

# TAPAS DINNER

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

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

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

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

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

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

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

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

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

grilled fish, crispy rice "pavé", yuzu emulsion, baby gem lettuce & avocado,  
citrus cell, soy & chili caramel • 145

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



# land

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

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

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

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

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

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

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

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

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

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

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

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# ground

Ⓥ fresh goats cheese paletta, heirloom cherry tomatoes,  
tomato vinaigrette, olive oil • 81

Ⓥ mild cheese beignet, raspberry gastrique, raspberries, za'taar,  
whipped basil feta, baby leaves & wild rocket • 97

Ⓥ arancini: risotto balls with aioli • 75

spring rolls: mushrooms, mozzarella, thyme • 52

Ⓥ pan fried haloumi, honey butter & thyme • 97

Ⓥ salt baked beetroot, whipped ricotta with lemon, honey almond granola • 79

🌿 ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa • 89

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

🌿 crunchy taco, asian braised cabbage, courgette fritter, miso emulsion • 89

Ⓥ field mushroom & broccoli with parmesan hollandaise • 78

Ⓥ raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream • 129

Ⓥ charred butternut, caramelised onion, labneh, capers • 79

Ⓥ fire potatoes, red chilli sauce & aioli dollops • 45

🌿 PISCATARIAN 🌿 PLANT BASED Ⓥ VEGETARIAN

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# desserts

Klein Constantia Vin de Constance pairing 75ml • 283

Ⓥ mini granadilla brulée • 48  
foodbarn straw wine 72

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

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

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

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

Ⓥ berries and ripe fig, gratinated in almond sabayon, condensed milk sorbet • 92  
foodbarn straw wine 72

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

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

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

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