SALAD SELECTION Quills Caesar Salad Contain Cortain Dairy Contain Light Contain Cortain Dairy Contain Light Co R200 Cos lettuce, croutons, anchovies, quail egg, pork bacon and a Caesar dressing Add Prawns Conta R260 Add Smoked Chicken R240 Add Smoked Salmon R300 Caprese Salad Vegetarian Light Dairy Contain Gluten Nurs Green R165 Burrata, assorted tomatoes, Calamata olives, rocket, balsamic textures, olive oil Greek Salad Light Vogetarian Dairy R170 Mixed baby leaf, cocktail tomatoes, red onion, cucumber, feta, croutons, Calamata olives, olive oil Cauliflower Salad Dairy Corotain Light Vegerarian Gluten R165 Mixed baby leaf, charred spicy cauliflower, blue cheese mousse, cocktail tomatoes, cucumber ribbons, flaked almonds, orange segments, finished with thyme aioli dressing Beetroot Salad Light Meal R165 Micro greens, assorted beetroot, fried chickpeas, barley, pickled carrot and parsnip ribbons, halloumi cheese, avocado purée finished with a whole grain vinaigrette Vegan Kale Salad R165 Crispy kale, radish, turnip, lentils, buckwheat, red cabbage, black rice, mango pickle and goji berries finished with a creamy hummus dressing **SOUPS** Soup de Jour Dairy Light Vegetarian R90 Served with garlic and herb croutons Quills Ramen Vegetaria Contains Lactore R180 Noodles, mushrooms, spring onion, carrots, sesame seeds, soy sauce broth, seaweed, turnip, soft poached egg Add Chicken Conta R220 Add Beef Contains Contains Lactors Eggs From R260 Add Tofu Vegan Contains Lac

Available from 10h30 until 18h00

Add Prawns Contains

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.

R200

R270

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SANDWICHES AND BURGERS

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

Quills Club Sandwich Contains Day Pork R190 Bacon, fried egg, grilled chicken, cheese, tomato, onion, toasted on bread of your choice 200g Wagyu Beef burger R300 Rocket leaves, pickled cucumber, Emmentaler and tomato relish on a brioche bun Pulled Pork Burger Contains Contains Dairy R200 Rocket leaves, pickled cucumber and tomato relish on a charcoal bun **Lamb Bunny Chow** 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 R300 Grilled beef pastrami, Swiss cheese, sauerkraut, spicy Russian dressing, tomato, dill cucumber Open Salmon Sandwich Contain Seafoox R340 Smoked salmon, red onion, dill cream cheese, capers, lemon set upon health bread Vegetable Wrap R160 Wrap with carrots, tofu, couscous, fried chickpeas, red cabbage, broccoli tossed in a Quills blend teriyaki sauce with avocado pulp Add Smoked Chicken R170 Add Prawns R200 R220 **Plant Based Smash Burger** R230

Available from 10h30 until 18h00

Beetroot bun with guacamole, pickled cucumber ribbon, brown mushroom and BBQ jackfruit and

onion tobacco

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PASTA SELECTION

Penne, Spaghetti, Gnocchi, Pappardelle, Squid Ink Linguine 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 Containe

R180

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

Tandoori lamb

R220

Slow cooked tandoori lamb tossed in coconut cream and topped with chilli flakes, basil leaves and parmesan

Vegan Pulled Jackfruit and Mushroom

R190

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

Mussels and Cream

R200

Mussels cooked in garlic, onion, white wine, finished with cream and topped with salsa

SPECIALITIES

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

Vegan Melanzane

R180

R350

Tomato Concassé with basil layered between sliced eggplant topped with almond flakes

Seafood Hot Pot Coman Comans Dairy R320 Mixed seafood cooked in rich cream and tomato bisque

Beef Short Rib Contains Contains Dairy

Barley and mushroom, parsnips purée, root vegetables finished with a rum jus

Grilled Salmon Contains Day R320

Basmati rice infused with charcoal and buckwheat, broccoli and asparagus with confit cocktail tomato and citrus carrot purée served with Beurre Blanc sauce

Lamb Shank R400

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

Artichoke and Tomato Risotto

Confit to Confit R200

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

Quills Vegan Bowl R200

Tofu, millet, red guinoa, salsa, avocado, black beans, bean curd, savoy cabbage, goji berries, pumpkin seeds, turnip, cauliflower and cucumber served with a vegan creamy dressing (served at room temperature)

Bean Curry R190

Black beans, green beans, butter beans and kidney beans cooked in a coconut and tomato curry sauce served with coriander and pickled ginger black rice

Quills Butter Chicken Curry R200

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

400g Beef Ribeye Corting	R450
300g Beef Fillet Cortains Beef	R400
6x King Prawns Sendord	R380
300g Line Fish Contains Seafood	R330
400g Lamb Cutlets	R550
4x Deboned Chicken thighs (spicy or herbed)	R230
SIDE ORDERS	
Pap/Uphutu Guten Dairy Vegetarian	R45
French fries Vegetarian	R50
Sweet potato fries Vegetarian	R50
Potato wedges Vegeturian	R50
Steamed mixed vegetables Vegen Vegetarian	R50
Sautéed Mushrooms Vegen Vegetarian	R60
Onion rings Vegetarian Contains	R50
Wilted spinach Vegan Vegetarian	R50
Green salad Vigon	R55
SAUCES	
Red wine jus Action Ber	R35
Béarnaise Dary Cortains	R35
Bedindise	KSS
Sheba Vegen Vegenaran	R35
Peri-peri Vegan Vegetarian	R35
Mushroom Dary	R35
Creamy Green peppercorn	R35

Available from 10h30 until 18h00

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DESSERTS

Fresh fruit Platter Vogetarian Vogen R100 Seasonal fruit served with sorbet of the day Chocolate brownie R100 Chocolate brownie served with a Goji berry marshmallow and fudge ice cream Trio of Ice-Cream Dary Contains R90 Please enquire from your waiter about our ice cream of the day

Malva Pudding Dary Contains Eggs Alcohol R120 Quills malva pudding served with a custard and amarula ice cream

Apple and Ginger Crumble Pie Dary Cortains Contain Signs Nurs R120 Granny Smiths cooked with ginger and pecan nuts with a sweet pie casing served with a cinnamon, chocolate and almond ice cream

Quills Opera slice Contain Dary Contains R120 Layers of almond sponge cake soaked in coffee syrup, layered with ganache and coffee French buttercream

Cake of the day Contains Dairy R100

Please enquire from your waiter about our cakes of the day