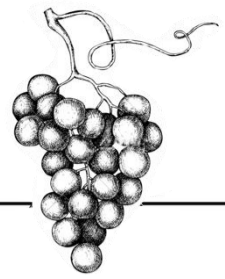




FOODBARN PREMIUM WINES



Made for us by our talented friends...

*Foodbarn 8 grams MCC Rosé NV 380 / 77 (flute)

Made by John Loubser at Silverthorn

Traditionally, Rosé Champagne is made from two red varieties, namely Pinot Noir and Pinot Meunier.

With Foodbarn 8G we broke the rules, we opted for something far more daring and exotic, and used Shiraz, an ancient grape variety, originating from Persia.

*Foodbarn "Southerner" Blanc Fumé 576/192/75

Made by Trizanne Barnard Sauvignon blanc

"Southerner" encapsulates perfectly the feel of this premium Sauvignon Blanc and the person behind it...

Made by my Uber talented friend Trizanne Barnard who for the past 20 years has been playing with the various expressions of this varietal. 2023 was particularly exciting as for the 1st time this Elim Blanc Fumé was bottled, bringing a new element of surprise to the table.

*Foodbarn "KUSTARD PIE" 576/192/75

Made by Ken Forrester Chenin Blanc

smooth like custard...is what went through my mind when i first tasted this barrel...this single vineyard chenin comes from the K block near the old riverbed on Ken Forrester's farm...first laid out in 1922, Ken replanted the new vines on those wise old roots in 1998. The result is a hugely polished wine with honey notes & a lingering citrus aftertaste

*Foodbarn "SUNNY" 576/192/75

Made by Catherine Marshall Semillon

My friend Catherine Marshall is a wizard! Here, she created this sophisticated Sémillon, from older vines on a cool plot in the Elgin Valley. There is brightness that strides over the palate followed by sumptuous pears on the core with lanolin textured length. Well balanced as a canvas for serious food pairing.

*Foodbarn "STRAWBERRY PIE" 576/192/75

Made by Ken Forrester

(grenache 60%, shiraz 32%, mourvedre 8%)

The Piekenierskloof Grenache in this blend was planted at 650m surrounded by rooibos & ancient rocky outcrops, looking down towards the cold Atlantic.

Wild strawberry fruit & lean tannins show power and elegance.

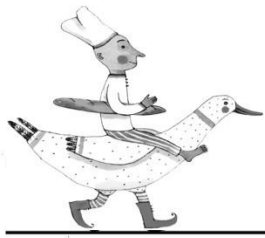
*Foodbarn "Sang de Terre" 576/192/75

Made by Thierry Haberer

(grenache, shiraz)

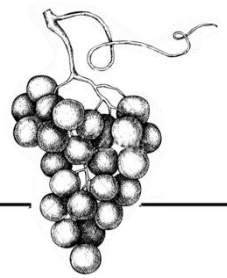
This soulful wine is made by my Corsican friend Thierry Haberer. Like all people who truly understand the terroir, Thierry manages to extract the true essence of the soil in this intense, fruit forward, delicious wine... blood of soil... sang de terre.





WINE LIST

foodbarn curated wines



Made for us by our talented friends...

Foodbarn rosé du sud Made by Thierry Haberer	282/94/47
Foodbarn rosé fynbos Made by Roger Burton at Tierhoek wine estate	282/94/47
Foodbarn sauvignon blanc Made with Andrew Gunn at Iona in Elgin	282/94/47
Foodbarn chardonnay Made by Rudi Schultz at Sutherland / Thelema	282/94/47
Foodbarn the search (grenache blanc, marsanne, Roussanne) Made by Trizanne Barnard	282/94/47
Foodbarn "the hoek" (chenin blanc) Made by Carsten Migliarina	282/94/47
Foodbarn chenin blanc Made by Ken Forrester	282/94/47
Foodbarn grenache noir reserve Made by Ken Forrester	282/94/47
Foodbarn "pure fruit merlot" Made by Ken Forrester	282/94/47
Foodbarn "the dunes" (syrah, grenache) Made by Carsten Migliarina	282/94/47
Foodbarn Syrah Made by Rudi Schultz at Sutherland / Thelema	282/94/47
Foodbarn "the Rudi" (shiraz, petit verdot, grenache) Made by Rudi Schultz at Sutherland / Thelema	282/94/47
Foodbarn The Noordhoek Red (shiraz / grenache / mourvèdre) Made by (the Phylfe brothers at Village lane)	282/94/47
Foodbarn straw wine NV (air dried chenin blanc) Made by Roger Burton at Tierhoek	308/72 (glass)

Bubbles

Ken Forrester Stained glass Methode Ancestrale(grenache)	290/60
Foodbarn 8 grams MCC Rosé NV	380/77
Villiera Tradition Brut NV	297/72
Silverthorn the Green man Brut NV	438
Silverthorn Genie Rosé NV	413
Champagne Drappier Carte d'Or Brut (France)	1320

Wine pairings

Cape Point Vineyard Sauvignon Blanc	309/103/52
Alinea Viura	282/94/47
Migliarina Chenin Blanc	309/103/52
Jordan Assyriko	445/150 /59
Migliarina Elgin Chardonnay	309/103/52
Saurwein 'Chi' Riesling	330/110/55
Newton Johnson Albariño	375/125/50
Cederberg Bukettraube	282/94/47
Daniel Colombo Muscat d'Alexandrie	380/129/60
Savage Follow The Line Cinsault	630/210/82
Natte Valleij Stellenbosch Cinsault	421/140/70
Saurwein "Om" Pinot Noir	762/254/120
Thelema Cabernet Sauvignon	561/187/90
Thelema Semillon NLH	363/83
KWV Tawny	45



from the bar



Aperitif / Cocktails

mcc glass

Brut~72 Rosé~77

mimosa 70

mcc & freshly squeezed orange juice

aperol spritz 110

ice, bubbly, aperol, splash of soda,
orangeslice

aperol sour 110

aperol, gin, lime juice, simple syrup,
bitters

frozen cocktail 110

Ask us about today's special

swartland spritz 110

ice, caperitif, swan tonic water, gin ,
red vermouth, grapefruit slice.

G&T(dblshot)

hout bay london dry 95

inverroche classic 95

monks mysterium,oaked tonic 110

mojito 95

white rum, fresh lime juice,
fresh mint, syrup, soda water, ice
(virgin 70)

the berries 100

london gin, berry coulis , fresh
lime juice, ice
(virgin 70)

cranberry basil crush 100

vodka, cranberry juice,fresh
basil, lime juice,ice
(virgin 70)

margarita 110

tequila, fresh lime juice, pinch
salt, ice

negroni	110
london gin, campari, sweet red vermouth, caperitif, orange slice	
dry martini	100
vodka or gin, vermouth, green olive	
whisky sour with lime	110
whisky, fresh lime juice, sugar syrup	
espresso martini	110
vodka, kahlua, vanilla syrup, white cacao, espresso shot, served iced.	

Beers

Cape Collective lager
draught
54

Saggy Stone rocky
river
Pale ale draught
54

Heineken draught
300ml 54
500ml 68

Guinness
440ml 65

Striped horse lager
52