



We take great pleasure in welcoming you to The Thistle Restaurant and trust that you will enjoy your time with us. Our Chef, Fred Eichstadt and his 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

BEEF CARPACCIO SICILIANA R 90

Thinly sliced beef fillet drizzled with a Sicilian anchovy dressing, olive oil, lemon juice, topped with rocket, capers and parmesan shavings.

Wine Choice: Try the DeMorgenZon Sauvignon Blanc with this. The acid balance pairs beautifully with the zesty dressing.

SMOKED SALMON WITH AVOCADO MOUSSE R 65

Tower of smoked Norwegian salmon and fresh avocado mousse, served with a seaweed crisp, fried capers, red caviar and whiskey wasabi.

Wine Choice: Try this with the Diemersdal Unwooded Chardonnay which has the freshness and clean, crisp acidity to counteract the slight oiliness of smoked salmon.

GRILLED BATHURST QUAIL R 75

Fresh local quail, flattened and pan-fried with lemon and wild herbs.

Wine Choice: The lemon in the de Wetshof Finesse Chardonnay picks up the lemon in the sauce, creating total harmony in your mouth – Richard Matsuga, our curious Sous Chef and baker-supreme.

GRILLED AUBERGINE WITH GOATS CHEESE, HONEY AND CASHEWS (V) R 80

A classic Mediterranean dish using local organic honey.

Wine Choice: A glass of Delaire Graff Cabernet Franc Rose has both the fruit and the body to match the goat's cheese and the subtle flavours of the honey and cashew.

RADICCHIO, ORANGE AND FETA SALAD (V) R 75

Grilled baby red cabbage, fresh orange, feta, roast walnuts, pomegranate and mint, drizzled with a honey-Dijon mustard dressing.

Wine Choice: “Cederberg Bukketrabe with its bit of sweetness is great with the honey-Dijon mustard dressing”. - Chef Nora Marais, salad queen and intrepid baker.

S O U P S

FRENCH ONION SOUP (V) R 75

Made the authentic French way with dunked bread and topped with a baked gruyere crust.

Wine Choice: The Alchemy from Hartenberg is great with the strong Gruyere cheese and luscious onion soup - Phermela 'Mzali' Tokota

POTATO, LEEK AND CUCUMBER SOUP (VEGAN) R 65

Served with a splash of vegan cream and fresh chives.

Wine Choice: With its delicate tropical flavours the Hartenberg Riesling pairs really nicely with this all-time favourite soup.

BOURBON SWEET POTATO BISQUE R 80

A creamy sweet potato bisque infused with bourbon, served with brown butter cinnamon croutons and crispy smoked bacon smothered in maple syrup.

Wine Choice: Brenda Nonkonyana, The Thistle waitress with an ever-present smile loves the sweetness of the Simonsia Gewürztraminer with the sweetness of the soup.

V E G A N

GRILLED CAULIFLOWER R 95

A spectacular whole grilled cauliflower with turmeric-tahini sauce, pistachios and pomegranate.

Wine Choice: DeMorgenzon Sauvignon Blanc with its zesty fruit flavours compliments the pistachio and pomegranate



MAINS

FILLET 200G	R 130
FILLET 300G	R 160
RUMP 200G	R 125
RUMP 300G	R 145
SIRLOIN 200G	R 125
SIRLOIN 300G	R 145

28 – day in - house matured, seared in duck fat and served with crispy hasselback potatoes, seared strips of zucchini and grilled baby red onion.

Wine Choice: Try the peppery Mushroom sauce with the Diemersdal Shiraz, or a glass of Warwick First Lady Cabernet with the Berliner. Try any of the Cabernet Sauvignon's or the unique Pinotage flavours with a plain grilled 28-day in-house matured steak.

Available with these sauce options:

Garlic beurre blanc	R30
Berliner: German mustard topped with thinly sliced red onion, capers and parmesan shavings	R25
Peppery wild mushroom	R30
Madagascan green peppercorn flambéed in brandy	R35

STEAK TARTARE R 165

The inimitable 200g raw filet mignon minced by hand, served with a soft poached egg yolk, chopped onion, minced anchovies, capers, black pepper, Worcestershire sauce and Tabasco.

