



## 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)
- Six large Crispy Tempura Prawns, Asian Salad, Dipping Sauce – R 170
- Parmesan tarts with Roasted Baby Tomatoes, Feta Crème Fraiche, Basil – R 90 (V)
- Slow roasted and Deboned Oxtail and Mash ( or Pastry topping ) – R 165
- Pork Belly with Leeks, Carrots and Butternut, Crispy Crackling – R160
- Sticky Asian Beef on Herb 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 Coffee or Vanilla Ice cream – R 70
- Affogato: Vanilla or Coffee ice cream, Espresso & Frangelico or Kahlua – R80

Espresso R25    Americano R30    Cappuccino R35    Latte R4

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