SALAD SELECTION Quills Caesar Salad R210 Cos lettuce, croutons, anchovies, quail egg, pork bacon and a Caesar dressing Add Prawns Cont. R300 Add Chicken Breast R240 Add Smoked Salmon R300 Caprese Salad Vegetarian Light Dury Cornain Gluten R180 Burrata, assorted tomatoes, Kalamata olives, rocket, balsamic textures, olive oil Greek Salad Light Vogetarian Dairy R170 Mixed baby leaf, cocktail tomatoes, red onion, cucumber, feta, croutons, Kalamata olives, olive oil Quills Broccoli and Cauliflower Salad R175 Raw broccoli and cauliflower, pumpkin seeds, chickpeas, dried cranberries, crispy bacon, hummus Quills Steak Poke Bowl Contains Light Dairy R170 Edamame beans, spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber, pickled garlic, spring onions, pickled ribbons Beetroot Salad Heal R165 Microgreens, assorted beetroot, fried chickpeas, barley, pickled carrot and parsnip ribbons, halloumi cheese, avocado purée finished with a whole grain vinaigrette Masala Salmon and Lentil Parcel Scorams Light Dairy **R210** Avocado, fresh tomato and lemon salsa, red onions, cream cheese, rye Melba toast **SOUPS** Soup de Jour Dairy Light Vegetaria **R90** Served with garlic and herb croutons Quills Ramen ^w R190 Noodles, mushrooms, spring onion, carrots, sesame seeds, soy sauce broth, seaweed, turnip, soft poached egg Add Chicken R240

Add Prawns 🗟

Available from 10h30 until 18h00

Patrons with food allergies are encouraged to notify management for additional information and dietary requirements, as some ingredients may cause Allergic reactions for those with food allergies.

R270

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February 2025

BURGERS AND SANDWICHES

Available plain or toasted on white, whole wheat, rye, brown, gluten free, wraps, baguette and low Gi seeded bread

Quills Club Sandwich Contains Dairy R190 Bacon, fried egg, grilled chicken, cheese, tomato, onion, served on toasted on bread of your choice Quills Monte Cristo Dairy Cortains Certains Specific Control C **R210** Sourdough French toast, rare roasted beef, gouda, branston pickle, sundried tomatoes, crispy 200g Beef Burger R280 Set upon rocket leaves, pickled cucumber, Emmentaler and tomato relish on a brioche bun Pulled Pork Burger Contain Pork **R220** Set upon rocket leaves, pickled ginger and Asian coleslaw on a pretzel bun Lamb Bunny Chow Dairy R350 Durban style lamb curry served in a homemade bunny bread accompanied with pickled carrots, tomato salsa and mint raita Quills Ruben Contains Dairy Contains Egen R300 Grilled beef pastrami, smoked gouda, sauerkraut, spicy Russian dressing, tomato, dill cucumber on rye bread Open Salmon Sandwich Contains Dairy R340 Smoked salmon, red onion, dill cream cheese, capers, and lemon set upon health bread Vegetable Wrap R160 Wrap with carrots, tofu, couscous, fried chickpeas, red cabbage and broccoli tossed in a Quills blend teriyaki sauce with avocado pulp Add Smoked Chicken R170 Add Prawns Seaf **R200** R220 Add Beef **Plant-Based Smash Burger** R230

Spinach and basil bun with guacamole, pickled cucumber ribbon, brown mushroom, BBQ

jackfruit and onion tobacco

Available from 10h30 until 18h00

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PASTA SELECTION

Penne, Spaghetti, Gnocchi, Pappardelle. Ask your waiter for gluten free pasta options

TO(1) **Beef Bolognese**

R180

Beef mince cooked in a tomato and red wine sauce, topped with parmesan

Creamy Chicken and Mushroom Alfredo

R180

Chicken strips, bacon, forest mushrooms, creamy Alfredo sauce topped with crispy bacon and Parmesan

Quills Seafood Puttanesca

R230

Spicy Napolitano tomato sauce, line fish, tiger prawns, calamari, mussels, black olives, lemon, chili flakes, basil leaves and parmesan

