

Six course FABER menu

Winter salad of slow roasted celeriac,
white wine poached pear, rhubarb,
celeriac and herb butter pureé, fresh celery,
Avondale pecan nut, fine herbs and flowers

Avondale Jonty's Duck Pekin White 2025

Minute cured Struisbaai Kabeljou,
homemade ponzu, fresh ginger, radish,
pickled daikon, salt and pepper squid

Avondale Anima 2022

Rare roasted Buffelshoek springbok loin,
textures of organic beetroot, beetroot pureé,
roasted baby beetroot, toasted pumpkin seeds
and fresh horseradish

Avondale Qvevri Red 2024

Roasted Struisbaai Cape Salmon,
warm dressing of zucchini, prawn and parsley,
tempura aubergine, charred aubergine,
toasted nori and fish bone broth

Avondale Cyclus 2021

Aged grassfed Overberg beef fillet,
charred broccoli, pea pureé, curly kale,
baby onions and green peppercorn just

Avondale La Luna 2018

Baked dark chocolate hotpot,
orange compote, Avondale pecan nut tuile,
pecan nut ice cream and wood sorrel

Avondale Muscat 2008

Six course FABER menu | R1000

Six course FABER menu with Avondale wine pairing | R1 550