



tasting menu, with or without wine pairings. Starters range from carpaccio to ceviche, all consisting of complex flavour combinations, which are elevated when paired with a glass of Avondale wine. Mains are a luxurious offering of a wholesome meal. The dessert menu is all about aromatic fruit-based dishes, made using classic cooking techniques.

Many of the outstanding décor features have been crafted from resources on the farm or up-cycled from the Grieve family stores. Tables, planters and counters were made from stone pine harvested from the estate decades ago after a fire shaped Avondale's future. The dramatic, turn-of-the-century wooden arches which were collected years ago by John Grieve Senior

now grace the bar and Tasting Gallery areas, having been lovingly restored and artistically incorporated in a contemporary design. The "living wall" planters with seasonal foliage bring the great outdoors inside, and create a setting that is simultaneously natural and sophisticated.

Avondale's Eco Wine Safari is for those who'd like to explore the vineyards of Avondale, see the magic of the farm and the eco-friendly production process. With nature's stamp of approval, guests can sip on wine made on the farm, as well as taste the grapes from the vineyard and visit the state-of-the-art gravity-flow cellar, constructed three storeys underground in the cool depths of a natural dry river bed.

While watching the incarnation of Avondale's ethos, *Terra Est Vita* ("Soil Is Life"), you'll get a glimpse of the Duck Mobile (used to transport their famous pest-controlling ducks to different parts of the estate), and visit the fruit and vegetable garden, which provides some of the fresh, seasonal and organic produce that is used at Faber.

The restaurant is open for lunch every Wednesday to Sunday, for dinner every Thursday to Saturday, and the menu is ever-changing and seasonal menu. Vegetarian, vegan, dairy- and gluten-free options are available upon request when making a reservation at Faber.

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