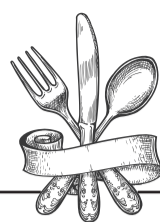




TAPAS




FROM 5PM TUESDAY TO SATURDAY



| | | | |
|---|----|--|-----|
|  breadboard with butter & dips | 55 | chickpea frites (panisses) with roasted onion mayo & grated pecorino | 65 |
| | | <i>foodbarn "the hoek" chenin blanc</i> | 44 |
|  watermelon & tomato caprese, pumpkin pesto, buffalo mozzarella, basil, olive oil & balsamic | 50 | seared salmon trout, tender stem & edamame, wholegrain mustard & vermouth velouté | 120 |
| <i>foodbarn rosé provence</i> | 44 | <i>foodbarn "kustard pie" chenin blanc reserve</i> | 66 |
|  fire potatoes, chilli sauce & aioli dollops | 45 | grilled fish, butter crouton, young leaves, lemon butter, capers & lemon pulp, nasturtium pesto | 115 |
| | | <i>foodbarn chardonnay</i> | 44 |
|  cajun squashed baby potatoes, warm queso cream & chives | 68 | crispy asian boneless chicken thigh in lettuce cup, fresh mint & honey chilli sauce (contains gluten) | 65 |
| <i>foodbarn "the hoek" chenin blanc</i> | 44 | <i>foodbarn grenache noir réserve</i> | 44 |
|  ash-roasted celeriac & onions, tahini, cracked hazelnuts, rocket & pesto salsa | 68 | free range chicken livers chilli port cream | 48 |
| <i>foodbarn "the rudi" red blend</i> | 44 | <i>foodbarn "the dunes" red blend</i> | 44 |
| tuna tataki with edamame beans, yuzu & peanut sauce | 77 | "bunny chow" mini potato bread & lamb curry | 75 |
| <i>foodbarn "the search" white blend</i> | 44 | <i>cederberg bukettraube</i> | 44 |
| fresh tuna tartare, avocado pulp, seaweed tapenade, seared prawns & lime and togorashi mayo | 77 | seared dry aged beef fillet with rosti, duxelle & béarnaise sauce | 115 |
| <i>foodbarn sauvignon blanc</i> | 44 | <i>foodbarn "the rudi" red blend</i> | 44 |
| soft taco with prawns, crunchy cabbage, tomato & coriander, and chipotle mayo | 78 | pasture reared dry aged beef slider, in brioche bun with mature cheddar & onion rings | 95 |
| <i>foodbarn chenin blanc réserve</i> | 44 | <i>foodbarn "the rudi" red blend</i> | 44 |
|  spring rolls: mushrooms, mozzarella, thyme | 48 | slow roasted pork belly, medjool date & butternut purée, potato beignet, peppery leaves, cumin jus, labneh | 95 |
| <i>foodbarn chenin blanc réserve</i> | 44 | <i>rijk's touch of oak pinotage</i> | 50 |
|  arancini: risotto balls with aioli | 58 | lamb rack cutlets, mash fritter, red wine jus | 115 |
| <i>foodbarn chenin blanc réserve</i> | 44 | <i>foodbarn "noordhoek" red</i> | 44 |
|  field mushroom & broccoli with parmesan hollandaise | 65 | | |
| <i>foodbarn chardonnay</i> | 44 | | |
| mussel fritters, flash fried rice noodles, lemongrass cream & crispy curry leaves | 77 | | |
| <i>foodbarn "the hoek" chenin blanc</i> | 44 | | |
| prawn cocktail with avo & crunchy lettuce, orange emulsion | 89 | | |
| <i>foodbarn "kustard pie" chenin blanc</i> | 66 | | |
| flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey & soy glaze | 85 | | |
| <i>foodbarn chenin blanc réserve</i> | 44 | | |



desserts

| | | |
|--------------------------------|---|----|
| trio of homemade fruit sorbets |  | 55 |
| <i>foodbarn straw wine</i> | | 61 |
| churros with chocolate dip |  | 60 |
| mini granadilla brûlée |  | 28 |
| <i>foodbarn straw wine</i> | | 61 |

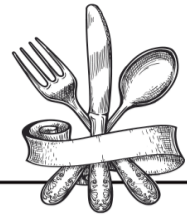
 PISCATARIAN  PLANT BASED  VEGETARIAN

franck's books: feast R490 / feast at home R450

CHECK OUR *Specials*  pto



TAPAS SPECIALS



Atlantic oyster: shucked loose, béarnaise onion reduction,
tarragon oil R42 each

foodbarn sauvignon blanc 44

Ⓟ cauliflower beignets, smoky black bean mousseline,
hot kimchi & chipotle salsa, turmeric oil 80
foodbarn "the hoek" chenin blanc 44

Ⓟ crunchy taco, asian braised cabbage, courgette fritter,
miso emulsion 72
cederberg bukettraube 44

Ⓟ mild cheese beignet, raspberry gastrique, raspberries,
zataar, whipped basil feta, baby leaves & wild rocket 78
foodbarn "the rudi" red blend 44

Ⓟ raviole with mushrooms & ricotta, seared shiitakes
and truffled fontina cream 85
foodbarn chardonnay 44

minute smoked salmon trout, vanilla & vintage pecorino risotto 120
foodbarn 8 grams MCC 44

prawn, shiitake & coriander samosas, chili ponzu mayo dip 78
foodbarn "the hoek" chenin blanc 44

seared springbok, duck confit arancini, blackcurrant jus 95
foodbarn reserve grenache noir 44



Ⓟ profiteroles with vanilla chiboust, frosted raspberries bits,
hot white chocolate & orange sauce 75
foodbarn straw wine 61

Ⓟ guava & pineapple cooked in spicy syrup, gratinated
in almond sabayon, chai ice cream 75
foodbarn straw wine 61

Ⓟ chocolate marquise millefeuille, hazelnut chiboust,
creme anglaise and toffee sauce 75
foodbarn straw wine 61

Ⓟ foodbarn's rhubarb & vanilla crème brûlée 75
foodbarn straw wine 61

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