



BISTRONOMY LUNCH

3 course R440
3 course with wine pairings R600
1 starter R120 ~ 1 main 240~ 1 dessert R90

starters

grilled baby calamari, avo, iceberg wedge, yuzu mayo, burnt honey & soy glaze
foodbarn "the hoek" white blend (chard/chenin)

or

mild cheese beignet, whipped pepper feta, baby leaves, caramelised quince
smoked aubergine pate, quince syrup

foodbarn "the rudi" red blend

or

classic steak tartare, baby green salad & croutons

foodbarn "the dunes" light red

or

wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream

foodbarn chenin blanc reserve

or

fresh tuna tartare, sweet potato, coconut & lime leaf vichyssoise,
fermented pineapple, curry leaves & cinnamon oil

foodbarn sauvignon blanc

or

bouillabaisse: rich fish soup with linefish, mussels & prawns,
saffron mash & rouille

foodbarn chardonnay

main course

grilled ethical fish, sautéed Japanese mushrooms,
squashed baby potatoes, mild garlic & thyme cream

Julien Schaal mountain vineyards chardonnay

or

seared springbok loin, mash fritter & tender stem
port, red wine & shallot jus

foodbarn the noordhoek red

or

karoo lamb rack, crumbed & roasted, medjool date & butternut purée,
potato beignet, peppery leaves, cumin jus, labneh

Sagra by Verspieren/Haberer (grenache / syrah)

or

slow stewed tripe & trotters with chili & tomato, buttered mash

foodbarn reserve grenache noir

or

braised ox tongue, potato gratin, mesclun leaves, roasted jus
and fresh herbs compote

foodbarn reserve shiraz

sides

hand cut fries 27

market vegetables (serves 2) 57

side green salad 27

dessert

pumpkin pie, cinnamon smores, vanilla bean ice cream, corn crunch

or

chocolate marquise millefeuille, hazelnut chiboust,
creme anglaise and toffee sauce

or

foodbarn's rhubarb & vanilla crème brûlée

or

cheese from our South African terroir with homemade preserve

