



## 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's Famous Sharing Boards ( served 11am to 4 pm )

- Mixed Board : Prosciutto, Pepperoni salami, Scotch egg, Artisanal cheeses, Homemade preserves, pickles, Marinated olives, Lavash crackers, Homemade bread – R240
- Cheese Board : A full selection of local Artisanal cheeses, Figs, Marinated olives, Home made preserves, pickles, Onion marmalade, Lavash crackers, Homemade bread – R240
- Meat Board : Prosciutto, Pepperoni salami, Scotch egg, Biltong and dried wors, Homemade preserves and pickles, Lavash crackers, Homemade bread – R240
- Vegetarian Board – Aubergine, Olive and Tomato Caponata, Red pepper Cashew pesto, Marinated olives, Preserves, Beetroot, Garden salad, Homemade bread, Lavash – R180
- Extra bread – R25      Gluten Free bread – R 40

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

- Whole baked Camembert with Honey, Rosemary, Figs & Thyme – R145 (V)
- Hot charred Tomatoes, Aubergine and Yoghurt, Homemade bread – R80 (V)
- Six Crispy Tempura Prawns, Salad, Dipping Sauce – R 165
- Parmesan tart with Roasted Baby Tomatoes, Feta Crème Fraiche, Basil – R 80 (V)
- Greek Lamb, Tsatsiki, Hummus, Pita bread, Greens – R 140
- Pork Belly, Apple and Onion, Pumpkin, Crispy Crackling – R140
- Sticky Beef Asian Salad, Sesame, Cashews – R140
- Mini Chicken, Leek and Mushroom Pot Pie w/ puff pastry topping – R 70

### Desserts and Coffee

Van der Hum Creme Brulee– R 70

Chocolate and Walnut Brownies with Berry or Vanilla Ice cream – R 70

Espresso R25    Americano R28    Cappuccino R35    Latte R40

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