

HQ



@HQCapeTown



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www.hqrestaurant.co.za

STEAK

SALAD, STEAK & CHIPS

Crisp cos & iceberg lettuce salad with toasted pine nuts, Parmesan shavings and a vinaigrette dressing. Followed by the best locally sourced and perfectly grilled 250g sirloin steak, topped with our signature Café de Paris butter and served with skinny fries.

SALAD, STEAK & CHIPS (IMPORTED SPECIALTY SIRLOIN)

As above but served on our signature steak board. We are constantly searching the world for the best sirloin steak and have found some amazing cuts from all corners of the globe including Argentina, Australia, Tasmania, and the USA. Be it Black Angus or Wagyu, free range or cultivated, grass fed or grain, wet aged or dry, you can rest assured that we have sourced the very best for you. Please ask your server what specialty sirloins we currently have in stock



PURE BEEF

SPECIALTY STEAK

*Regrettably no specialty steaks are available for any specials

TAPAS

Half price bar snacks available every Thursday night.
Served only in the bar, lounge and outside courtyard.

Full Price | Half Price

SALDANHA BAY OYSTERS (ea)

32 |

Citrus mignonette or sriracha vinaigrette

PORK BELLY

94 | 47

*Apple crème fraiche, mustard,
crackling crumbs, red wine & blueberry sauce*

HQ CHILLI POPPERS SPRINGROLLS (V)

82 | 41

Salsa mayo

CRISPY PATAGONIAN CALAMARI

88 | 44

HQ garlic mayo, peanut oil, chili, lime, tempura celery

LAMB SLIDERS

98 | 49

*Brioche bun, manchego cheese, burnt aubergine,
herb dressing, wild rocket*

FREE RANGE CHICKEN WINGS

88 | 44

BBQ, smoked yoghurt, tomato pesto, blue cheese

BEEF TARTARE

92 | 46

*24 hour cured egg yolk, wild mushroom, HQ garlic mayo,
pickled onion*

TRUFFLE FRIES (V)

68 | 34

Grano padano, truffle oil, HQ garlic-wasabi mayo, chives

FORAGED WILD MUSHROOMS (V)

88 | 44

Blue cheese, biscuit crumble, pea shoots, truffle oil

CAPRESE BOWL (V)

86 | 43

*Exotic cherry tomatoes, raspberry-honey vinaigrette,
pickled baby onions, mozzarella, blood orange, basil oil*

MEDITERRANEAN BOARD

134 | 67

~ Perfect for sharing ~

*Selection of dips, marinated olives, toasted pita bread,
crackers, camembert, pesto mozzarella balls and fresh fruit*

Add Cold Meats

32 | 16

BEVERAGES

BEERS ON TAP

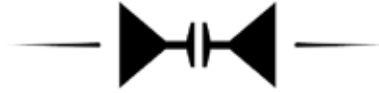
<i>Castle Lite</i>	300ml
<i>Castle Lite</i>	500ml
<i>Stella Artois</i>	300ml
<i>Stella Artois</i>	500ml
<i>Jack Black Lager</i>	330ml
<i>Jack Black Lager</i>	500ml
<i>Devils Peak First Light Golden Ale</i>	330ml
<i>Devils Peak First Light Golden Ale</i>	500ml

BOTTLES

<i>Castle Lite</i>
<i>Windhoek Lager</i>
<i>Black Label</i>
<i>Heineken</i>
<i>Corona</i>
<i>Flying Fish Lemon</i>
<i>Becks (Non-Alcoholic)</i>

CRAFT

<i>Carvers Weiss</i>	440ml
<i>Newlands Springs Passionate Blonde</i>	440ml
<i>Newlands Springs Jacobs Pale Ale</i>	440ml
<i>CBC Pilsner</i>	440ml
<i>CBC Amber Weiss</i>	440ml
<i>Darling Lager Slow Beer</i>	330ml
<i>Darling Bone Crusher Wit Beer</i>	330ml
<i>Jack Black Skeleton Coast IPA</i>	440ml
<i>Jack Black Butcher's Block Pale Ale</i>	440ml



WORLD CLASS

WORLD CLASS is the largest and most prestigious mixology competition in the world. The program elevates the bartender's craft & creates compelling fine drinking experiences for the consumer. WORLD CLASS has been transforming cocktail culture around the globe since 2009. With over 15 000 bartenders that have been inspired and educated in the craft of mixology. Today the WORLD CLASS program includes luxury outlets from 50 countries

HQ BLUSH

88

The distinct flavours of Tanqueray No. TEN Gin comes through beautifully on the palate with fragrantly fruity flavours of cranberry, lime and elderflower. Served tall

