DESSERT —

— THE THISTLE

ETON MESS R85

A Medley of Meringue, Fruit & Berry Compote

Wine Choice: Oupa se Wyn Red Muscadel with rich, musky flavours of ripe cherries and raisins is the perfect foil to the sweet berry compote

Planted in 1926, these bush vines are frail, but still offer their crop every year. The only vineyard in South Africa to be declared a Conservation Worthy Property by the Board for National Monuments.

WHEEL OF DELIGHT

R115

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

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

DESSERT FEST

R125

Passion Fruit Panacotta, Dark Couverture Chocolate Meringue, Coconut Shortbread, Toasted Almond Flakes and Berry Coulis

Wine Choice: Leopards Leap Muscat with its impeccable balance of sweetness and acidity makes this wine just right for the dessert fest

CREPE SUZETTE

R130

A thinly folded crepe rolled in hot orange butter sauce, spinkled with Liquer and set ablaze

Wine Choice: The Bon Courage Weisser Riesling Noble Late Harvest with fragrances of honey, peach and apricots delights the senses and lifts this classic dessert to another level!

CHEESE BOARD

R110

Brie Pie topped with Onion Marmalade, Crumbed Camembert, Honeyed Blue Cheese, Herbed Goats Cheese, Crackers and Chilli Tomato Jam.

Wine Choice: Two ways to go with this sweet and savoury ending!

Aa glass of Zeven Pinotage with its juicy ripe plum and dark cherry fruit, complimented by subtle toffee and toasted coffee aromas for those who enjoy a red. For the sweet wine aficionado's, a glass of chilled Allesverloren fine old vintage with an abundance of alluring blackcurrant, raisin, fruit cake and honey aromas match the sweet honeyed blue cheese and contrasts perfectly with the herbed goat's cheese!

"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



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







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

STARTERS

BEEF CARPACCIO R 9 5

Thinly sliced Beef served with Rocket, Parmesan and a Balsamic Reduction

Wine Choice: Try the Diemersdal Sauvignon Blanc with this. The delicate acids holds up against the cheese and the tropical fruit flavours pair beautifully with the balsamic reduction.



M GOATS CHEESE MOUSSE

R120

Topped with Balsamic Beetroot & Blueberry Compote and Candied Walnuts

Wine Choice: Zevenwacht Rose with a vibrant nose of pomegranate, strawberries and ruby grapefruit and a palate juicy with succulent red fruit and fresh acidity holds up beautifully to the goat's cheese and the candied walnuts charm the sweet fruit notes from the wine.

PRAWN, WATERMELON & 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 Kaapzicht Chenin Blanc with its interesting savoury undertones and soft acids to balance the rich garlic sauce

DUCK BREAST

R125

Seared Duck with Passionfruit Sauce

Wine Choice: Protea Pinot Grigio with its tropical nose and peach, apricot and nectarine is a subtle contrast to the sweet passion fruit sauce and perfumes the duck breast with sweet fruit

CARBONARAVIOLI

R 8 5

Homemade Ravioli Pockets filled with Egg Yolk topped with Bacon Bits and Parmesan Cheese

Wine Choice: The Zevenwacht Tin Mine White Blend with its melange of flavours from the different components has both the depth of flavour and the creaminess to compliment the egg that is needed to make every mouthful a sensory sensation

MAINS

LAND & SEA

R 2 9 0

Beef Sirloin, Prawn & Mussels in Lemon Caper Butter Sauce served with Carrot Puree & Thistle Vegetable

Wine Choice: Zevenwact Tin Mine White, a distinctive, spicy wine that is rich and subtly oaked holds up to the beef, and the superb lime-citrus flavours balance the sweet mussel and prawn flavours

LAMB CHOP

R 2 3 5

Served with Hassel Back Baby Potatoes, Corn Puree, Charred Corn, Pea Puree and Thistle Vegetable

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

FLAMBE BEEF

R 2 9 0

300g Beef Sirloin served with Green Peppercorn Sauce, Potato Fondant & Thistle Vegetables. Flambéed at the table with Pernod

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

HOMEMADE POTATO GNOCCHI

R 1 2 0

Served in a Basil Pesto & Napolitana Sauce topped with Broccoli Tender Stems

Wine Choice: Try a glass of the First Sighting Sauvignon Blanc with its crisp acids and bracing minerality matching the Parmesan tomato sauce while the green characteristics pick up the basil pesto flavours



HOMEMADE BROCCOLI RAVIOLI

R 9 0

Broccoli based Pasta filled with Spinach, Mushroom & Sundried Tomato topped Vegan Cheese and Onion, Tomato Salsa

Wine Choice: Fairview La Capra Pinotage with its soft tannins and fresh flavours is just the right note to match this vegan friendly speciality.



Vegan



Vegetarian





MAINS

ASIAN STYLE PORK BELLY

R 2 0 0

Saucy Pork Belly served with an Egg Noodle Stir Fry

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

SWORD FISH

R 2 1 0

Served with Creamy Lemon Butternut Puree, Savoury Basmati Rice and Lemon Beurre Blanc

Wine Choice: Aromatic layers of white peach and tropical fruit with zesty lime and crisp acids make the Ken Forrester Petit Chardonnay the ideal wine to subtly enhance the delicate Swordfish

BABY KINGKLIP

R 2 0 0

Served with Pomme Anna Potatoes, Wilted Baby Spinach and Thistle Vegetables topped with Citrus Hollandaise

Wine Choice: The Ken Forrester Petit Chardonnay with its zesty lemon and lime flavours compliment the delicate Baby Kingklip and matches the flavours of the hollandaise

CAPRESE CHICKEN

R 1 9 0

Layers of Grilled Chicken Fillet, Mozzerella Cheese & Tomato topped with a Mozzarella Cheese Sauce, Basil Pesto Tomato Salsa accompanied by a Mushroom Risotto

Wine Choice: Simonsig Chenin Blanc with a burst of tropical fruit aromas ranging from melon, passion fruit and pear to fresh lime works perfectly with the basil pesto and has enough acid to

SPICY SHRIMP PASTA

R 2 2 0

Spicy Shrimp Tagliatelle served in a Garlic & White Wine Sauce

Wine Choice: Protea Chardonnay is rounded with gentle citrus and orange flavour, bright and juicy. The palate broadens with a creamy lees element adding to the ripe fruit and marmalade notes and this matches the spicy sauce perfectly without overpowering the delicate shrimps

VENISON

R 2 5 0

Venison of the day served with Smoked Butternut Puree, Baton Potatoes, Thistle Vegetables and Red Wine Jus

Wine Choice: The Zevenwacht Tine Mine Red with its aromas of violets, dried spices and concentrated black fruit encapsulates all the subtle flavours needed

