



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)

- Charcuterie : Local cured meats, Scotch egg, Homemade preserves and pickles, Marinated olives, Sundried tomato pesto, Lavash cracker, Homemade bread – R205
- Cheese : A selection of local Artisanal cheeses, Marinated olives, Homemade preserves, Onion marmalade, Lavash cracker, Homemade bread – R205
- Mixed Board – A combination of the Charcuterie & Cheese boards – R220
- Vegan Board – Aubergine and roasted tomato caponata, Red pepper and Cashew pesto, Marinated olives, Grilled pear and toasted seed 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 – R130 (V)
- Grilled Nectarine & Feta Salad with Soya toasted seeds – R90 (V)
- Fish plate – 3 Tempura Prawns, Hake, Haddock and Salmon fishcake, Asian salad, spicy herb aioli – R135
- Parmesan tart with Goats Cheese, baby Tomatoes, Figs, Balsamic glaze –R90 (V)
- Sticky Beef and Sesame Vietnamese Salad – R135
- Slow roasted Pork Belly and Crispy Crackling – R135

Dessert plate - Mini Van der Hum Creme Brulee, Chocolate Brownies, Nougat - R 70

Coffees - Espresso R25 Americano R25 Cappuccino R30 Latte R35

Wine tasting – R120 to taste four wines. Tastings are run between 11am – 12pm, and 3pm – 4pm.

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