



Avondale's Faber restaurant, surrounded by the beauty of the Klein Drakenstein mountains, is housed in a beautiful old white building, accented by a manicured garden filled with flowers of every shade. Guests are welcomed with a smile at reception, offered a seating either inside or outside on the sunny veranda. Here, they'll enjoy a fine-dining experience created by the chefs at Faber, a restaurant with a progressive ethos and a passion for evocative food and wine.

The partnership between Chef Dale Stevens and Avondale's proprietor, Johnathan Grieve, represents the synergy between two craftsmen, with the result of offering guests a memorable, inspirational dining experience. As Chef Stevens says: "Our mission is simple: to make our guests at Faber happy."

Superb craftsmanship goes into every dish by Chef Stevens, whose work respects the origins of his ingredients. He appreciates the narratives of each ingredient, finds joy in the creativity of each gastronomic process, whether contemporary or age-old, and loves the power food has to make people happy.

The gravel road leading to the classic Cape Dutch building with its deep veranda sets the tone for a refined dining experience that celebrates nature. From the quiet calm of the valley views, to the backdrop of the vineyards, all conspires toward a unique Winelands dining experience.

The dishes are plated with precision, giving guests a glimpse into the process of crafting perfection. The portions are perfectly suited to allow for a complete menu tasting, which is best enjoyed in the form of starters, mains and dessert. Freshly squeezed juices, made from locally

harvested fruits, are served as guests are seated. Faber wouldn't be the same without wine, and luckily for patrons, the Avondale range is always in stock here.

A plate of food tells many stories, from the growth stages of an ingredient to its fruition, to the chef who designed the menu, prepared the meal and plated it, to the guest who marvels at what is placed before them. The process is complex and worthy of appreciation, from the sourcing of nourishing ingredients, to the creativity shown in the kitchen. Avondale has well-established ethos as the pioneer of premium, award-winning South African wines, produced organically and biodynamically. Faber, too, is a responsible, sustainability-driven restaurant focused on supporting organic, free-range and low-carbon-footprint producers.

Guests at Faber can order from the à la carte menu, or opt for a set six-course