

DESSERT

WHEEL OF DELIGHT

R 1 2 5

A Vanilla Ice Cream wheel topped with a Shortbread disc, Dark Chocolate Mousse on a bed of roasted Almonds and with aside of delightful Butterscotch Sauce.

Wine Choice: *Ouma se Wyn White Muscadel with its white stone fruit flavours and fresh sweetness holds up to this showstopper of a dessert*

ZABAGLIONE

R 80

Delightful dessert served with Almond and Cranberry Biscotti

Wine Choice: *Leopards Leap Muscat with its delicate flavour of rose-water complemented by hints of jasmine, peach blossom and litchi pair beautifully with this simple sweet treat*

BITTER CHOCOLATE PUDDING

R 1 1 5

served with Butterscotch Sauce and Banana Ice Cream

Wine Choice: *A glass of Bon Courage Noble Late Harvest with fragrances of honey, peach and apricots and fine acid balance compliment this delightful dessert*

CHEESE BOARD

R 1 3 5

Brie, Caramelised Onion & Blue Cheese Crostini, Crumbed Camembert, Mozzarella & Fig, Herbed Goats Cheese, Emmentaler, Crisp Bread and Gooseberry Jam.

Wine Choice: *The Rietvallei Muscadel with its with typical raisiny sweetness and intense, rich flavour is the perfect foil for the cheese board and its sweet accompaniments*

THE THISTLE

"Drinking good wine with good food in good company is one of life's most civilized pleasures."

— Michael Broadbent

At the Thistle Restaurant we have combined our love of creating delicious food and our love of fine wine. Martin Bekker, our esteemed late owner had a passionate love affair with good wine and he instilled the ethos that the quality of the wine list should enhance the quality of the cuisine we are serving.

Our carefully curated wine list has a wide range of wines across a broad range of price and taste profiles, and then, of course, we have some really special wines for a special restaurant like The Thistle.

The Diners Club Wine List Awards seek to recognise that an establishment has a fine and well-thought-out wine list that compliments the menu. And to anyone who has discovered the symbiotic joy of well-matched food and wine, that's a big plus for the restaurant.

To proudly display a Diners Club Wine list Award in the window is not an act of vanity, it is an invitation for discerning patrons to come in and enjoy a taste of greatness. Having started with a Platinum Award the Thistle has since managed to gain a Diamond award for its superlative wine list.

Each dish on our menu has been carefully crafted to deliver a sensory experience and we have tasted and selected wines from our award-winning list to match the dish and enhance your dining experience. The suggested wines are all available by the glass and the bottle and you can choose to enjoy a glass or bottle of the wine.

There is also a list of show stopping Magnums and older vintages from our cellar and we encourage you to try some of these and make your dining experience a little taste of greatness!

"In victory you deserve Champagne. In defeat, you need it."

— Napoleon Bonaparte



THE THISTLE

RESTAURANT

We take great pleasure in welcoming you to The Thistle Restaurant and trust that you will enjoy your time with us. Our Chef, Abongile Valashiya and her team, take great pride in sourcing local, unique ingredients to create a menu that reflects the talents of the individuals that prepare the food, as well as showcasing our regional produce. Our wine list has a wide variety of wines from the Cape Winelands and the menu has interesting recommendations of what wines we think you should match with which dishes.

"Food for the body is not enough!

There must be food for the soul!"

Doris Day



M E N U

One cannot think well, love well and sleep
well if one has not dined well. ...

S T A R T E R S



BEETROOT CARPACCIO R 9 0

Pickled Beetroot Ribbons, Orange infused Beetroot Puree, Garden Greens, Cucumber Ribbons & Mustard Dressing

Wine Choice: Diemersdal Sauvignon Blanc with its tropical fruit flavours and crisp acidity matches the balance of the pickled beetroot with the tangy mustard dressing

PRAWN, MELON & MINT SALAD R 9 5

Topped with crumbled Feta with a side of Balsamic Vinegar

Wine Choice: The unwooded Diemersdal Chardonnay with the richness of the fruit enhanced by apple and sweet melon aromas and nuance of limes on the palate combine to offer you a refreshing sip of pure bliss.

ESCARGOT R 1 1 0

Snails cooked in a Garlic and White Wine Sauce served with Ciabatta Toast

Wine Choice: Try the Rietvallei Calcrete Chardonnay with its taught minerality and soft acids which balance the rich garlic sauce



SPINACH & MUSHROOM TORTELINI R 9 5

Served in a Mushroom Broth with Shimeji Mushrooms tossed in Truffle Oil

Wine Choice: Diemersdal Sauvignon Blanc with its array of tropical fruit, ripe figs and gooseberries with a mineral character picks up all the subtle flavours of the tortellini



HOMEMADE BUTTERNUT GNOCCHI R 1 2 0

Served in a Butternut & Sage Puree topped with Pumpkin Seeds & Butternut Cubes

Wine Choice: Try the Petit Chardonnay with this sweet butternut gnocchi

M A I N S

LAND & SEA R 2 9 9

150g Beef Sirloin, Prawn & Mussels served with Shoestring Potatoes, Carrot Puree, Seasonal Vegetables and Béarnaise Sauce

Wine Choice: The Leeuwenkuil White Blend with its subtle oaking and bold fruit adds a depth of flavour to this meeting of land and sea

LAMB CHOPS R 2 3 5

Two tender Lamb Chops served with Hassel Back Baby Potatoes, Corn Puree, Charred Corn, Pea Puree and Vegetables

Wine Choice The HER Shiraz has the spiciness needed to bring out the wild herb flavours in the lamb

FLAMBE BEEF R 2 8 0

300g Beef Sirloin served with Broccoli, Carrots, Shimeji Mushrooms, Potato Fondant & Brandy Jus. Flambéed at the table

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Wine Choice: Warwick Cabernet Sauvignon with its fresh profile of black berry fruit and savoury umami flavours pairs beautifully with the sirloin and the spicy peppercorn sauce.

DECONSTRUCTED LAMB SHANK R 2 9 5

Served with Garlic & Herb Mashed Potatoes and Roast Vegetables

Wine Choice: Perfect with a glass of Leeuwenkuil Reserve Red, the bold, spicy flavours of the wine highlight the earthy flavours of this dish.



Vegan



Vegetarian

M A I N S

PORK BELLY R 2 0 0

In an Asian Sauce, served with a Potato Croquette Earthy Vegetables and Crackling

Wine Choice: Try the Spier Chenin Blanc with its sweet tropical fruit flavours which really highlight the Asian flavours and does not overwhelm the delicate pork

NORWEGIAN SALMON R 2 9 5

Ginger, Orange & Honey Glazed Salmon served with Cubed Potatoes, Green Beans and Cocktail Tomatoes topped with a crisp Salsa

Wine Choice: The Protea Chardonnay with aromatic layers of fruit and crisp lemon is the perfect foil to the rich salmon

CHICKEN PICCATA R 1 8 5

in a Lemon Caper Sauce served with a Potato Croquette And Earthy Vegetables

Wine Choice: Simonsig Chenin Blanc with its tropical fruit flavours contrasts with the piquant sauce and creates a delicious mouthfeel

VENISON FILLET R 2 6 0

Venison of the day served with Barley Risotto, Glazed Carrots & Beets accompanied by a Red Wine Jus

Wine Choice: The Stone Road Shiraz with its up-front dark berry fruit and spicy notes on the nose make this lovely choice to have with the Venison

