



Abingdon Wine Estate

Our menu is designed as a sharing menu combining the boards and small plates enabling you to taste and enjoy more than one dish

Abingdon's Famous Sharing Boards (served 11am to 3 pm)

- Mixed Board : Prosciutto, Pepperoni salami, Scotch egg, Artisanal cheeses, Homemade preserves, pickles, Marinated olives, Lavash crackers, Homemade bread – R265
- Cheese Board : A full selection of local Artisanal cheeses, Figs, Marinated olives, Home made preserves, pickles, Onion marmalade, Lavash crackers, Homemade bread – R265
- Meat Board : Prosciutto, Pepperoni salami, Scotch egg, Biltong, Marinated Olives, Homemade preserves and pickles, Lavash crackers, Homemade bread – R265
- Vegetarian Board – Aubergine, Olive and Tomato Caponata, Red pepper Cashew pesto, Marinated olives, Preserves, Beetroot, Garden salad, Homemade bread, Lavash – R190
- Extra bread – R30 Gluten Free bread – R 45

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

- Whole baked Camembert with Honey, Rosemary, Dates & Thyme – R160 (V)
- Hot charred Tomatoes, Aubergine and Yoghurt, Homemade bread – R85 (V)
- Lemon Yoghurt Lamb, Grilled Haloumi, Hot charred Tomatoes – R 165
- Six large Crispy Tempura Prawns, Asian Salad, Dipping Sauce – R 170
- Parmesan tarts with Roasted Baby Tomatoes, Feta Crème Fraiche, Basil – R 90 (V)
- Parmesan tarts with Smoked Trout, Avocado Crème Fraiche, Radish, Micro herbs – R 125
- Pork Belly with Fennel, Leeks and Butternut, Crispy Crackling – R160
- Sticky Beef Asian Salad, Sesame, Cashews – R165
- Chicken, Mushroom and Leek Pot pie – R 110

Desserts and Coffee

- Van der Hum Creme Brulee– R 70
- Chocolate and Walnut Brownies with Berry, Coffee or Vanilla Ice cream – R 70
- Affogato: Vanilla or Coffee ice cream, Espresso & Frangelico or Kahlua – R80
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Espresso R25 Americano R30 Cappuccino R35 Latte R4

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