



CROWN

AT MEERENDAL
RESTAURANT & VENUE

LIGHT LUNCH (served from 12pm-4pm only)

BOWLS

Local Leaves, blistered Seeds, house dressing 52

Beetroot and baby Carrots, baby Spinach, toasted Seeds, Goats Cheese truffles, Apple, Pomegranate Molasses dressing 92

WARM salad of Pork Belly, baby Gem Lettuce, crunchy Onions, green Beans, Mustard dressing 95

Lentils, pickled Red Onions, Sesame crusted pan seared Feta, Mint dressing, charred Butternut 85
- add grilled Chicken Breast 20

Soups of the day 60
- ask away, we have two to choose from...

Creamy Peri-Peri Chicken Livers with Herby Bruschetta 70

BOARDS

Feast Platter – includes Polenta Fries, Bacon & Cheese Croquettes, Sriracha Chicken wings and Soup tasting portions for 2 140
for 4 240

Forage Platter – includes a collection of local Cheeses, Pickles, Cold Meats and home baked Bread for 2 195
for 4 360

Field Platter - includes Parmesan Polenta Fries, baby Vegetable crudités, rustic roasted Vegetables, home-made Flatbread, Herby Yoghurt Dip, Smoked Paprika Mayo 110

Home-made Flatbread, Bobotie Meatballs, Turmeric Yogurt, Tomato Chutney and Salsa, Mint 95

Home-made Flatbread, pulled braised Lamb, Chimichurri, pickled Red Onion, Feta, Rocket 115



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TILES

Crown Jalapeño Chilli Poppers with
Homemade Sweet Chilli Sauce 55

Gourmet Burgers that comes with hand-cut
Fries and Salad or Bunless and served on a bed
of Leaves 110

- crumbed Chicken Breast Fillet, Lemon
and Rocket Mayo, Baby Gem, Feta
- free range Beef, Bacon, smashed Avo,
Camembert, Aioli

Roast Tomato Tartlet with Parmesan Cream
and dressed local Leaves 85

Farm Platter – includes a collection of local
Cheeses, Preserves, Crackers and home baked
Bread 105

PLATES

Game Pie with dressed Salad 110

Steak with hand-cut Fries, Umami Mayo
150

Homespun Paperdelle, Meatballs, blistered
Tomato sauce, Parmesan 105

Wild Mushroom Ragout Paperdelle, Parmesan
110

SIDES 30

Pumpkin Fritters

Whipped Cauliflower

Rustic Roasted Vegetables

Local Leaves / Tomato / Feta / Cucumber

Hand-cut Fries & Smokey Mayo

Sesame tossed Greens

SAUCES 25

Creamy Mushroom and Truffle

Blue Cheese

Madagascan Green Peppercorn Sauce

Creamy Roasted Garlic Jus

DESSERT

Turkish Delight S'more Chocolate
Fondant 60

Chai Tea Crème Brûlée 60

Peanut Butter Blondie Ice-Cream
Sandwich, Caramel sauce 55

Brownie, Marbled Charcoal Cheesecake 65

Sago Pudding with burnt Honey Custard
and poached Guavas 60