Six course FABER menu

Salad of fresh nectarine and organic beets,
roasted baby beetroot, crispy beetroot,
toasted pumpkin seeds, port reduction,
Paardekraal chèvre, fine herbs and flowers

Avondale Camissa 2026

Cold smoked Lourensford trout,
homemade ponzu, fresh ginger, “chilli crunch”,
charred aubergine pureé, toasted nori,
puffed rice, avocado and radish

Avondale Anima 2023

Rare roasted Buffelshoek springbok loin,
sous vide celeriac, apple pureé, pickled cherries,
celeriac and horse radish espuma,
salted lemon, pecan nut and celery salsa

Avondale Qvevri Red 2025

Butter roasted Kingklip,
warm dressing of zucchini, roasted prawn,
sugar snap pea, green beans, broad beans
fennel crudites, lemon butter velouté

Avondale Cyclus 2022

Aged grassfed Overberg beef fillet,
roasted veal sweetbread, roasted mushroom,
chimichurri mushroom and sherry velouté

Avondale La Luna 2018

Milk chocolate and rooibos mousse,
labneh, chocolate soil, poached pineapple,
chocolate tuile and flowers

Avondale Muscat 2008

Six course FABER menu | R1150
Six course FABER menu with Avondale wine pairing | R1 700