



TAPAS



FROM 6PM TUESDAY TO SATURDAY

	breadboard with butter & dip	58	crunchy taco, pulled beef, mexican salsa, smoked chilli sauce	88
			<i>maanschijn herbarium cape red</i>	68
	asian cucumber: crunchy with sesame, chili & ponzu	58	grilled fish, squashed baby potatoes, smoky aubergine purée, tender lettuce leaves, lime butter & red onion, parsley and anchovy salsa	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>alineia carignan</i>	47	<i>foodbarn grenache noir réserve</i>	47
	salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe	155	free range chicken livers "prego" in puff pastry	68
	<i>steel colombar</i>	53	<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 réserve</i>	47	<i>rijk's touch of oak pinotage</i>	50
	spring rolls: mushrooms, mozzarella, thyme	48	lamb rack cutlets, mash fritter, rich rosemary jus	125
	<i>alineia vermentino</i>	47	<i>foodbarn "noordhoek" red</i>	47
	arancini: risotto balls with aioli	70	fire potatoes, chilli sauce & aioli dollops	45
	<i>foodbarn chenin blanc réserve</i>	47		
	field mushroom & broccoli with	68		
	parmesan hollandaise	47		
	<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 réserve</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

PESCATARIAN PLANT BASED VEGETARIAN

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

CHECK OUR *Specials* pto



TAPAS



from 18h00

Atlantic oyster: shucked loose, ponzu, crispy shallots,
salmon roe & chili oil R46 each
foodbarn sauvignon blanc 47

Ⓥ salt baked beetroot, whipped ricotta, honey almond
granola 75
catherine marshall riesling 47

Ⓥ charred butternut, caramelised onion, labneh, capers 75
Alinea Viura 47

Ⓢ 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

Ⓥ mild cheese beignet, raspberry gastrique, raspberries,
zataar, whipped basil feta, baby leaves & wild rocket 92
foodbarn "the rudi" red blend 47

Ⓥ raviole with mushrooms & ricotta, seared shiitakes
and truffled fontina cream 110
foodbarn chardonnay 47

braised wagyu short rib, mash fritter, port jus,
pickled celeriac 150
foodbarn "sang de terre" red blend 75

seared venison, caramelised pears, potato beignet,
mesclun leaves, Morello cherry jus 150
alinea carignan 47



Ⓥ profiteroles with vanilla chiboust, frosted raspberries bits, hot
white chocolate & orange sauce 78
foodbarn straw wine 72

Ⓥ raspberries & strawberries, gratinated
in almond sabayon, condensed milk sorbet 78
foodbarn straw wine 72

Ⓥ dark and white chocolate marquise millefeuille, pistachio
gelato, creme anglaise, toffee sauce, hazelnuts 84
KWV Cape Tawny R45

Ⓥ foodbarn's crème brûlée scented with bergamot 79
foodbarn straw wine 72