

TAPAS

from 6pm Tuesday to Saturday



breadboard with anchovy butter & dips • 58

sea

Atlantic oyster: shucked loose, ponzu, crispy shallots,
salmon roe & chili oil • 54 each

cape point vineyards sauvignon blanc 52

salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe • 165

foodbarn "southerner" sauvignon blanc 75

fresh tuna tartare, truffled cauliflower pulp, green oil, seared
prawns and togarashi mayo • 95

foodbarn sauvignon blanc 47

tuna tataki with edamame beans, yuzu & peanut sauce • 87

Thorne & daughters "The rocking horse" 87

flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze • 87

Rall White blend 98

prawn cocktail with avo & crunchy lettuce, orange emulsion • 118

foodbarn "kustard pie" chenin blanc 75

mussel fritters, flash fried rice noodles, lemongrass cream &
crispy curry leaves • 87

foodbarn "the hoek" chenin blanc 47

soft taco with prawns, crunchy cabbage, tomato & coriander,
and chipotle mayo • 98

foodbarn chenin blanc réserve 47

cape rock lobster & lemongrass bisque, cream & chili oil • 130

capensis Silene chardonnay 87

grilled fish, sauce "Poulette" brown butter lemon & capers and potato
fondant • 145

foodbarn "Sunny" semillon 75

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



land

classic hand chopped steak tartare with cornichon & nasturtium pesto,
confied quail egg yolk • 155

rossouw, gouws & clarke old vine pinotage (very light style) 47

crispy asian boneless chicken thigh in lettuce cup, fresh mint &
honey chilli sauce (contains gluten) • 92

foodbarn "the search" white blend 47

crunchy taco, pulled beef, mexican salsa, smoked chilli sauce • 95

exanimo "de keur" grenache 60

pasture reared dry aged beef slider, in brioche bun with mature
cheddar & onion rings • 135

foodbarn "the rudi" red blend 47

free range chicken livers "peri peri" in puff pastry • 74

foodbarn "the dunes" red blend 47

"bunny chow" mini potato bread & lamb curry • 95

cederberg bukettraube 47

slow roasted pork belly, medjool date & butternut purée, potato
beignet, peppery leaves • 145

foodbarn "Sang de Terre" red blend 75

karoo lamb rack, crumbed & roasted, courgette, garlic & goats
cheese torte, garlic & thyme jus • 155

foodbarn "Tattoo Rouge" shiraz reserve 75

seared dry aged beef fillet, kale & pecorino dolari, roasted garlic jus • 165

foodbarn "Tattoo Rouge" shiraz reserve 75

venison loin, caramelised nectarine, mash beignet, baby mesclun
leaves, blackcurrant jus • 169

thelema cabernet sauvignon 90

braised wagyu short rib, mash fritter, port jus, pickled celeriac • 160

foodbarn "Tattoo Rouge" shiraz reserve 75

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



ground

fresh goats cheese paletta, heirloom cherry tomatoes,
tomato vinaigrette, olive oil • 81
foodbarn rosé du sud 47

mild cheese beignet, raspberry gastrique, raspberries, za'taar,
whipped basil feta, baby leaves & wild rocket • 97
savage follow the line cinsault 105

arancini: risotto balls with aioli • 75
foodbarn chenin blanc réserve 47

spring rolls: mushrooms, mozzarella, thyme • 52
alinea viura 66

pan fried haloumi, honey butter & thyme • 97
foodbarn "strawberry pie" red blend 75

salt baked beetroot, whipped ricotta with lemon, honey almond granola • 79
catherine marshall riesling 47

ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa • 89
foodbarn "the rudi" red blend 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 • 89
cederberg bukettraube 47

field mushroom & broccoli with parmesan hollandaise • 78
foodbarn chardonnay 47

raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream • 129
foodbarn chardonnay 47

charred butternut, caramelised onion, labneh, capers • 79
miles mossop chapter 3 chenin blanc 82

fire potatoes, red chilli sauce & aioli dollops • 45

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



desserts

Klein Constantia Vin de Constance pairing 75ml • 283

① mini granadilla brulée • 48
foodbarn straw wine 72

② trio of homemade fruit sorbets • 75
foodbarn straw wine 72

③ farm yogurt sorbet, rhubarb compote, sour "Morello" cherry sauce • 85
foodbarn straw wine NV (air dried chenin blanc) 72

④ 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 foodbarn's crème brulée scented with vanilla & a cherry compote centre • 95
foodbarn straw wine 72

⑥ berries, gratinated in almond sabayon, condensed milk sorbet • 92
foodbarn straw wine 72

⑦ fried milk, cinnamon ice cream, toffee dots. • 85
foodbarn straw wine 72

⑧ panettone pain perdu: brioche French toast, vanilla bean ice cream, Toblerone sauce • 95
foodbarn straw wine 72

⑨ dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, hazelnuts • 95
KWV cape tawny 45

⑩ PESCATARIAN ⑪ PLANT BASED ⑫ VEGETARIAN

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

