

ALL DAY MENU

SALAD SELECTION

Quills Caesar Salad		R220
Cos lettuce, croutons, anchovies, quail egg, pork bacon and a Caesar dressing		
Add Prawns		R300
Add Smoked Chicken		R240
Add Smoked Salmon		R310
Caprese Salad		R190
Buffalo mozzarella, assorted tomatoes, rocket, balsamic textures and olive oil		
Greek Salad		R170
Mixed baby leaf, cocktail tomatoes, red onion, cucumber, feta, croutons, Calamata olives and olive oil		
Quills Poke Bowl		R175
Edamame beans, spicy seared beef fillet in sesame seeds, coconut rice, radishes, cucumber pickled garlic, spring onions, pickled carrot ribbons		
Beetroot Salad		R165
Micro greens, 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		R210
Avocado, fresh tomato and lemon salsa, red onions, cream cheese and rye melba toast		

SOUPS

Soup de Jour		R120
Served with garlic and herb croutons		



Available from 10h30 until 18h00

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SANDWICHES AND BURGERS

Quills Club Sandwich

R190

Bacon, fried egg, grilled chicken, cheddar cheese, tomato, red onion, served on plain or toasted brown, white, whole wheat, rye, gluten free, baguette or low GI seeded bread

Quills Monte Cristo

R210

Sourdough French toast, rare roast beef, smoked Gouda, Branston pickle, sundried tomatoes and crispy cos lettuce

Beef Burger 200g

R280

Rocket leaves, pickled cucumber, emmentaler and tomato relish on a brioche bun

Quills Ostrich Burger

R330

Rocket leaves, red wine onion marmalade, gorgonzola, fried quail egg on a brioche bun

Quills Supreme BLT

R180

Crispy bacon, parma ham, fresh tomato slices, smashed avocado, mustard mayonnaise and cos lettuce on sourdough bread

Quills Ruben

R300

Grilled beef pastrami, smoked gouda, sauerkraut, spicy Russian dressing, tomato, dill cucumber on rye bread

Open Salmon Sandwich

R340

Smoked salmon, red onion, dill cream cheese, capers, lemon set upon toasted health bread

Quills Wrap

R180

Wrap with carrots, couscous, chickpeas, red cabbage, broccoli, raw shredded spinach tossed in Quills blended sumac and honey dressing with avocado pulp and hummus.

Add Smoked Chicken 

R220

Add Prawns 

R240

Quills Vegan Wrap

R230

Vegan wrap, couscous, chickpeas, red cabbage, broccoli, raw shredded spinach, Quills blended sumac and honey dressing with avocado pulp, tofu, butternut and hummus.

Plant Based Smash Burger

R230

Beetroot and garlic burger bun with guacamole, pickled cucumber ribbon, brown mushroom, BBQ jackfruit and battered onion rings



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FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday

Crunch Salad

R200

Made with quinoa tabbouleh, pomegranate seed, avocado, asparagus, tempura enoki mushrooms, toasted almonds and healthy vegetables (red cabbage, carrots, bell peppers and radish)

Add a protein of your choice:

add Chicken

R230

add Prawns 

R300

Anytime Plate

R180

Artichoke, black mushroom and avocado served with tossed baby kale, corn salsa and poached quail egg

PASTA SELECTION

Penne, Spaghetti, Gnocchi, Pappardelle, Tagliatelle

Ask your waiter for gluten free pasta options

Beef Bolognese

R180

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

Creamy Chicken and Mushroom Alfredo

R190

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

Quills Creamy Salmon

R260

Salmon, Dijon mustard, creamy lemon and garlic butter sauce

Vegan Ratatouille

R190

Traditional Italian ratatouille, herbed cashew crema and vegan parmesan shavings

Mussels and Cream Sauce or call it "Creamy Mussels"

R220

Mussels cooked in garlic, white wine cream sauce, finished with a basil crouton and fresh salsa



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SPECIALITIES

If it is not on the menu, please request what the palate desire or craves

Asian Style Pork Ribs

R400

Succulent pork ribs with teriyaki, garlic and ginger glaze, spring onion, served with sticky rice, bok choy and sesame seed crumble.

Quills Chicken Tagine

R300

Slow cooked chicken tagine, chargrilled peppers, cashew nuts, dukkah spiced couscous with pomegranate hummus

Lamb Rogan Josh Curry

R350

Served with basmati rice, traditional curry condiments, poppadum and onion pakora

Potato & Spinach Curry

R180

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

Quills Butter Chicken Curry

R300

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

Lamb Shank

R420

Served with roasted vegetables, roasted garlic purée set upon creamy potato mash, finished with a red wine jus

Tomato and Basil Risotto

R180

Confit tomatoes, basil pesto, almond and tomato risotto, topped with rocket and vegan cheese



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GRILLS

Beef Ribeye 400g		R480
Beef Fillet 300g		R410
Tiger Prawns		R600
Line Fish 300g		R360
Matured Lamb Rump 300g		R450
Deboned Chicken Thighs (spicy or herbed)		R230

SIDE ORDERS

Pap/Uphuthu	  	R60
French fries	 	R65
Sweet potato fries	 	R60
Potato wedges	 	R65
Steamed mixed vegetables	  	R60
Sautéed mushrooms	 	R80
Onion rings	  	R60
Creamed spinach	 	R70
Green salad	 	R60

SAUCES

Red wine jus	 	R45
Lemon butter sauce		R45
Sheba	 	R45
Peri-peri	 	R45
Mushroom		R45
Creamy green peppercorn		R45



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DESSERTS

Fresh Fruit Platter



R120

Seasonal fruit served with sorbet of the day

Trio of Ice-Cream



R90

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

Chocolate torte



R120

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

Malva Pudding



R110

Quills malva pudding served with custard and Amarula ice cream

Quills Black Tea Panna Cotta



R145

Black tea panna cotta, sesame brittle, dark chocolate nibs, granadilla and brown sugar pearls

Salted Caramel Cheesecake



R140

Salted caramel cheesecake, Maldon salt crystals, homemade caramel, vanilla bean tuile and a gooseberry compote

Cake of The Day



R145

Please enquire from your waiter about our cakes of the day



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