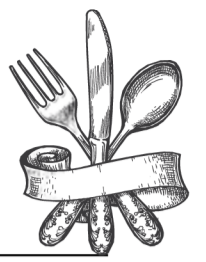




TAPAS

FROM 6PM TUESDAY TO SATURDAY



	breadboard with butter & dip	58
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	salt baked beetroot, whipped ricotta with lemon, honey almond granola 75	58
	<i>catherine marshall riesling</i>	47
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	chorizo, red onion, mature cheddar spring rolls, chipotle dip	79
	<i>Exanimo "de keur" Grenache</i>	60
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	salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe	155
	<i>jordan assyrtiko</i>	59
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	ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa	72
	<i>foodbarn "the rudi" red blend</i>	47
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	tuna tataki with edamame beans, yuzu & peanut sauce	87
	<i>foodbarn "the search" white blend</i>	47
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	fresh tuna tartare, truffled cauliflower pulp, sweet ginger & nori salsa, seared prawns and togarashi mayo	87
	<i>foodbarn "the search" white blend</i>	75
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	soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo	87
	<i>foodbarn chenin blanc réserve</i>	47
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	spring rolls: mushrooms, mozzarella, thyme	48
	<i>alinea vermentino</i>	47
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	arancini: risotto balls with aioli	70
	<i>foodbarn chenin blanc réserve</i>	47
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	field mushroom & broccoli with parmesan hollandaise	68
	<i>foodbarn chardonnay</i>	47
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	mussel fritters, flash fried rice noodles, lemongrass cream & crispy curry leaves	87
	<i>foodbarn "the hoek" chenin blanc</i>	47
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	prawn cocktail with avo & crunchy lettuce, orange emulsion	94
	<i>foodbarn "kustard pie" chenin blanc</i>	75
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	flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze	87
	<i>foodbarn chenin blanc réserve</i>	47

	crunchy taco, pulled beef, mexican salsa, smoked chilli sauce	88
	<i>Exanimo "de keur" Grenache</i>	60
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	grilled fish, Tunisian mechouia salsa, squashed baby potatoes, cauliflower achar, black coconut oil	135
	<i>foodbarn chardonnay</i>	47
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	crispy asian boneless chicken thigh in lettuce cup, fresh mint & honey chilli sauce (contains gluten)	82
	<i>foodbarn grenache noir réserve</i>	47
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	free range chicken livers "peri peri" in puff pastry	68
	<i>foodbarn "the dunes" red blend</i>	47
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	"bunny chow" mini potato bread & lamb curry	79
	<i>cederberg bukettraube</i>	47
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	seared dry aged beef fillet with mash fritter, duxelle & béarnaise sauce	145
	<i>foodbarn "the rudi" red blend</i>	47
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	pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings	110
	<i>foodbarn "the rudi" red blend</i>	47
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	slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves, cumin jus, labneh	135
	<i>Rossouw, Gouws & Clarke old vine pinotage</i>	47
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	karoo lamb rack, crumbed & roasted, with butternut tart Tatin, grilled cherry tomatoes, moroccan scented jus	135
	<i>foodbarn "sang de terre" (grenache, shiraz)</i>	75
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	fire potatoes, chilli sauce & aioli dollops	45



desserts

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

🌱 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

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, grilled nectarine, 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 vanilla and a
rhubarb compote centre 95
foodbarn straw wine 72

🐠 PISCATARIAN 🌱 PLANT BASED ⑤ VEGETARIAN

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