



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.

HQ STEAK CHALLENGE

Crisp cos & iceberg lettuce salad with toasted pine nuts, Parmesan shavings and a vinaigrette dressing. Followed by the best locally sourced and perfectly grilled 1KG sirloin steak served on the bone (AKA Tomahawk), with Café de Paris butter sauce on the side – all of this will be accompanied by a 750ml Castle Lite draught.

Earn your claim to fame by finishing all of the above, and your name will be engraved amongst the legends who have defeated this challenge!



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) <i>Citrus mignonette or sriracha vinaigrette</i>	30	
PORK BELLY <i>Apple crème fraiche, mustard, crackling crumbs, red wine & blueberry sauce</i>	88	44
HQ CHILLI POPPERS SPRINGROLLS (V) <i>Salsa mayo</i>	76	38
CRISPY PATAGONIAN CALAMARI <i>HQ garlic mayo, peanut oil, chili, lime, tempura celery</i>	82	41
LAMB SLIDERS <i>Brioche bun, manchego cheese, burnt aubergine, herb dressing, wild rocket</i>	92	46
FREE RANGE CHICKEN WINGS <i>BBQ, smoked yoghurt, tomato pesto, blue cheese</i>	82	41
BEEF TARTARE <i>24 hour cured egg yolk, wild mushroom, HQ garlic mayo, pickled onion</i>	86	43
TRUFFLE FRIES (V) <i>Grano padano, truffle oil, HQ garlic-wasabi mayo, chives</i>	68	34
FORAGED WILD MUSHROOMS (V) <i>Blue cheese, biscuit crumble, pea shoots, truffle oil</i>	86	43
CAPRESE BOWL (V) <i>Exotic cherry tomatoes, raspberry-honey vinaigrette, pickled baby onions, mozzarella, blood orange, basil oil</i>	82	41
MEDITERRANEAN BOARD <i>~ Perfect for sharing ~ Selection of dips, marinated olives, toasted pita bread, crackers, camembert, pesto mozzarella balls and fresh fruit</i>	126	63
Add Cold Meats	30	15

BEVERAGES

BEERS ON TAP

Castle Lite	300ml 500ml
Stella Artois	300ml 500ml
Jack Black Lager	330ml 500ml
Jack Black Cape Pale Ale	330ml 500ml
GUEST TAP – Inquire with your waitron	330ml 500ml

BOTTLES

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

CRAFT

Carvers Weiss	440ml
Newlands Springs Passionate Blonde	440ml
Newlands Springs Jacobs Pale Ale	440ml
Jack Black Skeleton Coast IPA	440ml
Jack Black Butcher's Block Pale Ale	440ml
Jack Black Atlantic Weiss	440ml

BESPOKE FITCH & LEEDES MIXERS

Club Soda, Indian Tonic, Pink Tonic, Ginger Ale, Bitter Lemon,
Spicy Ginger beer, Lemonade, Peach Lemonade 200ml



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

82

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

98

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

95

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

STEEPED IN HERITAGE

88

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

DIA DE LOS MUERTOS

92

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

82

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 82

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 72

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

BLOOD ORANGE & COCONUT MOJITO 68

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

PARTRIDGE IN A PEAR TREE 65

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

HQ'S WATERING CAN 65

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 68

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

MACADAMIA & CRANBERRY OLD FASHIONED 72

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

IT'S PIMMS 'O CLOCK! 62

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

COCKTAILS

JAM JAR MARGARITA 68

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

ORANGE IS THE NEW BLACK 62

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

Tanqueray & TONICS

BERMONDSEY BREEZE 72

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

HQ'S HOOCH 72

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

SMOKED T & TONIC 72

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 72

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>	1150	
<i>Mumm Brut Rosé</i>	1350	
<i>Perrier-Jouët</i>	3950	
<i>Veuve Clicquot Yellow Label NV</i>	1350	

CAP CLASSIQUE

<i>Pierre Jourdan Brut NV</i>	335		72
<i>Pierre Jourdan Belle Rosé NV</i>	335		72
<i>Simonsig Kaapse Vonkel Brut NV</i>	365		
<i>Pongracz Brut Rosé NV</i>	395		
<i>Pongracz Desiderius</i>	850		

GRAPPA

<i>Grappa Dalla Cia (Cabernet / Merlot)</i>		25
<i>Grappa Dalla Cia (Chardonnay / Pinot Noir)</i>		25

