



SPECIALS



FOODBARN LUNCH MENU

3 course R390

3 course with wine pairings R480

1 starter R110 ~ 1 main R205 ~ 1 dessert R85

starters



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

cederberg bukettraube

or

goats cheese fritters, sour plum jam, tender leaves, beetroot, sunflower seeds & green oil

foodbarn straw wine

or

prawn tian: aubergine, tomato & avo confit with prawn fritters, red pepper & chili syrup, basil salsa

cederberg bukettraube

or

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

foodbarn chenin blanc

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



risotto with celeriac, parmesan & celeriac pickle, with (or without) seared prawns, petite salad & roasted jus

foodbarn reserve chenin blanc

or

grilled ethical fish, mechouia crushed potatoes, fish velouté, cinnamon oil

foodbarn rosé "provence"

or

grilled springbok loin, mash beignet, tenderstems, blackcurrant jus, burnt orange wedge

thorne & daughters copper pot pinot noir

or

karoo lamb rack, crumbed & roasted, sweet butternut, potato fritter, peppery leaves, garlic jus

foodbarn "the dunes" red blend

or

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

foodbarn reserve grenache noir



dessert

quince filled crêpes, orange sauce, white chocolate ice cream

foodbarn straw wine

or

dark chocolate "pavé", hazelnut & cacao dots, white chocolate & cereal rocks, coconut sorbet

foodbarn straw wine

or

lemon curd pie, lemon verbena smores, condensed milk sorbet

foodbarn straw wine

