

New restaurant FABER to redefine Cape Winelands cuisine

Award-winning local chef, Eric Bulpitt is opening his new restaurant, [FABER](#), on Avondale wine estate outside Paarl. FABER - the result of the meeting of minds between chef Eric Bulpitt and Avondale proprietor Johnathan Grieve - pays tribute to the craftsmanship in both the kitchen and the Avondale cellar.



Chef Eric Bulpitt

Inspiration from the land

The Avondale story is one of embracing ground-breaking biodynamic and organic farming practices to produce wines that reflect the terroir, wines that pay tribute to the soils that produced them. The same can be said of the cuisine on Bulpitt's brand-new menu, where this progressive chef will take inspiration from the seasons, the land, and the finest local produce.

Bulpitt certainly won't have far to travel in search of fresh seasonal produce for the FABER kitchen. Avondale's organic and biodynamic food garden has already been extended to produce fresh vegetables and herbs for the restaurant, while stone fruits and citrus from the farm's orchards arrive with the changing seasons. Eggs are harvested daily from the eco-friendly egg-mobile housing Avondale's free range chickens, and in time the farm will provide a steady march of broiler chickens and pasture-reared organic beef to the kitchen.



Johnathan Grieve

While seasonality and produce underpin the thinking behind each dish, the move to Avondale has also allowed Bulpitt to flex his creative muscles.



An informal fine dining experience

While the world-class cuisine is precise, deliberate and ever evolving, the front-of-house service under general manager Celeste Bulpitt takes its lead from the global trend towards a more informal fine dining experience. Service is attentive, yet relaxed, with staff eager to share the story of both Avondale and FABER.

Likewise, the décor of the renovated dining space is a blend of stylish comfort and relaxed country elegance. Grieve worked closely with interior designer Annie Dower to infuse the Old Cape-style space with a bright modern country aesthetic. Bespoke crockery was handcrafted at the Potters Gallery in Kleinmond, while high-end crystal stemware from Schott Zwiesel ably showcases the wine list of terroir-driven wines from Avondale. Artworks by local painter Scats Esterhuyse grace the walls and delicate botanical prints mirror the vineyard palette beyond the spacious terrace.



There's a sustainable element here too: the table tops, bar counters and wooden planter boxes are all crafted from stone pines on the estate that were felled when a fire swept Avondale a decade ago. From the elegant dining room, tables spill onto the spacious shaded terrace with its impressive views across the vines to distant Table Mountain.

It's the perfect mirror for this remarkable collaboration between two passionate craftsmen: marrying the terroir-driven wines of Avondale with the seasonal cuisine from Chef Eric Bulpitt, FABER is set to redefine the world of Cape Winelands cuisine.

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