



# FABER

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*You are about to embark on a culinary adventure with us to experience the best of FABERfood. Your meal starts its journey with Chef Dale collecting fresh, raw, organic ingredients from the Avondale Garden. These he subtly crafts into wholesome and simple dishes, best expressed by our Six Course Tasting Menu. Treat yourself, or feel free to choose any of the seasonal delights on our à la carte menu.*

*FABERfood - as Mother Nature intended.*

Braised and fried beef shin, spicy dressing, mustard and fermented cauliflower. R 98  
*Avondale La Luna 2011 - R120*

Salad of roasted baby beetroots, Avondale butternut, pumpkin seeds and goats cheese. R 95  
*Avondale Camissa 2017 - R55*

Mixed lettuce from the garden, crispy onions, smoked pork cheek and gorgonzola dressing. R 89  
*Jonty's Pekin White 2016 - R55*

Braised ox tongue, mustard, truffled leek and aromatic bone broth. R 90  
*Jonty's Pekin Red 2010 - R70*

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Roasted pork fillet, ginger and sesame glazed aubergine, fried broccoli and onion dressing. R 198  
*Avondale Cyclus 2011 - R87*

Butter roasted Angelfish, miso cream, fresh kohlrabi, toasted nori and puffed sago. R 190  
*Avondale Anima 2015 - R70*

Porcini from the farm, Swiss chard, potato gnocchi and parmesan. R 195  
*Avondale Samsara 2009 - R120*

Aged Angus flat iron steak, salsa verde and Jerusalem artichoke. R 215  
*Avondale La Luna 2011 - R120*

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Poached guava and custard. R 80  
*Armilla Blanc De Blanc 2010 - R80*

Lemon curd, burnt meringue, vanilla crumble and lemon sorbet. R 95  
*Avondale Muscat Blanc 2008 - R43*

South African cheeses, preserve, caramelized onions and toast. R 110  
*Avondale Samsara 2009 - R 120*

Six Course Tasting menu R620 per person (to be taken by entire table)

Please notify the waiter of any specific dietary requirements and we will do our best to accommodate your requests. FABER is a non-smoking restaurant. Please note that a 12,5% service charge will be added to tables of six and more.