aioli dollops 	45
<i>foodbarn chenin blanc reserve</i>	47		
field mushroom & broccoli with parmesan hollandaise	68		
 <i>foodbarn chardonnay</i>	47		
mussel fritters, flash fried rice noodles, lemongrass cream & crispy curry leaves	87		
<i>foodbarn "the hoek" chenin blanc</i>	47		
prawn cocktail with avo & crunchy lettuce, orange emulsion	94		
<i>foodbarn "kustard pie" chenin blanc</i>	75		
flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze	87		
<i>foodbarn chenin blanc reserve</i>	47		



## desserts

trio of homemade fruit sorbets 	60
<i>foodbarn straw wine</i>	72
churros with chocolate dip 	65
mini granadilla brûlée 	32
<i>foodbarn straw wine</i>	72

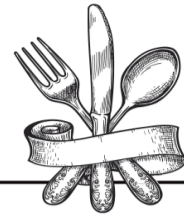
 PISCATARIAN  PLANT BASED  VEGETARIAN

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# TAPAS SPECIALS



from 18h00

Atlantic oyster: shucked loose, ponzu, crispy shallots,  
salmon roe & chili oil R46 each

*foodbarn sauvignon blanc 47*

④ edamame: sautéed with fermented chili paste R77

*foodbarn chenin blanc reserve 47*

④ cauliflower beignets, smoky black bean mousseline,  
hot kimchi & chipotle salsa, turmeric oil 95

*foodbarn "the hoek" chenin blanc 47*

④ 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

*foodbarn "the rudi" red blend 47*

⑤ raviole with mushrooms & ricotta, seared shiitakes  
and truffled fontina cream 110

*foodbarn chardonnay 47*

seared venison, caramelised pears, potato beignet,  
mesclun leaves, Morello cherry jus 150

*foodbarn grenache noir réserve 47*



⑤ profiteroles with vanilla chiboust, frosted raspberries bits,  
hot white chocolate & orange sauce 78

*foodbarn straw wine 72*

⑤ raspberries & strawberries, gratinated  
in almond sabayon, condensed milk sorbet 78

*foodbarn straw wine 72*

⑤ dark and white chocolate marquise millefeuille, pistachio  
chiboust, creme anglaise, toffee sauce, hazelnuts 84

*KWV Cape Tawny R45*

⑤ foodbarn's crème brulée scented with bergamont 79

*foodbarn straw wine 72*

④ PESCATARIAN ④ PLANT BASED ⑤ VEGETARIAN

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