## Main Menu

## Salads

Quo Salad (V) With peppadews, olives, basil, Danish feta and parmesan Main Starter	R 69.00 R 45.00
Camembert, Cranberry and Flaked Almonds (V)	R 65.00
Salmon and Prawn With a mirin dressing Main Starter	R 95.00 R 65.00
Blue Cheese, Bacon and Apple With a lemon honey dressing	R 79.00
Anchovies, Capers, Rocket, Cherry Tomatoes, Basil & Parmesan	R 59.00
Chicken, Peppadews, Danish Feta and Avocado	R 79.00
Chorizo Sausage Sautéed with fresh basil and cherry tomato and onion served with rocket and Danish feta	R 69.00

Light Meals or Starters			
Steak Tartare Asian spiced hand cut fillet with fresh salad and crisp bread	R 75.00		
Salmon Pâté Served with fresh salad and crisp bread	R 65.00		
Camembert (V) Baked with seasonal preserve and served with crisp bread	R 65.00		
Calamari Pan fried in Phad Thai sauce OR pan fried in lemon garlic sauce	R 69.00		
Smoked Salmon, Avocado and Basil Cream Cheese Served on toasted health bread with fresh salad	R 69.00		
Bacon, Feta and Avocado Served on toasted health bread OR croissant with a sweet chilli sauce and fresh salad	R 69.00		
Bruschetta Toasted garlic baguette With strips of beef fillet in an Asian BBQ sauce With chicken in a sundried tomato pesto and feta With pork in an Asian BBQ sauce	R 69.00 R 65.00 R 65.00		
Prawn Pot (min 4 prawns per sauce) Sautéed in lemon garlic butter OR Asian chilli sauce Each	R 14.00		
Mussels In spicy Asian chilli, sake, ginger and garlic sauce OR In Indonesian Phad Thai sauce OR In blue cheese and bacon cream sauce	R 69.00		
Sausage and Cheese Platter Continental sausages, camembert, Danish feta, blue cheese, peppadews, olives and honey glazed onions served with a fresh salad and warm baguette	R 130.00		

Baguettes Served with a fresh garden salad	
Fillet of Beef With honey glazed onion and parmesan garlic cream sauce	R 89.00
Asian Pork Our Quo pulled pork belly with Asian BBQ sauce	R 79.00
Pasta	
With Cherry Tomatoes, Olive Oil, Fresh Basil and Chilli (V) Price Add Chicken Add Prawns Add Chorizo and Calamari Add Anchovies, Capers, olives and Danish Feta	R 89.00 R 115.00 R 125.00 R 125.00 R 110.00
With Sundried Tomato Sauce, Fresh Basil & Danish Feta (V) Price Add Chicken Add Continental Sausages	R 89.00 R 115.00 R 115.00
Prawns, Calamari and Mussels In creamy garlic sauce OR In a slow roasted tomato sauce	R 135.00
Mussels	
Served with a Warm Baguette In spicy Asian chilli, sake, ginger and garlic sauce OR In Indonesian Phad Thai sauce OR In blue cheese and bacon cream sauce	R 115.00
Quo Pork Belly	
Our Signature Dish Subject to availability	R 150.00
From The Grill All meats served with steamed vegetables and Quo baked potato	
Lamb Cutlets With hoisan / oyster bbq sauce basting	R 165.00
Beef Fillets With mirin / soy with mushrooms, cherry tomatoes and onions With wasabi and coriander butter With Boursin cheese (soft French cheese flavoured with garlic) With prawns, calamari, mussels in lemon garlic butter or Asian chilli and ginger sauce With prawns in lemon garlic butter or Asian chilli and ginger sauce	R 165.00 R 165.00 R 165.00 R 180.00 R 170.00

