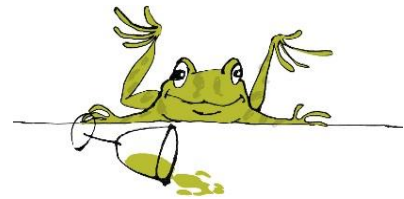




THE THISTLE
RESTAURANT
AT THE ROYAL ST. ANDREWS HOTEL

Every wine has a story.....OH! Grape.

In the Vineyards own words...



The Story of Splattered Toad

Splattered Toad wines are dedicated to a lovable Noordhoek local; the Western Leopard Toad. Ever dodging traffic in nightly pursuit of refreshment, this rather large (up to 140mm) and beautiful amphibian remains endangered.
www.splatteredtoad.com

The Game Reserve Range from Graham Beck

Every wine in the Graham Beck Reserve range tells a unique and compelling story. Each cultivar features one of the many indigenous animals and plants found in the estate. Due to our conservation efforts we're able to celebrate the splendid natural diversity of this remarkable, yet intensely fragile region.
www.thegamereserve.com

DeMorgenZon

At DeMorgenzon we play music to our vines and our wines 24/7. We have speakers strategically placed in the vineyard and in the cellar. The effects of the sound and music on plant growth is an intriguing subject and has fascinated many horticulturists over the years. Although not much scientific investigation has been undertaken, a handful of research papers have reported on the effects of sound energy on plant growth. All have reported positive results from the playing of harmonious or melodious music to plants.
www.demorgenzon.co.za

Vergelegen

Vergelegen extends over 3000 hectares, ranging from the banks of the Lourens River to the rock faces of the Hottentots Holland Mountains. As part of the overall preservation of the Estate, an area of 2240 hectares has been identified for environmental conservation and a multifaceted project launched to preserve and conserve the full range of plant, wildlife, insect and bird species. Vergelegen was proud to become South Africa's first Biodiversity in Wine Initiative (BWI) Champion in 2005, where it was instrumental in helping develop this now internationally recognised South African Wine Initiative.
www.vergelegen.co.za

Sparkling Wines/Champagne

*Sparkling wines and Champagne are food-pairing champions.
A well-made bubbly has lots of natural acidity, which helps it brighten the flavours of many
foods instead of overwhelming them.*

Krone Borealis Brut (NV) Platters rating *** Freshness of sweet pears and delicate pecan nut notes in the foreground with a refreshing finish	R245
Kleine Zalze Brut Rosé (NV) Platters rating *** Aromas of cherries and red berries with elegant layers of fruit and decadence on the palate	R255
Graham Beck Brut (NV) Platters rating**** Light yeasty aromas, good fruit on the nose. Fine mousse gives freshness and finesse	R275
Pongracz Rosé (NV) Platters rating**** Yeasty tones, layered with toast and ripe fruit are supported by a firm mousse and persistent bead	R300
Moët et Chandon Impérial (NV) Champagne distinguished by its bright fruitiness, its seductive palate and its elegant maturity. White fleshed fruits, pear, peach and apples, combined with the vivacity of citrus and nuances of gooseberry.	R1 125
Bollinger Special Cuvée Brut (NV) A biscuity nose endowed with hints of white fruit and a rich, full-bodied palate is perfectly balanced by fresh acidity and a soft, delicate mousse.	R1 560
Gosset Excellence Brut (NV) Mélange of apple, peach & brioche, a beautifully complex base of soil tones, a gentle vein of nuttness and a nice smoky finish.	R1 650

White Wines

Sauvignon Blanc

Sauvignon Blanc is a quintessential white wine for white meats from fish and shellfish to chicken and pork. The wine's typically crisp acidic edge is a perfect foil to goat's cheese and crisp salads with dressings.

