









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	



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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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February 2026

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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
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