



TAPAS




FROM 6PM TUESDAY TO SATURDAY



 breadboard with butter & dips	58	seared salmon, tender stem & edamame, wholegrain mustard & vermouth velouté	145
		<i>foodbarn "kustard pie" chenin blanc reserve</i>	75
 chili & ponzu	58	grilled fish, squashed baby potatoes, fine beans, creamy green peppercorn sauce	135
		<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 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 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>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 rudi" red blend</i>	47
fresh tuna tartare, truffled cauliflower pulp, sweet ginger & nori salsa, seared prawns and roasted garlic aioli	87		
		<i>foodbarn sauvignon blanc</i>	47
soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo	87	pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings	110
		<i>foodbarn "the rudi" red blend</i>	47
 spring rolls: mushrooms, mozzarella, thyme	48	slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves, cumin jus, labneh	135
		<i>rijk's touch of oak pinotage</i>	50
 arancini: risotto balls with aioli	58	lamb rack cutlets, mash fritter, red wine jus	125
		<i>foodbarn "noordhoek" red</i>	47
field mushroom & broccoli with parmesan hollandaise	68		
 <i>foodbarn chardonnay</i>	47	fire potatoes, chilli sauce & aioli dollops 	45
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

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

CHECK OUR *Specials*  pto



TAPAS SPECIALS



from 18h00

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

foodbarn sauvignon blanc 47

☞ edamame: sautéed with fermented chili paste R77
foodbarn chenin blanc reserve 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

seared venison, caramelised pears, potato beignet,
mesclun leaves, Morello cherry jus 150
foodbarn grenache noir réserve 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
chiboust, creme anglaise, toffee sauce, hazelnuts 84
KWV Cape Tawny R45

Ⓥ foodbarn's crème brulée scented with bergamont 79
foodbarn straw wine 72

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