Wine Choice: This dish loves the light bodied fruity Paul Cluver Pinot Noir which complements the acid balance of this subtle dish.

SALTIMBOCCA R 125

A classic Italian favourite of pan-fried tender veal escalopes, topped with parma ham and sage and finished under the grill on a bed of home-made fresh egg pasta.

Wine Choice: Mellasat White Pinotage is just what you need with this classic. The nutty flavours combine well with the sage butter - Simanga Yaka.

KAROO RACK OF LAMB R 145

A three-chop rack of lamb with a garlic and delicate fynbos spiced crust, served with a rich, nutty fresh pea puree and crispy hasselback potato.

Wine Choice: The Diemersdal Shiraz has the spiciness needed to bring out the Karoo herbs in the lamb – Difford Louw, Royal St Andrews Hotel General Manager.



MAINS

VENISON R 160

Locally sourced grilled venison with red wine and garlic, topped with a marrow-sundried tomato-shemeji mushroom sauce, served with sweet potato rosti and wilted spinach.

Wine Choice: L'Avenir Pinotage with its bold fruit flavour and savoury notes enhance this delectable dish. A true South African classic of local venison and home grown Pinotage.

SMOKED PORK BELLY R 130

Specially sourced pork belly, cold smoked with pear wood, prepared in apple cider and oven grilled for a crispy finish. Served with pan-fried cinnamon butter, apple slices, spicy-honeyed pineapple, creamy mash and red cabbage.

Wine Choice: Spier Chenin Blanc has just the right balance to enhance the delicate flavours of the pork - Robin Hyde, wine lover & part-time food and beverage manager.

GRILLED NORWEGIAN SALMON R 160

250g Grilled Norwegian salmon served with braised broccoli and cauliflower, boiled baby potatoes and topped with a tart, fresh dill and pomegranate sauce.

Wine Choice: Boschendal 1865 Chardonnay is what I like with the salmon because it's lightly wooded and stands up to the sauce - Fred Eichstadt, Senior Sous Chef.

LINE FISH OF THE DAY R 140

Fresh 250g line fish grilled with beurre blanc topped with an almond crust and served with braised broccoli and cauliflower, with crispy hasselback potato.

PRAWNS SQ

10 prawns grilled with a creamy lemon, garlic and champagne sauce served with basmati rice.

Wine Choice: Try the Krone Borealis MCC with these grilled prawns. The subtle freshness and bone dry finish bring out the vast array of flavours in the prawns.

MUSSEL POT

Antwerp-style fresh local black mussels in a creamy white wine and garlic sauce served with toasted bread.

250g	R 75
500g	R 125

Wine Choice: To me, De Wetshof Finesse Chardonnay with its lemon and lime flavours lifts this dish to food heaven – Fred Eichstadt, Chef



DESSERTS

CARDAMOM RICE PUDDING WITH PISTACHIO AND ROSE WATER R 60

A delicate, delectable dessert served in a glass.

Wine Choice: The best wine to have with this is the Glen Carlou Welder, heaven in a glass, twice over! - Abongile Valashiya, Pastry Sous Chef

DEEP-FRIED ICE CREAM R 70

Topped chocolate fudge crumble, strawberry meringue and honeycomb shards, served with Amaretto chocolate sauce and whipped cream.

Wine Choice: The only thing to have with this is chilled Frangelico! - Difford Louw, Royal St Andrews Hotel General Manager

FIG, PISTACHIO AND HONEY BALLS R 70

Crunchy bliss served on a layer of vanilla ice cream and drizzled with grappa-honey sauce.

Wine Choice: The sweet honeyed Muscadel flavours of Weltevrede "Oupa se Wyn" Red Muscadel complement the delicate flavours of fig, pistachio and honey.

MALVA PUDDING R 55

A traditional baked malva pudding infused with orange flavours and served with Rooibos vanilla custard and a dollop of ice cream.

Wine Choice: You can't beat a glass of Graham Beck Rhona Muscadel with the malva pudding - Christy Pretorius, Reservation and Function Co-Ordinator.

VANILLA ICE CREAM R 55

Served with dripping hot dark and white chocolate sauce and a molten salted caramel centre.

Wine Choice: Disaronno Amaretto is the perfect foil for this chocolate and caramel delight.

