

DESSERT

CHOCOLATE FONDANT TART R 115

Pistachio Gelato | Mixed Berry Coulis | Chocolate Soil

Wine Choice: Oupa se Wyn Red Muscadel with red berry fruit and sweet raisin characteristics pair well with the berry coulis and enhance the rich chocolate fondant.

EARL GREY CRÈME BRULEE R 135

Chocolate Soil | Sugar Garnish | Berries

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

APPLE MOUSSE R 95

Apple Compote | Apple Mousse | Spicy Sponge Cake

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



POACHED PEAR R 105

Cinnamon & Coconut Ice Cream | Spiced Sponge | Fruit Glaze

Wine Choice: Try a glass of Rietvlei Muscadel with its typical raisin sweetness and intense rich flavour that lingers on the palate enhances this sweet delight

CHEESE BOARD R 215

Brie, Camembert & Cream Cheese Springroll | Crumbed Mozzarella & Blue Cheese | Herbed Goats Cheese | Emmentaler | Onion & Chive Gouda | Beetroot Puree | Fig | Grapes | Fig Infused Apple | Crackers

Wine Choice: A glass of sweet fortified Allesverloren Cape Vintage 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 CURED SALMON SALAD
R 1 8 5

Poached Egg | Fresh Greens | Orange Segments | Dill | Lemon Honey Gel

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

SEAFOOD BISQUE
R115

Prawns | Mussels| Herb Oil |Balsamic Pearls | Garlic Bruschetta

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.

COTTAGE PIE
R99

Creamy Parmesan Mash | Velvety Jus

Wine Choice: Try the Zeven Pinotage with its rich plum, dark berry and savoury, smoky notes. These aromas integrate flawlessly with the deep earthy, slow cooked vegetables and the rich meat sauce

CAULIFLOWER ROAST
R 9 5

Beetroot Hummus | Fried Capers | Herb Oil

Wine Choice: With its delicate tropical flavours the Pinot Grigio pairs really nicely with the roast cauliflower and holds up to the sweet-herb accompaniments

VEGETABLE POTSTICKERS
R 8 5

Baby Marrow | Carrots | Mushrooms | Red Cabbage | Spring Onion | Asian Dressing

Wine Choice: The crisp dry, fruit-forward Petit Rose pairs beautifully with the vegetable potstickers. The bright acidity in the wine cuts through the richness of the wrapper, while the red fruit and citrus notes compliment the mushrooms and enhance the sweet pop of the Asian dressing



CREAMY SAGE BUTTERNUT SOUP
R75

Beetroot Pearls | Dehydrated Ginger

Wine Choice: Try the Petit Chardonnay with this sweet-savoury soup and see how the tropical fruit notes match the soups flavours



M A I N S

LAND & SEA
R 2 9 9

150g Beef Sirloin | Prawn | Mussels | Baby Onion | Brussels Sprout | Carrot Puree | Shoestring Potatoes | Bearnaise 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

PISTACHIO CRUSTED LAMB RACK
R 2 9 5

Mash | Honey Glazed Carrots | Beetroot Puree | Pea Puree | Charred Corn | Mint Jus

Wine Choice The HER Shiraz has the spiciness needed to bring out the wild herb flavours in the lamb and the sweet red fruit flavours compliment the sweet vegetables.

FLAMBE BEEF FILLET
R 2 8 5

150g Fillet | Garlic Fondant Potato | Roast Beets | Tenderstem | Carrot Puree | Brandy Jus

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

REDWINE LAMB SHANK
R 3 6 5

Rosemary Mash Potato | Caramelized Onion | Mushrooms | Broccoli | Pinenuts | Red Wine Jus

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

TERIYAKI NORWEGIAN SALMON
R 2 9 9

Pearl Barly | Roasted Cocktail Tomatoes | Tenderstem | Teriyaki Sauce

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

CHICKEN ROULADE
R 1 7 5

Spinach, Feta & Sundried Tomato Filling | Butternut Mash | Seasonal Vegetables | Red Pepper Honey Sauce

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



M A I N S



LINGUINI PUTTANESCA
R 1 4 5

Olives | Tomatoes | Capers | Parmesan | Puttanesca Sauce

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



VEGETABLE CROQUETTE
R115

Steamed Carrots | Butternut Fondant | Beetroot Puree | Pea Puree | Herb Oil

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



Vegan



Vegetarian

