



Crown Restaurant & Wine Bar

Meerendal Wine Estate

Dinner Menu 2016

Starters

BEEF CARPACCIO	R70
With marinated wild mushrooms, caper berries, parmesan shavings, horseradish crème fraiche & rocket.	
PRAWN & BEAN SPROUT SPRING ROLLS	R70
Served on carrot and cucumber ribbon salad and drizzled with an Asian dressing.	
DEEP FRIED GOATS CHEESE TRUFFLES	R63
With baby salad leaves, vanilla & pear chutney, balsamic reduction and herb oil.	
BEEF TRINCHADO	R68
Hearty spicy South African Portuguese braised beef served with freshly toasted bread.	
PARSNIP, SAGE & WHITE BEAN SOUP	R55
Smooth soup of sweet parsnips with flavours of sage, bay leaves and white beans served with parsnips crisps.	
PEARS & BACON	R65
Red wine poached pears with a blue cheese and crispy bacon crumble	



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DINNER SERVED FROM 18:00-22:00 DAILY

Main Course

BOBOTIE WONTONS

R120

A traditional Cape Malay dish with an asian twist towers of cape malay bobotie with wontons topped with tomato salsa and drizzled with coriander oil.

CRUMBED CHICKEN ROULADE

R120

Chicken roulade stuffed with creamy feta cheese, mushrooms, spinach & sundried tomato served with herbed mash potato, roasted baby marrow and creamy garlic sauce.

SIRLOIN ON THE BONE

R140

400gr aged sirloin on the bone served with zesty chimichurri, spring vegetables and golden fries.

LEMON CREAM KINGKLIP

R145

Pan fried kingklip with lemon butter cream, with sauteed baby potatoes and green beans.

LAMB SHOULDER

R155

Slow braised rolled lamb shoulder flavoured with thyme & garlic, served with herb flavoured mashed potato and green beans.

CROWN BEEF FILLET

R185

200gr beef fillet, grilled to perfection and served with parsnip puree and a moroccan couscous stack tossed in a harissa dressing, layered with roasted butternut, Crumbled feta cheese, red onion, dried apricots, almonds and cranberries.

(V) BASIL PESTO & SUNDRIED TOMATO TAGLIATELLE

R80

With parmesan shavings, fresh basil & rosa tomato.



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Salads

CHICKEN SALAD

R65

Chargrilled chicken breast marinated in a lemon & herb yoghurt with chives and rosemary, served on baby salad greens with marinated red bell peppers and cucumber ribbons

(V) MOROCCAN COUSCOUS SALAD

R60

Couscous tossed in a harissa dressing, layered in a jar with spinach, roasted butternut, crumbled feta cheese, red onion, dried apricots, almonds and cranberries

(V) POACHED PEAR SALAD

R68

400gr aged sirloin on the bone served with zesty chimichurri, spring vegetables and golden fries.

(V) ROASTED BEETROOT & RED ONION

R60

Balsamic roasted beetroot & red onions served with salad greens, quinoa and goats cheese with fresh thyme and a red wine vinaigrette

CROWN HOUSE SALAD

Half Portion

R42

Salad greens with rosa tomatoes, olives, bell peppers, cucumber ribbons, red onion and creamy feta cheese, served with crown vinaigrette.

Full Portion

R55



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Platters

CHEESE PLATTER

R95

A selection of 5 local cheeses served with preserves & crackers

CHEESE & MEAT PLATTER

R185

Assorted cold meats and matured cheese, freshly home-baked bread, preserves, olives, hummus and roasted cherry tomatoes.

MIDDLE EASTERN MEZZE PLATTER

R85

Tzatziki, Tahini & Beetroot humus, Dukkah encrusted goat's cheese truffles, vegetable crudités, warm olive & tomato medley, pickled onions & bell peppers served with pita bread.

CANAPÉ PLATTER

R170

Thai roasted chicken spring rolls with sweet & sour dipping sauce, blue cheese & caramelized red onion samosas, crumbed strips of chicken breast with parmesan & sundried tomato pesto, pork ribs with sweet sticky basting, mini caprese skewers with basil pesto and jalapeno poppers.



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Side Orders

Golden Fries	R20
Crown Side Salad	R25
Sautéed Baby Potatoes with Crème Fraîche	R30
Warm Olive and Tomato Medley	R25
Green Beans	R25
Roasted Baby Marrow	R20
Herbed Mashed Potato	R20

Sauces

Blue Cheese Sauce	R20
Creamy Mushroom & Truffle Sauce	R20
Madagascan Green Peppercorn Sauce	R20
Creamy Roasted Garlic Sauce	R20
Red Wine Jus	R18
Wild Berry Jus	R20

Desserts

CRÈME BRÛLÉE	R50
Flavoured with real vanilla bean.	
PECAN NUT TART	R58
Served with vanilla ice cream and salted caramel.	
DEATH BY CHOCOLATE & CREAM	R55
Chocolate brownie drenched in rich chocolate sauce with nuts & maraschino cherries& served with creamy vanilla ice cream & chantilly cream.	
STRAWBERRY MOUSSE	R58
With cracked black pepper and served in a wafer basket with a wild berry coulis	
MERINGUE TOWER	R50
Layers of crunchy meringue, honey & hazelnut ice cream and chocolate mousse.	
CHOCOLATE BREAD & BUTTER PUDDING	R58
With orange and pistachio bark	
CHEESE BOARD	R95
A selection of 5 local cheeses, served with preserves and crackers	
LIQUEUR COFFEE	R40
Kahlúa Amaretto Choc Mint Chocolate Cape Velvet Irish Whiskey.	
DON PEDRO	R40
Kahlúa Amaretto Choc Mint Chocolate Cape Velvet Whiskey.	



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Wine List

WHITE WINE

	Bottle	Glass
Sauvignon Blanc	R 120	R 30
Chardonnay (Unwooded)	R 120	R 30

RED WINE

Pinotage	R 120	R 40
Shiraz	R 165	R 40
Merlot	R 175	R 45
BIN 159 Shiraz	R 295	
Heritage Block	R 350	

SPARKLING WINE

JC Le Roux Le Domaine	R 140	
Villiera Traditional Brut NV	R 200	
Villiera Traditional Rosé Brut NV	R 200	

CORKAGE OF R45.00 PER 750ML BOTTLE

Beverages

Crown Fresh Juice

R 21

Crown 100% orange, Harrismith apple & mint, pink lemonade, cranberry, apple & ginger, strawberry, nectar, pineapple.

Bos Ice Tea

R 25

Apple
Peach
Lemon
Ginger
Lime
Energy

Water

500ml still / sparkling	R 15
750ml still / sparkling	R 30

Fizzy & Tisers

220ml Can Selection	R 18
330ml Can Selection	R 20
Appletiser	R 23
Red Grapetiser	R 23

Coffee

Filter	R 15
Americano	R 18
Decaf	R 21

Cappuccino

Single	R 22
Double (strong)	R 25

Espresso

Single	R 15
Double	R 18

Tea

R 15

Rooibos
Five Roses
Earl Grey