



## Abingdon Wine Estate

Our menu is designed as a sharing menu offering slightly smaller portions enabling you to taste and enjoy more than one dish

### Abingdon Sharing Boards ( served between 11am and 4 pm )

- Mixed Board : Coppa ham, Pepperoni salami, Scotch egg, Artisanal cheeses, Homemade preserves, pickles, Marinated olives, Lavash cracker, Homemade bread – R220
- Cheese Board : A full selection of local Artisanal cheeses, Figs, Marinated olives, Home made preserves, pickles, Onion marmalade, Lavash cracker, Homemade bread – R205
- Meat Board : Coppa ham, Pepperoni salami, Scotch egg, Biltong and dried wors, Homemade preserves and pickles, Lavash cracker, Homemade bread – R220
- Vegetarian Board – Aubergine, Olive and Tomato Caponata, Red pepper Cashew pesto, Marinated olives, Preserves, Beetroot, Garden salad, Homemade bread, Lavash – R165
- Extra bread – R25      Cauliflower & Spinach GF bread – R 35

### Tapas / Small plates ( served between 11am and 2pm )

- Whole baked Camembert with Honey, Rosemary, Figs, Dates & Thyme – R135 (V)
- Garden Salad, Herbs, Pickled Ginger, Feta, Toasted seeds – R80 (V)
- Fish plate – 3 Crispy Tempura Prawns, Herbed Fishcake( Salmon, Hake and Haddock) Asian salad, Creamy Aioli – R145
- Six Crispy Tempura prawns, Asian Salad, Soya, Ginger dipping sauce – R 165
- Parmesan tart with Brie , Roasted Baby Tomatoes, Balsamic and Basil – R85 (V)
- Slow roasted Pork Belly and Crispy Crackling – R135
- Sticky Beef and Sesame Vietnamese Salad – R140
- Mini Pot Pie with Puff Pastry lid - Chicken and leek /or Deboned Oxtail – R 80

### Desserts and Coffee

Van der Hum Creme Brulee– R 70

Chocolate Brownies and Coffee Ice cream – R 70

Espresso R25    Americano R25    Cappuccino R30    Latte R35

A compulsory service charge of 10% will be added to tables of 8 or more