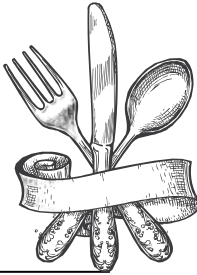




TAPAS

FROM 6PM TUESDAY TO SATURDAY



	breadboard with butter & dip	58
	salt baked beetroot, whipped ricotta with lemon, honey almond granola <i>catherine marshall riesling</i>	75 47
	fresh goats cheese paletta, heirloom cherry tomatoes, tomato vinaigrette, olive oil <i>foodbarn rosé du sud</i>	81 47
	salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe <i>foodbarn “southerner” sauvignon blanc</i>	155 75
	ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa <i>foodbarn “the rudi” red blend</i>	72 47
	tuna tataki with edamame beans, yuzu & peanut sauce <i>foodbarn “the search” white blend</i>	87 47
	fresh tuna tartare, truffled cauliflower pulp, green oil, seared prawns and togarashi mayo <i>foodbarn sauvignon blanc</i>	87 47
	soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo <i>foodbarn chenin blanc réserve</i>	87 47
	spring rolls: mushrooms, mozzarella, thyme <i>alinea vermentino</i>	48 47
	arancini: risotto balls with aioli <i>foodbarn chenin blanc réserve</i>	70 47
	field mushroom & broccoli with parmesan hollandaise <i>foodbarn chardonnay</i>	68 47
	mussel fritters, flash fried rice noodles, lemongrass cream & crispy curry leaves <i>foodbarn “the hoek” chenin blanc</i>	87 47
	prawn cocktail with avo & crunchy lettuce, orange emulsion <i>foodbarn “kustard pie” chenin blanc</i>	94 75
	flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze <i>foodbarn chenin blanc réserve</i>	87 47
	raviole with mushrooms & ricotta, seared shiitakes and truffled fontina cream <i>foodbarn chardonnay</i>	110 47

crunchy taco, pulled beef, mexican salsa, smoked chilli sauce <i>exanimo “de keur” grenache</i>	88 60
grilled fish, sauce “Poulette” brown butter capers and potato fondant <i>foodbarn “Sunny” semillon</i>	135 75
crispy asian boneless chicken thigh in lettuce cup, fresh mint & honey chilli sauce (contains gluten) <i>foodbarn grenache noir réserve</i>	82 47
free range chicken livers “peri peri” in puff pastry <i>foodbarn “the dunes” red blend</i>	68 47
“bunny chow” mini potato bread & lamb curry <i>cederberg bukettraube</i>	82 47
seared dry aged beef fillet, kale & pecorino dolari, roasted garlic jus <i>foodbarn “Tattoo Rouge” shiraz reserve</i>	145 75
pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings <i>foodbarn “the rudi” red blend</i>	115 47
slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves <i>foodbarn “Sang de Terre” red blend</i>	135 75
karoo lamb rack, crumbed & roasted, pearl onion & basil tart Tatin, rooibos jus <i>foodbarn “Tattoo Rouge” shiraz reserve</i>	145 75
fire potatoes, chilli sauce & aioli dollops	45



desserts

trio of homemade fruit sorbets <i>foodbarn straw wine</i>	70 72	
fried milk, cinnamon ice cream, toffee dots <i>foodbarn straw wine</i>	85	
mini granadilla brulée <i>foodbarn straw wine</i>	48 72	

TAPAS



from 18h00

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

cape point vineyards sauvignon blanc 52

cape rock lobster & lemongrass bisque, cream & chili oil 110

capensis Silene chardonnay 87

classic hand chopped steak tartare with cornichon & nasturtium pesto,
confied quail egg yolk 145

rossouw, gouws & clarke old vine pinotage (very light style) R47

⑤ charred butternut, caramelised onion, labneh, capers 75

miles mossop chapter 3 chenin blanc 82

🌱 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

⑤ mild cheese beignet, raspberry gastrique, raspberries,
za'taar, whipped basil feta, baby leaves & wild rocket 92

savage follow the line cinsault 82

⑤ pan fried haloumi, honey butter & thyme 95

catherine marshall riesling 47

braised wagyu short rib, mash fritter, port jus, pickled celeriac 140

foodbarn "Tattoo Rouge" shiraz reserve 75

venison loin, sautéed pear, mash beignet, baby mesclun leaves,
blackcurrant jus 160

thelema cabernet sauvignon R90



⑤ panettone pain perdu: brioche French toast, vanilla bean
ice cream, Toblerone sauce 95

foodbarn straw wine 72

⑤ berries, gratinated in almond sabayon, condensed milk sorbet 87

foodbarn straw wine 72

⑤ 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 dark and white chocolate marquise millefeuille, pistachio
gelato, crème anglaise, toffee sauce, hazelnuts 95

KWV cape tawny 45

⑤ foodbarn's crème brûlée scented with vanilla & a morello cherry
compote centre

foodbarn straw wine 72

🐠 PISCATARIAN 🌱 PLANT BASED ⑤ VEGETARIAN

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