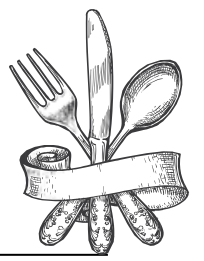




# TAPAS

FROM 6PM TUESDAY TO SATURDAY




	<b>breadboard with butter &amp; dip</b>	<b>58</b>
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	<b>salt baked beetroot, whipped ricotta with lemon, honey almond granola 75</b>	<b>58</b>
	<i>catherine marshall riesling</i>	47
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	<b>chorizo, red onion, mature cheddar spring rolls, chipotle dip</b>	<b>79</b>
	<i>alineá carignan</i>	47
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	<b>salmon carpaccio: sushi rice, nori, ginger &amp; sesame vinaigrette, salmon roe</b>	<b>155</b>
	<i>jordan assyrtiko</i>	59
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	<b>ash-roasted celeriac &amp; onions, tahini, cracked hazelnuts, rocket &amp; pesto salsa</b>	<b>72</b>
	<i>foodbarn "the rudi" red blend</i>	47
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	<b>tuna tataki with edamame beans, yuzu &amp; peanut sauce</b>	<b>87</b>
	<i>foodbarn "the search" white blend</i>	47
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	<b>fresh tuna tartare, truffled cauliflower pulp, sweet ginger &amp; nori salsa, seared prawns and togarashi mayo</b>	<b>87</b>
	<i>foodbarn "the search" white blend</i>	75
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	<b>soft taco with prawns, crunchy cabbage, tomato &amp; coriander, and chipotle mayo</b>	<b>87</b>
	<i>foodbarn chenin blanc réserve</i>	47
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	<b>spring rolls: mushrooms, mozzarella, thyme</b>	<b>48</b>
	<i>alineá vermentino</i>	47
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	<b>arancini: risotto balls with aioli</b>	<b>70</b>
	<i>foodbarn chenin blanc réserve</i>	47
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	<b>field mushroom &amp; broccoli with parmesan hollandaise</b>	<b>68</b>
	<i>foodbarn chardonnay</i>	47
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	<b>mussel fritters, flash fried rice noodles, lemongrass cream &amp; crispy curry leaves</b>	<b>87</b>
	<i>foodbarn "the hoek" chenin blanc</i>	47
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	<b>prawn cocktail with avo &amp; crunchy lettuce, orange emulsion</b>	<b>94</b>
	<i>foodbarn "kustard pie" chenin blanc</i>	75
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	<b>flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey &amp; soy glaze</b>	<b>87</b>
	<i>foodbarn chenin blanc réserve</i>	47

	<b>crunchy taco, pulled beef, mexican salsa, smoked chilli sauce</b>	<b>88</b>
	<i>maanschijn herbarium cape red</i>	68
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	<b>grilled fish, squashed baby potatoes, smoky aubergine purée, tender lettuce leaves, lime butter &amp; red onion, parsley and anchovy salsa</b>	<b>135</b>
	<i>foodbarn chardonnay</i>	47
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	<b>crispy asian boneless chicken thigh in lettuce cup, fresh mint &amp; honey chilli sauce (contains gluten)</b>	<b>82</b>
	<i>foodbarn grenache noir réserve</i>	47
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	<b>free range chicken livers "peri peri" in puff pastry</b>	<b>68</b>
	<i>foodbarn "the dunes" red blend</i>	47
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	<b>"bunny chow" mini potato bread &amp; lamb curry</b>	<b>79</b>
	<i>cederberg bukettraube</i>	47
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	<b>seared dry aged beef fillet with mash fritter, duxelle &amp; béarnaise sauce</b>	<b>145</b>
	<i>foodbarn "the rudi" red blend</i>	47
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	<b>pasture reared dry aged beef slider, in brioche bun with mature cheddar &amp; onion rings</b>	<b>110</b>
	<i>foodbarn "the rudi" red blend</i>	47
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	<b>slow roasted pork belly, medjool date &amp; butternut purée, potato beignet, peppery leaves, cumin jus, labneh</b>	<b>135</b>
	<i>rijk's touch of oak pinotage</i>	50
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	<b>lamb rack cutlets, mash fritter, rich rosemary jus</b>	<b>125</b>
	<i>foodbarn "sang de terre" (grenache, shiraz)</i>	75
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	<b>fire potatoes, chilli sauce &amp; aioli dollops</b>	<b>45</b>



## desserts

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

 PESCATARIAN    PLANT BASED    VEGETARIAN

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

CHECK OUR Specials pto

# TAPAS



from 18h00

Atlantic oyster: shucked loose, ponzu, crispy shallots,  
salmon roe & chili oil R46 each  
*cape point vineyards sauvignon blanc 52*

saumon à l'oseille: classic seared salmon, fresh sorrel  
& vermouth velouté R155  
*foodbarn "Kustard Pie" chenin blanc reserve 75*

⑤ charred butternut, caramelised onion, labneh, capers 75  
*foodbarn "sunny" semillon 75*

④ cauliflower beignets, smoky black bean mousseline, hot kimchi  
& chipotle salsa, turmeric oil 95  
*foodbarn "the hoek" chenin blanc 47*

④ crunchy taco, asian braised cabbage, courgette fritter, miso  
emulsion 79  
*cederberg bukettraube 47*

⑤ mild cheese beignet, raspberry gastrique, raspberries,  
zataar, whipped basil feta, baby leaves & wild rocket 92  
*savage follow the line cinsault 82*

⑤ raviole with mushrooms & ricotta, seared shiitakes and  
truffled fontina cream 110  
*foodbarn chardonnay 47*

braised wagyu short rib, mash fritter, port jus,  
pickled celeriac 110  
*foodbarn "sang de terre" red blend 75*

seared venison, caramelised pears, potato beignet,  
mesclun leaves, Morello cherry jus 150  
*saurwein "om" pinot noir 120*



⑤ panettone pain perdu: brioche French toast, vanilla bean  
ice cream, Toblerone sauce 95  
*foodbarn straw wine 72*

⑤ raspberries & strawberries, gratinated in  
almond sabayon, condensed milk sorbet 87  
*foodbarn straw wine 72*

⑤ dark and white chocolate marquise millefeuille, pistachio  
gelato, creme anglaise, toffee sauce, hazelnuts 95  
*KWV Cape Tawny R45*

⑤ foodbarn's crème brulée scented with bergamot 95  
*foodbarn straw wine 72*

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