



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!



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 and sriracha mignonette

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,
camembert, pesto mozzarella balls*

Add Cold Meats

32 | 16

BEVERAGES

BEERS ON TAP

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

BOTTLES

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

CRAFT

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

BESPOKE FITCH & LEEDES MIXERS

*Club Soda, Indian Tonic, Pink Tonic, Blue 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

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

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

The Botanist 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 Club 3YO Rum

STEEPED IN HERITAGE 78

Tiki style drink with Havana Club 7 YO Rum thrown with chai steeped clarified milk and a touch of grapefruit and cinnamon syrup

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, Bulleit 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*

WILLIAM'S MONKEY NUT NEGRONI 84

*Monkey Nut infused Glenfiddich 12 YO Whisky stirred with Chai
Spiced Vermouth and Aperol*

GIN & TONICS

BERMONDSEY BREEZE 88

*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 SCOTSMAN 88

*The Botanist Islay Dry Gin and Pimms, are combined with
our bars seasonal fresh fruit, herbs and topped with tonic water*

WINE

CHAMPAGNE

Bottle | Glass

Mumm Brut

1350 |

Mumm Brut Rosé

1450 |

Perrier-Jouët

3950 |

Veuve Clicquot Yellow Label NV

1480 |

CAP CLASSIQUE

Pierre Jourdan Brut NV

355 | 76

Pierre Jourdan Belle Rosé NV

355 | 76

Simonsig Kaapse Vonkel Brut NV

395 |

Pongracz Brut Rosé NV

415 |

Pongracz Desiderius

895 |

GRAPPA

Grappa Dalla Cia (Cabernet / Merlot)

| 30

Grappa Dalla Cia (Chardonnay / Pinot Noir)

| 30

RESERVE LIST

BUITENVERWACHTING CONSTANTIA MERLOT 2013 ★★★★★	335
NEDERBURG'S THE MOTORCYCLE MARVEL 2015 ★★★★★	375
THE CHOCOLATE BLOCK 2015 ★★★★★	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>Cavalli Estate Filly Chenin Blanc (Wooded)</i>	230 62
<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>Graham Beck 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>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>Cavalli Estate Black Beauty Shiraz</i>	195 52
<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 - Gold, Premium

Oude Molen - VS, VSOP, XO

Van Ryns - 12 YO, 15 YO, 20 YO

Martel Caratire - VSSD

Hennessy – VSOP, XO, Paradis

Raymond Ragnaud 1st Cru Vielle Reserve

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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