










# TAPAS

FROM 6PM TUESDAY TO SATURDAY




	<b>breadboard with butter &amp; dip</b>	<b>58</b>
	<b>asian cucumber: crunchy with sesame, chili &amp; ponzu</b>	<b>58</b>
	<i>foodbarn "sunny" semillon</i>	75
	<b>chorizo, red onion, mature cheddar spring rolls, chipotle dip</b>	<b>79</b>
	<i>alineá carignan</i>	47
	<b>salmon carpaccio: sushi rice, nori, ginger &amp; sesame vinaigrette, salmon roe</b>	<b>155</b>
	<i>Jordan Assyrtiko</i>	59
	<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
	<b>tuna tataki with edamame beans, yuzu &amp; peanut sauce</b>	<b>87</b>
	<i>foodbarn "the search" white blend</i>	47
	<b>fresh tuna tartare, truffled cauliflower pulp, sweet ginger &amp; nori salsa, seared prawns and roasted garlic aioli</b>	<b>87</b>
	<i>foodbarn southerner blanc fumé</i>	75
	<b>soft taco with prawns, crunchy cabbage, tomato &amp; coriander, and chipotle mayo</b>	<b>87</b>
	<i>foodbarn chenin blanc réserve</i>	47
	<b>spring rolls: mushrooms, mozzarella, thyme</b>	<b>48</b>
	<i>alineá vermentino</i>	47
	<b>arancini: risotto balls with aioli</b>	<b>70</b>
	<i>foodbarn chenin blanc réserve</i>	47
	<b>field mushroom &amp; broccoli with</b>	<b>68</b>
	<b>parmesan hollandaise</b>	<b>47</b>
	<i>foodbarn chardonnay</i>	47
	<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
	<b>prawn cocktail with avo &amp; crunchy lettuce, orange emulsion</b>	<b>94</b>
	<i>foodbarn "kustard pie" chenin blanc</i>	75
	<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
	<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
	<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
	<b>free range chicken livers "prego" in puff pastry</b>	<b>68</b>
	<i>foodbarn "the dunes" red blend</i>	47
	<b>"bunny chow" mini potato bread &amp; lamb curry</b>	<b>79</b>
	<i>cederberg bukettraube</i>	47
	<b>seared dry aged beef fillet with rosti, duxelle &amp; béarnaise sauce</b>	<b>145</b>
	<i>foodbarn "the rudi" red blend</i>	47
	<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
	<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
	<b>lamb rack cutlets, mash fritter, rich rosemary jus</b>	<b>125</b>
	<i>foodbarn "sang de terre" (grenache, shiraz)</i>	75
	<b>fire potatoes, chilli sauce &amp; aioli dollops</b> 	<b>45</b>



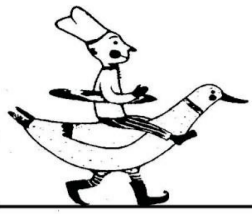
## desserts

	<b>trio of homemade fruit sorbets</b> 	<b>70</b>
	<i>foodbarn straw wine</i>	72
	<b>churros with chocolate dip</b> 	<b>65</b>
	<b>mini granadilla brûlée</b> 	<b>48</b>
	<i>foodbarn straw wine</i>	72

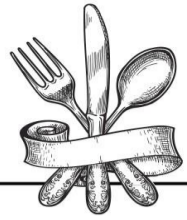
 PESCATARIAN  PLANT BASED  VEGETARIAN

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*

Ⓥ salt baked beetroot, whipped ricotta, honey almond  
granola 75

*catherine marshall riesling 47*

Ⓥ charred butternut, caramelised onion, labneh, capers 75

*foodbarn "sunny" semillon 75*

Ⓢ 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*

Ⓥ mild cheese beignet, raspberry gastrique, raspberries,  
zataar, whipped basil feta, baby leaves & wild rocket 92

*savage follow the line cinsault 82*

Ⓥ raviole with mushrooms & ricotta, seared shiitakes  
and truffled fontina cream 110

*foodbarn chardonnay 47*

braised wagyu short rib, mash fritter, port jus,  
pickled celeriac 150

*foodbarn "sang de terre" red blend 75*

seared venison, caramelised pears, potato beignet,  
mesclun leaves, Morello cherry jus 150

*saurwein "om" pinot noir 120*



Ⓥ profiteroles with vanilla chiboust, frosted raspberries bits, hot  
white chocolate & orange sauce 85

*foodbarn straw wine 72*

Ⓥ raspberries & strawberries, gratinated  
in almond sabayon, condensed milk sorbet 87

*foodbarn straw wine 72*

Ⓥ dark and white chocolate marquise millefeuille, pistachio  
gelato, creme anglaise, toffee sauce, hazelnuts 95

*KWV Cape Tawny R45*

Ⓥ foodbarn's crème brulée scented with bergamot 95

*foodbarn straw wine 72*