Splattered Toad Sauvignon Blanc (2015) Coastal Region, Cape Point Platters rating *** Tropical fruit, limes, grapefruit, freshly cut grass	R95
Lourensford, The River Garden Sauvignon Blanc (2015) Coastal Region, Somerset west Platters rating *** Herbaceous and fruity aromas	R180
The Game Reserve Sauvignon Blanc (2015) Breede River, Robertson Platters rating **** Fresh green flavours with a crisp finish	R125
DeMorgenZon Sauvignon Blanc (2015) Coastal Region, Stellenbosch Platters rating **** Zesty palate of citrus fruit backed by an herbal edge	R175
Durbanville Hills Rhinofields Sauvignon Blanc (2015) Coastal Region, Durbanville Platters rating *** Elegant kiwi and winter-melon flavours	R185

Chardonnay

Chardonnay is very versatile, a safe all round choice. Pairs well with seafood from grilled fish to shellfish. Choose a wooded chardonnay for heavier dishes such as chicken, veal and richer seafood risottos and bisques.

Graham Beck Waterside Chardonnay (2015) R105

Breede River, Robertson

Platters rating***

Juicy and fruity with a zesty lime twist

Diemersdal Unwooded Chardonnay (2016) R140

Coastal Region, Durbanville

Platters rating****

Fresh fruity flavours of lime apple and sweet melon aromas

Boschendal 1685 Chardonnay (2014) R175

Coastal Region, Franschoek

Platters rating***

Zesty citrus and ripe tropical fruit

Glen Carlou Unwooded Chardonnay (2013) R185

Coastal Region, Paarl

Platters rating****

Peach and honey with a tang of apple

Chenin Blanc

Chenin blanc is a diverse pairing wine, due to its acidity and inherent sweetness it has a 'sweet and sour' element. Think Asian, seafood, pork and pair with a matching fruit.

Spier Chenin Blanc (2015) R95

Coastal Region, Stellenbosch

Platters rating***

Both crispy and fruity with green guava, pear, apple and litchi

KWV Chenin Blanc (2015) R105

Coastal Region, Paarl

Platters rating***

Tropical fruit aromas and floral characters

Spier 21 Gables Chenin Blanc (2013) R325

Coastal Region, Stellenbosch

Platters rating****

Intense aromas of gooseberries and passion fruit

Blanc De Noir and Rosé

A dry Rosé pairs very well with rich cheesy dishes, cheese courses and salads. Blends make excellent versatile choices for food and wine pairings.

DeMorgenZon Garden Vineyards Rosé (2015)

R110

Coastal Region, Stellenbosch

Platters rating ****

Blend of Shiraz, Grenache and Mouvedré. Flavours of cherries and strawberry nose followed by crisp summer fruit salad on the palate.

Delaire Graff Cabernet Franc Rosé (2015)

R115

Coastal Region, Stellenbosch

Platters rating ****

Flavours of ripe cassis and candyfloss with dark red berries and a juicy, crisp, dry finish.

Groot Constantia Blanc de Noir (2013)

R170

Coastal Region, Constantia

Platters rating ****

Blend of Merlot and Cabernet Sauvignon. Flavours of strawberries, raspberries and green pepper

Haute Cabrière Chardonnay/Pinot Noir (2015)

R195

Coastal Region, Franschoek

Platters rating ****

An abundance of zesty fruit, most notably white peach, litchi and red fruit with a delectable full mouth feel and balance.

Melissat White Pinotage (2014)

R235

Coastal Region, Paarl

Platters rating ****

The world's first white Pinotage. Creamy nutty character balancing the tropical pineapple fruit and banana flavour.

DeMorgenZon Maestro (2014)

R335

Coastal Region, Stellenbosch

Platters rating *****

Blend of Chenin Blanc, Viognier, Roussanne, Chardonnay and Grenache Blanc. The palate is full bodied, textured and nuanced with lingering aftertaste. Nose shows concentrated orange and yellow stone fruits.

Red Wines

Cabernet Sauvignon

*Cabernet Sauvignon is one of the more complex and layered wines available.
Pairs well with dishes high in fat and umami flavours. Classically a red meat wine.*

Fleur du Cap Cabernet Sauvignon (2013) R160

Coastal Region, Stellenbosch

Platters rating ****

Aromas of sweet, ripe berries and nuts with fresh plum flavours on the palate

Warwick First Lady Cabernet Sauvignon (2014) R165

Coastal Region, Stellenbosch

Platters rating ****

Aromas of bramble berries, cloves and cracked pepper

Cederberg Cabernet Sauvignon (2012) R320

Olifants River Region

Platters rating ****

Concentrated dark fruits of black currant and cassis with subtle hints of mint, tobacco leaf and smokiness