Asian Inspired Dishes All dishes served with steamed vegetables and noodles, with your choice of sauce below (V) Add chicken Add chicken R 125.00 Add prawns Add prawns Asian Chilli Sauce R 89.00 Asian Chilli Sauce R 89.00 Lemon Soy Butter Sauce R 89.00 Lemon Soy Butter Sauce R 89.00 Lemongrass, Ginger & Corlander Butter Sauce R 89.00 Lemongrass, Ginger & Corlander Butter Sauce R 89.00 Dashi Broth Recommended with prawns, calamari and mussels Phad Thal Recommended with prawns, calamari and mussels Phad Thal Recommended with prawns, calamari and mussels  Pesserts  Bread and Butter Pudding ("allow for 30 minutes) Our signature dessert with croissants, cranberries, white Belgium chocolate, vanilla and cinnamon served with vanilla ice cream  Caramel and Brandy Fruit ("allow for 30 minutes) Spiced with siar anise and cinnamon served with vanilla ice cream  Turkish Nougat With a duo of white and dark Belgium chocolate Ice Cream and Berries A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet Seasonal – ask your server for available flavours  Liqueur Coffee Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie R 25.00 Corkage Per Bottle R 50.00					
Add prawns R 15.00 Add prawns, calamari and mussels R 89.00  Thal Spiced Coconut Sauce R 89.00  Lemon Soy Butter Sauce R 89.00  Lemon Soy Butter Sauce R 89.00  Lemongrass, Ginger & Corlander Butter Sauce R 89.00  Lemongrass, Ginger & Corlander Butter Sauce R 89.00  Dashi Broth Recommended with prawns, calamari and mussels Recommended with prawns, calamari and mussels Phad Thal Recommended with prawns, calamari and mussels  Phad Thal Recommended with prawns, calamari and mussels  Phad Thal Recommended with prawns, calamari and mussels  Phad In Thai Recommended with prawns, calamari and mussels  Province T Recommended with prawns, calamari and mussels  Desserts  Bread and Butter Puddling ("allow for 30 minutes)  Our signature dessert with croissants, cranberries, white Belgium chocolate, vanilla and cinnamon served with vanilla ice cream  Caramel and Brandy Fruit ("allow for 30 minutes)  R 55.00  Spiced with star anise and cinnamon served with vanilla ice cream  Turkish Nougat  With a duo of white and dark Belgium chocolate  Ice Cream and Berries  A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet  Seasonal – ask your server for available flavours  Liqueur Coffee  Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro  Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  R 25.00  Grappa, Cointreau, Amaretto, Drambuie  Corkage	·				
Thai Spiced Coconut Sauce  Lemon Soy Butter Sauce  R 89.00  Wasabi, Ginger and Coriander Butter Sauce  R 89.00  Lemongrass, Ginger & Coriander Butter Sauce  R 89.00  Dashi Broth Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  Desserts  Bread and Butter Pudding ("allow for 30 minutes) Our signature dessert with croissants, cranberries, white Belgium chocolate, vanilla and cinnamon served with vanilla ice cream  Caramel and Brandy Fruit ("allow for 30 minutes) Spiced with star anise and cinnamon served with vanilla ice cream  Turkish Nougat With a duo of white and dark Belgium chocolate  Ice Cream and Berries A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet Seasonal— ask your server for available flavours  Liqueur Coffee Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie  R 25.00  Corkage	Add chicken Add prawns	R 125.00			
Lemon Soy Butter Sauce  Wasabi, Ginger and Coriander Butter Sauce  Lemongrass, Ginger & Coriander Butter Sauce  R 89.00  Dashi Broth Recommended with prawns, calamari and mussels  Phad Thal Recommended with prawns, calamari and mussels  Phad Thal Recommended with prawns, calamari and mussels  Phad Thal Recommended with prawns, calamari and mussels  Bread and Butter Pudding (*allow for 30 minutes) Our signature dessert with croissants, cranberries, white Belgium chocolate, vanilla and cinnamon served with vanilla ice cream  Caramel and Brandy Fruit (*allow for 30 minutes) Spiced with star anise and cinnamon served with vanilla ice cream  Turkish Nougat With a duo of white and dark Belgium chocolate Ice Cream and Berries A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet Seasonal – ask your server for available flavours  Liqueur Coffee Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie R 25.00  Corkage	Asian Chilli Sauce	R 89.00			
Wasabi, Ginger and Corlander Butter Sauce  Lemongrass, Ginger & Corlander Butter Sauce  R 89.00  Dashi Broth Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  R 55.00  Caramel and Butter Pudding (*allow for 30 minutes) R 55.00  Caramel and Brandy Fruit (*allow for 30 minutes) R 55.00  Turkish Nougat With a duo of white and dark Belgium chocolate Ice Cream and Berries A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet Seasonal – ask your server for available flavours  Liqueur Coffee Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambule  Don Pedro Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambule  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambule  Corkage	Thai Spiced Coconut Sauce	R 89.00			
Lemongrass, Ginger & Coriander Butter Sauce  Dashi Broth Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  Bread and Butter Pudding (*allow for 30 minutes) Our signature dessert with croissants, cranberries, white Belgium chocolate, vanilla and cinnamon served with vanilla ice cream  Caramel and Brandy Fruit (*allow for 30 minutes) Spiced with star anise and cinnamon served with vanilla ice cream  Turkish Nougat With a duo of white and dark Belgium chocolate  Ice Cream and Berries A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet Seasonal – ask your server for available flavours  Liqueur Coffee Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie  Corkage  Corkage	Lemon Soy Butter Sauce	R 89.00			
Dash Broth Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  Phad Thai Recommended with prawns, calamari and mussels  R 135.00  Respect S  Bread and Butter Pudding (*allow for 30 minutes) Our signature dessert with croissants, cranberries, white Belgium chocolate, vanilla and cinnamon served with vanilla ice cream  Caramel and Brandy Fruit (*allow for 30 minutes) Spiced with star anise and cinnamon served with vanilla ice cream  Turkish Nougat With a duo of white and dark Belgium chocolate  Ice Cream and Berries A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and toasted almonds  Sorbet Seasonal – ask your server for available flavours  Liqueur Coffee Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie  R 25.00 Grappa, Cointreau, Amaretto, Drambuie  Corkage	Wasabi, Ginger and Coriander Butter Sauce	R 89.00			
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Seasonal – ask your server for available flavours  Liqueur Coffee R 45.00  Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro R 45.00  Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs  Amarula, Kahlua, Frangelico R 25.00  Grappa, Cointreau, Amaretto, Drambuie R 28.00  Corkage	A duo of caramel and chocolate ice cream, seasonal berries in white Belgium chocolate sauce and	R 55.00			
Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Don Pedro Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie  R 25.00 Grappa, Cointreau, Amaretto, Drambuie  Corkage		R 45.00			
Amarula, Kahlua, Jameson, Frangelico, Grappa, Cointreau, Amaretto, Drambuie  Liqueurs  Amarula, Kahlua, Frangelico  Grappa, Cointreau, Amaretto, Drambuie  R 25.00  R 28.00  Corkage		R 45.00			
Amarula, Kahlua, Frangelico Grappa, Cointreau, Amaretto, Drambuie  Corkage		R 45.00			
	Amarula, Kahlua, Frangelico				
	Corkage				
		R 50.00			