



SPECIALS



FOODBARN LUNCH MENU

3 course R390

3 course with wine pairings R480

1 starter R110 ~ 1 main R205 ~ 1 dessert R85

bread board, anchovy butter, harissa, olive oil & dukkah R55

starters



plant based: cauliflower beignets, black bean mousseline, red kimchi
& chipotle salsa

foodbarn "the hoek" white blend (chard/chenin)

or

vegetarian: raviole

wild mushrooms & ricotta, seared shiitakes and truffled fontina cream

foodbarn chenin blanc

or

flash fried baby squid

thin courgettes, mechouia mayo, tender leaves, brik pastry & sesame
gomasio

cederberg bukettraube

or

fresh tuna tartare

truffled cauliflower pulp, edamame beans, seared prawns, chili & lime
aioli

foodbarn sauvignon blanc

or

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

foodbarn "the hoek" white blend (chard/chenin)



main course



plant based: courgette beignet, baby spinach, wild rocket, mint & edamame beans, homemade hummus, truffle and yuzu splash
foodbarn the search (grenache blanc / marsanne / roussanne)

or

risotto with green asparagus, parmesan & asiago, with seared prawns & petite salad
foodbarn rosé provence

or

ethically caught fish grilled, butternut puree, tender stem broccoli, cracked hazelnuts & thyme butter
foodbarn roseé fynbos

or

grilled venison, sweet butternut, mash beignet, fried sage
garlic & sage jus
foodbarn reserve syrah

or

slow stewed tripe & trotters with chili & tomato, buttered mash
foodbarn "the dunes" red blend



dessert

goats cheese fritters, roasted pineapple, spicy achar, tender leaves & curry oil
foodbarn straw wine

or

fresh berries & nectarine gratin "amandine" with condensed milk sorbet
foodbarn straw wine

or

dark chocolate "pavé", hazelnut & cacao dots, white chocolate & cereal rock, coconut ice cream
foodbarn straw wine



cheese board from south african terroir, preserves, bread stick & crackers