



FABER

You are about to embark on a farm-to-fork 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 contemporary and wholesome 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.

Diced springbok loin, crispy potato, smoked bone marrow, onion and sesame. <i>Avondale Jonty's Duck White 2016 - R45</i>	R 105
Butter roasted angelfish, salted plum and orange dressing, squid, spring onions and fried zucchini flowers. <i>Avondale Anima 2016 - R70</i>	R 105
Fried Avondale hens egg, buttered potato and leek, pickled garlic, fried onion and aged Boerenkaas. <i>Avondale Cyclus 2016 - R87</i>	R 95
Herb crusted pork fillet, roasted baby beetroot, rainbow carrots, parsley pesto and mustard. <i>Avondale Camissa 2018 - R58</i>	R 98
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Confit free range duck leg, butter roasted turnip, carrot pureé, greens and orange sweet potato. <i>Avondale Samsara 2009 - R95</i>	R 215
Roasted aged grass fed beef sirloin, braised beef cheek, Jerusalem artichoke and charred baby onion. <i>Avondale La Luna 2012 - R120</i>	R 198
Butter roasted Red Roman, curly kale, charred broccoli, zucchini, peanuts, lemongrass and coconut broth. <i>Avondale Cyclus 2016 - R87</i>	R 210
Braised gem lettuce, fermented cauliflower, new seasons pea, parmesan, fried capers and salted lemon. <i>Avondale Anima 2016 - R70</i>	R 195
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Set yogurt and vanilla milk, textures of orange, borage and honeycomb. <i>Avondale Camissa 2018 - R58</i>	R 85
Set 70% dark chocolate mousse with fresh and frozen berries. <i>Avondale Samsara 2009 - R95</i>	R 89
Roasted apple, custard, pecan nut crumble and brandy snaps. <i>Avondale Cyclus 2016 - R87</i>	R 82
Selection of local cheese, preserved green fig, quince from our garden and toasted sourdough. <i>Avondale La Luna 2012 - R120</i>	R 110

Six course tasting menu R680 per person

Six course tasting menu with Avondale wine pairing R930

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, which includes e-cigarettes and vapes. Please note that a 12,5% service charge will be added to tables of six and more.