

Quills

SALAD SELECTIONS

Quills Caesar Salad  	160
Cos lettuce, croutons, anchovies, quail egg, Pork bacon and a caesar dressing	
Add Prawns	200
Add Grilled Chicken	180
Caprese Salad 	160
Italian style mozzarella, assorted tomatoes marinated in a basil pesto, finished with roasted calamata olives and a reduced balsamic vinaigrette	
Traditional Greek Village Salad 	165
Ripe tomatoes, cucumber, red onion, olives tossed in an oregano and olive oil dressing, finished with feta cheese	
Beetroot, Citrus and Goat Cheese Salad 	140
Textures of beetroot, tossed in a citrus vinaigrette accompanied with goat cheese and baby greens	
Smoked Duck Salad	160
Smoked duck, tossed with spring onions, pickled ginger, carrots, mushrooms, cashew nuts and baby greens finished with coriander and lime dressing	
Ox Tongue	120
Slithers of ox tongue set upon a pickled beetroot puree and finished with a chilli and apple slaw	

SOUP

Soup Du Jour	90
Freshly prepared soup served with a herbed bread crouton	

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  	180
Pork Bacon, fried egg, grilled chicken, cheese, tomato, lettuce and onion, toasted on a bread of your choice	
200g Chicken or Beef Burger 	165
Beef patty or chicken breast set upon a signature slaw, pickled cucumber and house gouda cheese, topped with onion marmalade	
200g Vegan Plant Based Burger 	170
Plant based mince patty set upon wild rocket, tomatoes, pickled cucumber, vegan mozzarella and topped with onion marmalade	
Open Salmon Sandwich 	190
Smoked salmon, red onion, herb cream cheese, set upon health bread and accompanied with a garden salad	
Open Pastrami Beef Sandwich 	160
Beef pastrami, pickled red onion, mustard mayo, sauerkraut, pickled cucumber and tomato set upon rye bread and accompanied with fries	
Chicken, Bacon and Avo Wrap 	160
A tortilla filled with cajun spiced grilled chicken fillets, bacon, tomato, cos lettuce and avocado dressed in a creamy ranch dressing	
Vegan Wrap 	160
A vegan tortilla filled with cajun spiced grilled vegan strips, tomato, cos lettuce, avocado, vegan cheddar cheese and dressed in a creamy hummus dressing	

PASTA SELECTION

All pasta dishes are served with your choice of linguine, penne or spaghetti

Beef Bolognese 	170
Beef mince cooked in a tomato and red wine sauce, topped with parmesan	
Plant Based Bolognese 	170
Plant based mince cooked in a tomato and red wine sauce topped, with vegan gouda and vegan penne pasta	
Pescatore 	200
Prawns, mussels, calamari and line fish cooked in a rich tomato sauce and finished with lemon juice and rocket	
Spinach, Egg Plant, Mushroom and Ricotta 	160
Ricotta cheese, spinach, roasted egg plant and mushroom cooked in a spicy Napolitano sauce topped with parmesan shavings	
Pasta Carbonara 	160
Bacon bits cooked in onion, garlic and fresh Italian parsley, finished with an egg yolk, topped with parmesan shavings	



ALL DAY MENU

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GRILLS AND SPECIALITIES

Grilled Line Fish of the Day 	250
Set upon tabbouleh and accompanied with pea puree seasonal vegetable and topped with an apple-fennel chutney	
BBQ Pork Rib 	260
Oven roasted pork ribs cooked in sticky barbeque sauce and accompanied with bacon macaroni & cheese and braised spinach	
Lamb Shank	300
Slow cooked lamb shank and baby vegetable casserole, set upon sweet potato mash	
Tiger Prawns 	300
6 prawns grilled with chilli, lemon and garlic served with savoury steamed vegetables	
Grilled Chicken Breast	160
Grilled chicken breast, accompanied with a warm potato salad and a side of lemon and caper butter sauce	
Butter Prawn and Chicken 	210
Chicken and prawn curry prepared with aromatic masala and coconut cream, accompanied by steamed basmati rice, poppodum and traditional condiments	
Grilled Lamb Cutlets	300
350g spiced lamb cutlets served with roasted baby potatoes, market vegetables and chimichurri sauce	
Beef Ribeye Steak	300
A 300g ribeye served with rustic fries, baby vegetables and rosemary jus	
Beef Fillet	280
200g Fillet of beef accompanied with herbed potato croquettes, wilted spinach and curried butternut puree, finished with brown onion sauce	
Vegetable Curry 	160
Market vegetables with lentils cooked in a spicy tomato-based sauce, served with a steamed basmati rice and traditional condiments	
Beetroot Risotto	120
Beetroot risotto with gorgonzola cheese finished with rocket leaves, pickled beet, roasted beet, beet dust	
SIDES	
Mielie Pap	45
Samp and Beans	45
French Fries	50
Sweet Potato Fries	50
Potato Wedges	50
Steamed Mixed Vegetables	50
Wilted Spinach	50
Sautéed Mushrooms	50
DESSERTS	
Fresh Fruit Platter 	100
Seasonal fruit served with fruit compote and sorbet	
Guilt Free Chocolate Brownies	100
Chocolate brownie served with salted vanilla fudge ice-cream and berries	
Baked Cheesecake	100
Cheesecake served with mixed berries	
Mixed Berry Pie	100
Mixed berries cooked with cinnamon and vanilla, baked in a puff-pastry topped with Chantilly cream	
Crème Brûlée	100
Rooibos infused Crème Brûlée	
Trio of Ice-cream 	90
Please enquire from your waiter about our ice-cream	
Hot Pudding of the Day	90
Please enquire from your waiter about our pudding	
Cake or Pie of the Day	100
Please enquire from your waiter about our pies and cakes	
Cheese Platter  	180
Assorted South African cheeses, accompanied with fruit preserves, crackers, roasted nuts and sun dried fruit	



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