RESERVE LIST

BUITENVERWACHTING CONSTANTIA MERLOT 2012 ★★★★★	305
NEDERBURG'S THE MOTORCYCLE MARVEL 2014 ★★★★★	315
THE CHOCOLATE BLOCK 2015 ★★★★★	395
DIEMERSDAL PINOTAGE RESERVE 2015 ★★★★★	315
MEERLUST RUBICON 2013 ★★★★★	765
CREATION SHIRAZ GRENACHE 2015 ★★★★★	315
IONA'S ONE MAN BAND 2010 ★★★★★	365
RUST AND VREDE CABERNET SAUVIGNON 2014 ★★★★★	455
NEDERBURG'S THE BREW MASTER 2014 ★★★★★	315
RIJK'S 'TOUCH OF OAK' PINOTAGE 2013 ★★★★★	255
ALTO SHIRAZ 2003 ★★★★★	385

*Stars indicate John Platter Guide Rating out of five

WINE

WHITE WINE

	Bottle	Glass
<i>The Wolfrap White</i>	155	
<i>Buitenverwachting Buiten Blanc</i>	175	
<i>Pierre Jourdan Tranquille</i>	165	46
<i>Haute Cabrière Chardonnay Pinot Noir</i>	265	
<i>Compagniesdrift Chardonnay Pinot Noir by Meerlust</i>	155	
<i>Nederburg The Beautiful Lady Gewurztraminer</i>	345	
<i>Ken Forrester Petit Chenin Blanc</i>	175	48
<i>Klein Zalze Chenin Blanc</i>	180	50
<i>Simonsig Chenin Blanc</i>	185	
<i>Diemersdal Sauvignon Blanc</i>	200	55
<i>Iona Sophie Te'blanche Sauvignon Blanc</i>	210	65
<i>La Motte Sauvignon Blanc</i>	225	
<i>Ken Forrester Reserve Sauvignon Blanc</i>	235	
<i>Neethlingshof Chardonnay (un-wooded)</i>	185	50
<i>Warwick First Lady Chardonnay (un-wooded)</i>	210	
<i>Graham Beck Waterside Chardonnay (un-wooded)</i>	165	
<i>Tokara Chardonnay</i>	250	68
<i>Edgebaston Chardonnay by David Finlayson wines</i>	265	

ROSÉ/BLUSH WINE

<i>Cederberg Rosé</i>	180	50
<i>Graham Beck Gorgeous</i>	190	52

WINE

RED WINE

	Bottle	Glass
<i>The Wolfrap Red</i>	165	
<i>Boschendal Larone</i>	175	
<i>Klein Constantia 'KC' Cabernet / Merlot</i>	210	58
<i>Alto Rouge</i>	250	70
<i>Cederberg Merlot / Shiraz</i>	265	
<i>Kanonkop Kadette</i>	270	
<i>Guardian Peak Merlot</i>	210	58
<i>Diemersdal Merlot</i>	265	68
<i>Boschendal 1685 Merlot</i>	275	
<i>Meerlust Merlot</i>	645	
<i>Paradyskloof Cabernet Sauvignon</i>	195	54
<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>	275	75
<i>Paul Cluver The Village Pinot Noir</i>	295	
<i>Haute Cabrière Pinot Noir</i>	445	
<i>Simonsig Shiraz</i>	250	68
<i>Ernst Gouws & Co Shiraz</i>	245	
<i>Waterford Kevin Arnold Shiraz</i>	465	
<i>Ken Forrester Petit Pinotage</i>	175	48

DESSERT WINE & PORT

<i>Mulderbosch S/Blanc NLH *</i>	294	40
<i>Paul Cluver Noble Late Harvest *</i>	405	
<i>Peter Bayly White Port *</i>	300	40
<i>Allesverloren Port</i>	225	15

* 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

Oude Molen 100 Reserve
KWW 5 yo
KWW 10 yo

	Glass
<i>Remy Martin VS</i>	35
<i>Remy Martin VSOP</i>	55
<i>Remy Martin XO</i>	170
<i>Hennessy VS</i>	35
<i>Hennessy XO</i>	145
<i>Hennessy Paradis</i>	400
<i>Raymond Ragnaud 1st Cru Vieille Reserve</i>	85
<i>Baron de Sigognac Napoleon</i>	45
<i>Baron de Sigognac 15 yo</i>	55
<i>Baron de Sigognac 20 yo</i>	72
<i>Chateau de Breuil</i>	40

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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