Kanonkop Cabernet Sauvignon (2011) R700

Coastal Region, Stellenbosch

Platters rating *****

Juicy young berry aroma

Merlot

*In general Merlot pairs well with chicken, light meats and lightly-spiced darker meats.
Merlot can pair very well with Ostrich or game meats.*

Porcupine Ridge Merlot (2014) R125

Coastal Region, Franschhoek

Platters rating ****

Rich flavours of red berries and ripe plum

Groenland Merlot (2013) R250

Coastal Region, Stellenbosch

Platters rating ****

Aromas of ripe berries, plum and dark chocolate

Groot Constantia Merlot (2013) R375

Coastal Region, Constantia

Platters rating ***

Notes of mulberry, raspberry and plum

Pinotage

Pinotage pairs well with dishes of smoked duck, lamb and venison.

Graham Beck Pinno Pinotage (2014)

R105

Breede River, Robertson

Platters rating ****

Abundance of ripe berries and spices

Beyerskloof Pinotage (2014)

R145

Coastal Region, Stellenbosch

Platters rating ***

Spicy wood notes with rich plum and berry fruit with undertones of banana and fynbos

L'Avenir Pinotage (2014)

R225

Coastal Region, Stellenbosch

Platters rating ****

Well-structured pallet with hints of black berries

Shiraz

Since it is quite a full-bodied wine, Shiraz is traditionally paired with heavier/rich dishes such as roast duck, lamb and venison. Shiraz will also stand up to most spicy dishes.

Diemersdal Shiraz (2014)

R195

Coastal Region, Durbanville

Platters rating ****

Pomegranate, cigar box and spices followed by red fruit blackcurrant and dark chocolate

DeMorgenZon Reserve Syrah (2012)

R525

Coastal Region, Stellenbosch

Platters rating ****

Layers of berry fruit with developing spices of pepper, cinnamon, clove and vanilla

Red Blends

Due to the variety of cultivars in blends and the effects of bottle ageing, matching food to red blends offers considerable scope -from classic robust beef, game and lamb dishes right through to cheeses like camembert, brie and Roquefort.

Wolftrap Rhone Style Blend (2014)

R95

Coastal Region, Franschhoek

Platters rating ****

Blend of Syrah, Mourvèdre and Viognier. Ripe blackberries and spicy pepper flavours from the Syrah driving this blend is met with a soft and supple palate.

Mullineux Kloof Street (2013)

R180

Coastal Region, Swartland

Platters rating ***

Blend of Syrah, Mourvèdre, Cinsaut, Carignan and Grenache. Perfumed nose of violets, spice and purple fruit, finely textured with firm but approachable tannins and a fresh, lingering finish

Constantia Glen 3 (2012)

R350

Coastal Region, Constantia

Platters rating ****

Blend of Cabernet Sauvignon, Cabernet Franc, Merlot. Nuances of spice, dark fruit, fully ripe black cherries and plums with slight herbal background

Dalla Cia Classico (2013)

R450

Breede River Valley, Robertson

Platters rating ****

Blend of Cabernet Sauvignon and Cabernet Franc. Gentle bouquet of sweet blueberry, cassis cherry with a hint of spiced cedar wood.

Dessert Wine

Dessert; the perfect end to a meal.

Wines can make a good dessert even better...

By pairing a fortified wine with dessert, the unique qualities of both are unveiled to a delicious end.

Graham Beck Rhona Muscadel (2013)

R175

Breede River, Robertson

Platters rating ****

Fragrant and luxurious fortified wine with hints of marzipan character on the palate.

Rustenberg Straw Wine (2014)

R195

Coastal Region, Stellenbosch

Platters rating ****

Luscious raisin, honey and green mango fruit on the nose and palate with a wonderfully refreshing sugar and acid balance.

Wine By The Glass

White Wine

Splattered Toad Sauvignon Blanc

R30

Spier Chenin Blanc

R30

Delaire Graff Rosé

R32

Glen Carlou Chardonnay

R40

Red Wine

Wolftrap Blend

R30

Graham Beck Pinno Pinotage

R32

Porcupine Ridge Merlot

R35

Warwick First Lady Cabernet Sauvignon

R40

Dessert Wine

Graham Beck Rhona Muscadel

R35

Rustenberg Straw wine

R40

Select Thistle Wines

Wines that We thought you should taste at least once....