OPULENCE

106

Indulge in luxurious Johnnie Walker Gold Label Reserve. Served with a honey, vanilla and plum bitters flavoured ice ball. Decadence in a glass

SIGNAL HILL SUNSET

102

Bulleit bourbon shaken cold with burnt orange cheeks, orange bitters, Aperol and a cinnamon infused vermouth. Served on the rocks

STEEPED IN HERITAGE

96

Tiki style drink with Ron Zacapa thrown with chai steeped clarified milk and a touch of grapefruit and cinnamon syrup

DIA DE LOS MUERTOS

98

Don Julio is shaken with fresh lime juice, roasted jalapeno syrup served over cubed ice in a short glass with a salted vanilla jalapeno rimming and a dehydrated lime

THE POACHED ONE

88

Ketel One is shaken with poached pears in white wine, a touch of lemon juice and some angostura bitters. Served on the rocks with a flaming vanilla husk

COCKTAILS

DUTCH COURAGE 86

Ketel One is shaken together with an orange oil syrup, Cointreau, topped with a MCC and a sprinkling of homemade orange sherbet on top

PINK G&T MARTINI 78

Hendricks Gin shaken cold with Fresh Grapefruit Juice, Rose Syrup, bitters, curiously homemade tonic and Botanical syrup

BLOOD ORANGE & COCONUT MOJITO 74

HQ's vibrant twist on this classic Cuban drink, muddled with blood orange and coconut infused Havana Rum

PARTRIDGE IN A PEAR TREE 68

Havana vanilla infused spiced rum, goji pear pulp, fresh lemon. Served tall with caramel and lemon foam

HQ'S WATERING CAN 68

A fresh and fragrant mix of lavender infused Tanqueray Gin, mint, basil, cucumber, apple-plum cordial. Shaken and served in our signature watering can

PASSION CRUSH 72

Ketel One vodka, Campari, fresh passion fruit and cloudy apple juice. Shaken and served long over crushed ice

MACADAMIA & CRANBERRY OLD FASHIONED 78

Our version of the Bourbon Old Fashioned, Woodford Reserve Bourbon infused with macadamia nut butter and cranberry bitters

IT'S PIMMS 'O CLOCK! 68

Pimms, raspberry infused vodka, cloudy apple juice and all the fresh fruit you could want

COCKTAILS

JAM JAR MARGARITA

74

Olmecca Altos, naartjie liqueur, orange marmalade and fresh lime juice

ORANGE IS THE NEW BLACK

68

*Bains Whisky shaken vigorously with Cointreau,
St Dalfour Orange Marmalade and fresh lime served over crushed ice*

Tanqueray & TONICS

BERMONDSEY BREEZE

78

*Tanqueray No. 10 Gin lengthened with hand-crafted
soda of cucumber, elderflower and fresh lemon juice*

HQ'S HOOCH

78

*Tanqueray shaken with Aperol syrup, lemon juice and
grapefruit juice. Served tall with some tonic water*

SMOKED T & TONIC

78

*Tanqueray, rose and chamomile syrup, some lemon juice
and chamomile smoked tonic water. Served deconstructed
for you to build with a side of delight*

THE ENGLISHMEN

78

*London's finest spirits, Tanqueray and Pimms, are combined with
our bars seasonal fresh fruit, herbs and topped with tonic water*

WINE

CHAMPAGNE

	Bottle Glass
<i>Mumm Brut</i>	1350
<i>Mumm Brut Rosé</i>	1450
<i>Perrier-Jouët</i>	3950
<i>Veuve Clicquot Yellow Label NV</i>	1480

CAP CLASSIQUE

<i>Pierre Jourdan Brut NV</i>	355 76
<i>Pierre Jourdan Belle Rosé NV</i>	355 76
<i>Simonsig Kaapse Vonkel Brut NV</i>	395
<i>Pongracz Brut Rosé NV</i>	415
<i>Pongracz Desiderius</i>	895

GRAPPA

<i>Grappa Dalla Cia (Cabernet / Merlot)</i>	30
<i>Grappa Dalla Cia (Chardonnay / Pinot Noir)</i>	30

RESERVE LIST

BUITENVERWACHTING CONSTANTIA MERLOT 2013 ★★★★★	335
NEDERBURG'S THE MOTORCYCLE MARVEL 2015 ★★★★★	375
THE CHOCOLATE BLOCK 2016 ★★★★★	395
DIEMERSDAL PINOTAGE RESERVE 2017 ★★★★★	335
MEERLUST RUBICON 2014 ★★★★★	795
CREATION SHIRAZ GRENACHE 2016 ★★★★★	345
IONA'S ONE MAN BAND 2011 ★★★★★	395
RUST AND VREDE CABERNET SAUVIGNON 2016 ★★★★★	495
NEDERBURG'S THE BREW MASTER 2015 ★★★★★	345
RIJK'S 'TOUCH OF OAK' PINOTAGE 2014 ★★★★★	285

