

 VEGETARIAN 

&

 PLANT BASED LUNCH 

3 course R390 ~ 3 course with wine pairings R480

1 starter R110 ~ 1 main R205 ~ 1 dessert R85

starters



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

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

or

plant based: aubergine, tomato & avo tian, mushroom fritters, red pepper & chili syrup, basil salsa

cederberg bukettraube

or

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

foodbarn chenin blanc

or

vegetarian: mild fresh goats cheese, ripe avo, olive oil, Noordhoek vinegar, red pepper flakes & sourdough toast

foodbarn sauvignon blanc



main course



plant based: chickpea tagine, curried tofu tempura, wilted baby spinach ,
sesame salt & cinnamon oil

foodbarn "the search" white; grenache blanc/ roussanne/ marsanne

or

plant based: courgette beignet & roasted beetroot salad; baby spinach,
wild rocket, mint & edamame beans, homemade hummus,
truffle and yuzu splash

cederberg bukettraube

or

vegetarian: risotto with roasted tomatoes, basil, parmesan &
pecorino, with (or without) seared prawns & petite salad

foodbarn reserve chenin blanc



dessert

plant based: homemade fruit sorbets, berries & macadamia praline

foodbarn straw wine

or

vegetarian: lemon curd pie, lemon verbena smores, condensed milk
sorbet

foodbarn straw wine

or

vegetarian: dark chocolate "pavé" , hazelnut & cacao dots, white
chocolate & cereal rock, coconut ice cream

foodbarn straw wine

or

vegetarian: quince filled crêpes, orange sauce, white chocolate ice cream

foodbarn straw wine

