



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 cracker, Homemade bread – R240
- Cheese Board : A full selection of local Artisanal cheeses, Figs, Marinated olives, Home made preserves, pickles, Onion marmalade, Lavash cracker, Homemade bread – R240
- Meat Board : Prosciutto, Pepperoni salami, Scotch egg, Biltong and dried wors, Homemade preserves and pickles, Lavash cracker, 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)
- Six Crispy Tempura prawns, Salad, Dipping Sauce – R 170
- Salmon, Hake and Haddock Fishcakes, Salad, Dipping Sauce – R 145
- Parmesan tart with Roasted Baby Tomatoes, Feta Crème Fraiche, Basil – R 80 (V)
- Pork Belly, Apple and Onion, Pumkin Puree, Crispy Crackling – R140
- Sticky Beef Asian Salad, Sesame, Cashews – R140
- Chicken, Leek and Mushroom Pot Pie w/ Puff pastry topping – R 110

Desserts and Coffee

Van der Hum Creme Brulee– R 70

Berry, Fig and Almond Tart with Fresh Cream – R 70

Dark Chocolate and Ginger Tart with Homemade Orange 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