*Stars indicate John Platter Guide Rating out of five

WINE

WHITE WINE

Bottle | Glass

<i>The Wolftrap White</i>	170
<i>Buitenverwachting Buiten Blanc</i>	195
<i>Pierre Jourdan Tranquille</i>	195 52
<i>Haute Cabrière Chardonnay Pinot Noir</i>	275
<i>Compagniesdrift Chardonnay Pinot Noir by Meerlust</i>	175
<i>Nederburg The Beautiful Lady Gewurztraminer</i>	375
<i>Ken Forrester Petit Chenin Blanc</i>	185 50
<i>Klein Zalze Chenin Blanc</i>	195 52
<i>Simonsig Chenin Blanc</i>	205
<i>Diemersdal Sauvignon Blanc</i>	225 58
<i>Iona Sophie Te'blanche Sauvignon Blanc</i>	235 62
<i>La Motte Sauvignon Blanc</i>	245
<i>Ken Forrester Reserve Sauvignon Blanc</i>	265
<i>Neethlingshof Chardonnay (un-wooded)</i>	195 52
<i>Warwick First Lady Chardonnay (un-wooded)</i>	225
<i>The Waterside Chardonnay (un-wooded)</i>	175
<i>Tokara Chardonnay</i>	275 70
<i>Edgebaston Chardonnay by David Finlayson wines</i>	295

ROSÉ/BLUSH WINE

<i>Cederberg Rosé</i>	205 52
<i>Graham Beck Gorgeous</i>	215 54

WINE

RED WINE

Bottle | Glass

<i>The Wolftrap Red</i>	175
<i>Boschendal Larone</i>	185
<i>Klein Constantia 'KC' Cabernet / Merlot</i>	235 60
<i>Alto Rouge</i>	275 72
<i>Cederberg Merlot / Shiraz</i>	285
<i>Kanonkop Kadette</i>	295
<i>Guardian Peak Merlot</i>	225 60
<i>Diemersdal Merlot</i>	295 74
<i>Boschendal 1685 Merlot</i>	315
<i>Meerlust Merlot</i>	675
<i>Warwick First Lady Cabernet Sauvignon</i>	215 58
<i>Ernie Els Big Easy Cabernet Sauvignon</i>	230
<i>Tokara Cabernet Sauvignon</i>	315
<i>Iona Mr. P Pinot Noir</i>	295 76
<i>Paul Cluver The Village Pinot Noir</i>	305
<i>Haute Cabrière Pinot Noir</i>	455
<i>Simonsig Shiraz</i>	275 70
<i>Ernst Gouws & Co Shiraz</i>	265
<i>Waterford Kevin Arnold Shiraz</i>	475
<i>Ken Forrester Petit Pinotage</i>	195 52

DESSERT WINE & PORT

<i>Mulderbosch S/Blanc NLH *</i>	320 45
<i>Paul Cluver Noble Late Harvest *</i>	415
<i>Allesverloren Port</i>	245 18

* 375ml bottle

AFTER DINNER

COFFEE

Americano

Espresso

Café Bon Bon

Macchiato

Flat White

Café Latte

Mocha

Caramel Latte

White Chocolate Pedro

Midnight Martini

DIGESTIVES & GRAPPA

Absinth

Jagermeister

Underburg

BRANDY, COGNAC, ARMAGNAC & CALVADOS

Klipdrift

Klipdrift Gold

Klipdrift Permium

KWV 5 yo

Van Ryns 12 yo

Van Ryns 15 yo

Van Ryns 20 yo

Glass

Matel Caratire

44

Matel VSSD

48

Hennessy XO

155

Hennessy Paradis

430

Raymond Ragnaud 1st Cru Vielle Reserve

65

DESSERT MENU

- MILK, YOGHURT & BERRIES** 48
*Milk crumb, mix berry sorbet, yoghurt gel,
rose dried meringue, sherbet*
- CHEESECAKE** 48
Caramel, miso ice cream, crumble, maca and gold leaf
- A CELEBRATION OF LEMON** 48
*Lemon & chamomile jelly, lemon curd, diplomat cream,
candied lemon, dried meringue, toasted Italian*
- WHITE CHOCOLATE PANNA COTTA** 48
*Pineapple, honey-lime syrup, toasted coconut,
yoghurt gel, exotic sorbet*
- DARK CHOCOLATE FONDANT** 48
Coco nib dust, touch of sea salt, vanilla-amasi ice cream
- TONKA BEAN CRÈME BRÛLÉE** 48
Nutty praline, beignet, orange



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