## SALAD SELECTIONS



Quills Caesar salad

Cos lettuce, croutons, anchovies, quail egg, pork bacon and a caesar dressing200

Add Prawns220
Add Grilled Chicken240
Caprese salad ..... 165Italian mozzarella, assorted tomatoes marinated with basil pesto dressing and finished with roasted calamata olives, rocket and balsamic texturesGreek Salad170Mixed baby leaf, cocktail tomato, red onion, cucumber, feta, croutons, calamata olives, olive oil

## Roasted Butternut

Quinoa, chai seeds, butternut seeds, peppadew, biltong dust, radish, baby leaf, butternut puree

## SOUP

Soup Du Jour
Served with garlic 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
Bacon, egg, grilled chicken, cheese, tomato, onion, toasted on bread of your choice served with rustic fries

## (B) 200 g Beef Burger / Chicken Burger

Set upon rocket leaves, pickled cucumber, Emmental and tomato relish on a charcoal or brioche bun or white bread bread bun served with rustic fries
Pork Rib Burger
Set upon rocket leaves, pickled cucumber, emmental cheese and pineapple relish on a charcoal or brioche bun or white bread bread bun served with rustic fries
(1/7) Open Salmon Sandwich
Smoked salmon, red onion, herb cream cheese, capers, lemon pepper pearls set upon health bread and accompanied by a Quills green salad
Vegetable Wrap
Corn tortilla filled with roasted seasonal vegetables, quinoa, chickpeas, avocado, hummus accompanied by sweet potato fries
Vegan Burger
Plant based 200g patty with deep fried onion rings, tomato relish and baba ganoush, rocket, vegan cheddar, pickled cucumber on a spinach infused bun served with rustic fries

## PASTA SELECTION

All pasta dishes are served with your choice of linguine, penne or spaghetti / Ask waiter for gluten free pasta options
Beef Bolognese
Beef mince cooked in a tomato and red wine sauce, topped with parmesan
Plant Based Bolognese
Plant based bolognese cooked in a tomato and red wine sauce topped, with vegan cheese
(3) Creamy Chicken, Mushroom Alfredo
Chicken strips, bacon, forest mushrooms, creamy alfredo sauce
Spinach, Mushroom and Tofu
Tofu, spinach and mushroom cooked in a Napolitana sauce finished with vegan parmesan
(B) Pulled Lamb Ragu
Lamb shoulder slow cooked in a tomato sauce


## SPECIALITIES

(B) (1) (10) Seafood Hot Pot
Seafood cooked in rich cream bisque finished with caper dust ..... 300
Grilled Salmon ..... 300
(B) (1) Lamb shank320
(B) (B) Stuffed Quail ..... 250Mushroom stuffed quail, beetroot puree, Mediterranean cous-cous finished with cranberrry jus
(B) (1/2)Quills Butter Chicken and Prawn Curry200(ब)Quills Vegan Bowl180Carrots, cucumber, chickpeas, mixed beans, avocado, cocktail tomatoes, tofu, fried cabbage, quinoa topped with sesame seeds.Served at room temperature
GRILLS
( 8300 g Ribeye330
300 g Fillet ..... 380
300g Lamb Cutlets ..... 390
(418) 6x Prawns ..... 310
300g Line Fish ..... 290
Sage and Onion Chicken Ballantine ..... 220
SIDES
Pap/Uphuthu ..... 45
French fries ..... 50
Sweet potato fries ..... 50
Potato wedges ..... 50
Steamed mixed vegetables ..... 50
Wilted spinach ..... 50
Sautéed mushrooms ..... 60
Onion Rings ..... 45
SAUCES
(a) Red Wine Jus ..... 35
Béarnaise ..... 35
Sheba ..... 35
Peri-Peri ..... 35
Mushroom ..... 35
Creamy Green Peppercorn ..... 35
DESSERTS
Fresh fruit platter100Seasonal fruit served with sorbet
(0) (B) (8) Guilt Free Chocolate Brownie100
Chocolate brownie served with berries and vegan matcha ice cream
(3) Trio of Ice-cream
Please enquire from your waiter about our ice cream90
Hot pudding of the day100
Served with a vanilla ice cream and créme anglaise
(0) (1) Cake of the day120Please enquire from your waiter about our cakes of the day(b) (0) (B)Quills Vanilla Cheese Cake00Salted caramel base, passion fruit cheese cake, passion fruit jelly and fresh berries