Cape Atlantic Sauvignon Blanc (2014)

R105

Platters rating ***

This beautiful wine expresses the typical new world Sauvignon Blanc. It is aromatic with tropical fruit flavours over layers of freshly cut grass and white asparagus. It has a zesty lime acidity. It is a ready to enjoy wine with a low ageing potential. It is a great wine to enjoy with fresh fish.

Lourensford Winemakers Selection Chardonnay (2013)

R220

Platters rating *****

Melon and pineapple aroma's that give you the memory of a wet forest floor in autumn. It is balanced with acidity and sweetness due to the natural fermentation process. It has ageing potential of three years and is enjoyable with any strong dish and is exceptionally good with fish.

Groot Constantia Sauvignon Blanc (2014)

R265

Platters rating*****

The grapes were hand-picked early in the morning to retain the delicate fruit flavours. On the nose it shows an abundance of ripe summer fruit, passion fruit, sweet melon and white peach mixed with green pepper aromas.

Stenberg The Black Swan Sauvignon Blanc (2012)

R350

Platters rating ****

The wine is beautifully creamy with a full mouth feel, a great acidity and lingering aftertaste. The flavours on the nose follow through on the palate and leave notes of guava, gun flint and blackcurrant. It is of great quality to be enjoyed straight away but can be aged for up to five years.

Graham Beck The Ridge Syrah (2011)

R500

Platters rating*****

The development of the phenolic condition of the grapes was meticulously monitored by the winemaking team. Because of this cautious winemaking process this wine is bursting with flavour. It has forthcoming aromas of blackberry and spice with an underlying note of dark chocolate.

Vergelegen Reserve Cabernet Sauvignon (2008)

R505

Platters rating*****

This Cabernet was fermented at high temperatures in closed tanks and punched down every six hours. It has an aging potential of 5-10 years but is enjoyable now. Barrel fermented in 100% new oak which contributes to the oaky-ness of the wine. Fresh, savoury and elegant with concealed intensity.

Whisky and Whiskey

The perfect start of an argument: It's not whisky, when it's whiskey?

The Scots spell it whisky and the Irish spell it whiskey, with an extra 'e'. The extra 'e' is also used when referring to the American whiskies. Scotland, Ireland and America all have a very rich heritage in the whisky industry.

Whisky

Glenlivet 12 Year Old R35

Well-balanced and fruity with strong pineapple notes with a creamy and smooth finish with marzipan and fresh hazelnuts.

Johnnie Walker Double Black: R35

Swirls of peat smoke over rich raisins and fruit - apple, pears and citrus. These soften into sweet vanillas and spice.

Glenmorangie, The Original R35

A scent of citrus and ripening peach with a vanilla taste.

Glenmorangie Lasanta R50

Warm spiced mix with smooth chocolate covered raisins, honeycomb and caramel toffee, with a taste of sweet sherry flavoured sultanas, orange segments and walnuts.

Glenmorangie Quinta Ruban R50

Dark mint chocolate, tangerines and Seville oranges mingle with sandalwood and walnut, with a finish of pepper and nutmeg.

Glenmorangie Nectar D'or R55

Lime and orange rind, sultanas and dates give a rich fruity flavour laced with tantalising spices of coconut and nutmeg, with a taste of ginger and toasted almonds.

Also available: Johnnie Walker Red, Johnnie Walker Black, Chivas Regal, Scottish Leader, Bells, Glen Fiddich, Black and White, Famous Grouse and J&B

Whiskey

Three Ships, South Africa R15

Fruity and fragrant, a dash of smoke and elegant oak.

Tullamore Dew, Ireland R25

Light sweet citrus and green apple combined with vanilla undertones and marzipan.

Gentleman Jack, America R30

This whiskey is part of the Jack Daniel's family. Gentleman Jack is full-bodied with fruit and spices with a very silky, warm and pleasant finish.

Also available: Jack Daniels and Jameson

Brandy and Cognac

Cognac

Cognac, named after the town of Cognac in France, is a variety of brandy.