Durban Lamb Curry Corans Davy

R230

Slow-cooked lamb curry tossed in coconut cream and topped with chili flakes, basil leaves, and parmesan

Vegan Pulled Jackfruit and Mushroom

R200

Assorted mushrooms with pulled jackfruit cooked in a soy milk creamy sauce with a mushroom pasta topped with vegan parmesan

Creamy Mussels

R210

 $\label{eq:mussels} \textbf{Mussels cooked in garlic, onion, white wine, finished with cream and topped with salsa}$

Available from 10h30 until 18h00

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February 2025

SPECIALITIES

If it is not on the menu please request what the palate requires



R400

Succulent pork ribs, cooked in teriyaki, garlic, ginger glace, spring onions, sticky rice, bok choy, sesame seed crumble.

Grilled Salmon

R630

Grilled salmon, mint gremolata, pea and ricotta risotto, sun-dried tomato pesto salsa with parmesan crisp.

R300

Quills Chicken Tagine Dary Cortain Gluen North Press Slow-cooked chicken tagine, chargrilled peppers, cashew nuts, dukkha spiced couscous and Pomegranate hummus

Lamb Shank

R420

Lamb shank with roasted vegetables, beetroot purée set upon potato mash, finished with a red wine jus

Artichoke and Tomato Risotto



Confit tomatoes, grilled artichoke, almond, and tomato risotto, topped with vegan cheese

Potato and Spinach Curry

R180

R300

Spiced potato, spinach, and kidney beans cooked in a Durban curry sauce served with coriander, Sambals and basmati pilaf

Quills Butter Chicken Curry Davy

Tandoori marinated chicken, cooked in a tomato and coconut cream curry sauce, served with basmati rice and traditional condiments

Available from 10h30 until 18h00

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GRILLS

300g Porterhouse Steak Cortains Beer	R450
300g Beef Fillet Contains	R400
6x King Prawns Contains Seafood	R420
400g Lamb Cutlets	R600
300g Line Fish Seafood	R360
4x Deboned Chicken Thighs (spicy or herbed)	R230
SIDE ORDERS	
Pap/Uphutu Gluten Dary Vegetarian	R50
French fries Vegetarian	R55
Sweet potato fries Vegerarun	R55
Potato wedges Vegeturian	R55
Steamed mixed vegetables Vegan Vegetarian	R60
Creamed Spinach Vegerarian	R60
Sautéed Mushrooms Vegun Vegenrian	R70
Onion rings Vegetarian Contains	R55
Green salad Vegan Vegetarian	R55
SAUCES (b)	
Red wine jus ContainContains Discharge Section Beef Bordelaise ContainContains Bordelaise Accord Beef	R40
Bordelaise Contains Contains Alcohol Beef	R40
Sheba Vegan Vegacarian	R40
Peri-peri Vegen Vegenran	R40
(i)	
Mushroom Dairy	R45
Creamy Green peppercorn Dayy	R40

Available from 10h30 until 18h00

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DESSERTS

Fresh fruit Platter Vegetarian Vegan

R120

Seasonal fruit served with sorbet of the day

Chocolate Torte Dairy Contains Eggs

R120

Salted peanut butter mousse, passion fruit coulis, crystalized peanut crumble, served with vanilla ice cream

Trio of Ice-Cream ${\bigodot}_{\text{Dairy}} {\bigodot}_{\text{Contains}}$

R90

Please enquire from your waiter about our ice cream of the day

Malva Pudding Dairy Contains Eggs Alcohol

R110

Quills malva pudding served with a custard and amarula ice cream

Quills Custard slice Dairy Contains

R120

Fresh vanilla diplomat custard on a digestive crust, crispy phyllo layers and chocolate coffee frosting

Peaches and Cream Cheesecake Dairy Continuo Contains Eggs Alcohol

R130

Peach and cream cheesecake, granola crumb, grilled peaches, tart raspberries macerated in peach

Cake of the day Contains Dary

R145

Please enquire from your waiter about our cakes of the day

Available from 10h30 until 18h00

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