



BISTRONOMY LUNCH

3 course R390

3 course with wine pairings R480

1 starter R110 ~ 1 main R205 ~ 1 dessert R85

starters

flash fried baby calamari, lime cheeks, yuzu mayo, burnt honey
& soy glaze

foodbarn "the hoek" white blend (chard/chenin)

or

goats cheese fritters, sour plum jam, tender leaves, beetroot,
sunflower seeds & green oil

foodbarn straw wine

or

prawn tian: aubergine, tomato & avo confit with prawn fritters,
red pepper & chili syrup, basil salsa

cederberg bukettraube

or

wild mushrooms & ricotta raviole, seared shiitakes and
truffled fontina cream

foodbarn chenin blanc reserve

or

fresh tuna tartare, truffled cauliflower pulp, edamame beans,
seared prawns, chili & lime aioli

foodbarn sauvignon blanc

or

bouillabaisse: rich fish soup with linefish, mussels & prawns,
saffron mash & rouille

foodbarn chardonnay



main course

risotto with celeriac, parmesan & celeriac pickle, with
(or without) seared prawns, petite salad & roasted jus

foodbarn reserve chenin blanc

or

grilled ethical fish, fresh peas, asparagus & edamame,
spring onions, thyme & lemon beurre blanc

foodbarn rosé "the search" white blend

or

grilled dry aged beef sirloin, with mash fritter & tenderstem
-red wine jus

or

-bearnaise sauce

foodbarn The noordhoek red

or

karoo lamb rack, crumbed & roasted, sweet butternut, potato beignet
peppery leaves, garlic & thyme jus

foodbarn "the dunes" red blend

or

slow stewed tripe & trotters with chili & tomato, buttered mash

foodbarn reserve grenache noir



dessert

paired with foodbarn straw wine

strawberry filled crêpes, crème anglaise, basil ice cream

or

dark chocolate "pavé", hazelnut & cacao dots, white chocolate
& cereal rocks, coconut sorbet

or

lemon curd pie, lemon verbena smores, condensed milk sorbet

or

gooey meringue, flambéed bananas, vanilla chiboust, cinnamon ice cream