The Cognac region itself is divided into numerous smaller regions, which have different soil characteristics, capable of producing different-tasting wines and eau de vies (brandy parcels). While an argument can be made for the virtues of grapes that come from each of the region, the most sought after, tend to be grown in the Grand Champagne, Petit Champagne, and Bordeaux regions.

Hennessy

R50

A complex blend of more than forty *eaux-de-vie* (brandy parcels) from the four premier growing areas of the Cognac region.

Bisquet VSOP

R50

This VSOP (Very Special Old Fine) Cognac from Bisquet is a middle-old Cognac, distilled in the Fins Bois area, close to the town of Rouillac and is aged in oak casks.

Bisquet VS

R50

A unique blend of *Fins Bois eaux-de-vie* (brandy parcels), this cognac has been aged for 3 to 5 years in oak casks. It comes in a traditional bottle, designed in warm tones, reminiscent of the copper of the Charente pot stills.

Remy Martin

R50

Subtle aromas of peach and apricot on the nose, with hints of oak.

A long and very smooth flavour of vanilla on the palate, with sweet caramel notes.

Brandy

KWV are the South African Brandy Masters. Only the finest brandy grape varieties are used. The grapes are fermented in the traditional pot still process whereby the fermented fluid is strained through a copper pot, double distilled and then matured in genuine French oak barrels.

KWV

R25

A pale straw-coloured superior brandy that sparkles with notes of apple, raisins and a mild hint of delicate vanilla aromas.

KWV Barrel Select

R30

This golden liquid conjures dried fruit, honey and oak flavours to deliver a well-balanced brandy with a long, lingering after-taste.

Also available: Klipdrift Premium and Klipdrift Black Gold

The Little Brewery On The River

“Where fine beers are made with care and pride”

Very much at home in a riverside Heritage stone building on the banks of the Kowie River, this brewery is everything a village brewery should be!

Brewing craftsmanship, art, and science are combined daily to produce a range of beers which are brewed in the traditional manner, using only natural ingredients and without any additives, chemicals or preservatives.

The result is a range of Pilsner, Ale, and Porter, all sold under the brewery’s own brand names,

Highlander Lager

R30

Brewed for exclusive sale at the Highlander Pub, Royal St Andrews Hotel, this typical lager-style beer is the result of the perfect marriage of the sweetness of pale and roasted malt with the bitterness of local and imported hops. The initial mouthfeel is rich and full, while the finish is clean and dry. It is definitely refreshing, and the creamy lace left on the glass as it goes down is testimony to the quality of it’s brewing. With an abv of 4,5%, Highlander Lager is versatile enough to range from “just a quick one” to a “session beer”.

Kowie Gold Pilsner

R30

So very typical of the traditional European pilsner style, this clean, crisp Pilsner is crystal clear and the colour of pale straw. Very mildly fruity on the taste, this excellent pilsner has a dry, refreshing finish, and at 4,5% abv is a very definite “session beer”.

Named for the Kowie River, upon which banks it is brewed, this pilsner has received international acclaim, while made from predominately local ingredients with just a smattering of selected imported hops.

Coin Ale

R30

The rich, opulent caramel colour gives a hint of the slight caramel taste and smooth finish that is inherent in this fine ale. All round, Coin Ale is lighter than it’s look would suggest, and makes for easy drinking, with its abv at 4,5%. This brew is named for our seasoned Brew Master, Colin Coetzee, who developed the beer in the brewery’s early years, and guards the recipe to this very day.

Aperitifs

Cinzano Bianco	R15
Cinzano Extra Dry	R15
Cinzano Rosso	R15
Monis Pale Dry Sherry	R15
Monis Medium Cream Sherry	R15
Monis Full Cream Sherry	R15
Campari	R20

Liqueurs and Digestive's

Amarula Cream	R15
Triple Sec	R15
Archers Peach Schnapps	R15
Cape Velvet Cream	R15
Allesverloren Port	R15
Amaretto Disorono	R20
Drambuie	R20
Frangelico	R20
Kahlua	R20
Tia Maria	R20
Grappa Carpene Malvotti	R20
Cointreau	R25

Speciality Coffees

Irish Coffee	R25
Cape Velvet Coffee	R30
Kahlua Coffee	R30
Amarula Coffee	R30

Dom Pedro's

Kahlua	R35
Bells	R35
Cape Velvet	R35
Amarula	R35
Frangelico	R40