

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 enquire with your server as to what specialty sirloins we currently have in stock.



PURE BEEF

SPECIALTY STEAK

*Regrettably not 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>Served naked with citrus mignonette, fresh lemon</i>	30	15
PORK BELLY <i>Apple crème fraiche, mustard, crackling crumbs, red wine & blueberry sauce</i>	88	44
HQ CHILLI POPPERS (V) <i>Springroll pastry, tomato & red onion salsa mayo, coriander</i>	76	38
CRISPY PATAGONIAN CALAMARI <i>Parsley, lime, garlic, chilli, beer batter, HQ garlic mayo, peanuts</i>	82	41
FREE-RANGE CHICKEN WINGS <i>Char-grilled, BBQ, smoked yoghurt, tomato pesto, blue cheese, flower salad</i>	82	41
LAMB SLIDERS <i>Aubergine, manchego cheese, harissa, house pickles, brioche bun</i>	88	44
TRUFFLE FRIES (V) <i>Grano padano, truffle oil, HQ garlic-wasabi mayo, chives</i>	68	34
BEEF TARTARE <i>5-Hours Cured egg, wild mushroom, grano padano, toast</i>	86	43
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) Pesto mozzarella balls, crispy-oozy Camembert, hummus, feta & herb dip, olives, toasted pita bread</i>	126	63
Add cold meats	156	78

BEVERAGES

BEERS ON TAP

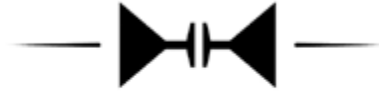
<i>Castle Lite</i>	300ml
<i>Castle Lite</i>	500ml
<i>Stella Artois</i>	300ml
<i>Stella Artois</i>	500ml
<i>Jack Black Lager</i>	330ml
<i>Jack Black Lager</i>	500ml
<i>Devils Peak First Light Golden Ale</i>	330ml
<i>Devils Peak First Light Golden Ale</i>	500ml

BOTTLES

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>CBC Pilsner</i>	440ml
<i>CBC Amber Weiss</i>	440ml
<i>Darling Larger Slow Beer</i>	500ml
<i>Darling Bone Crusher Wit Beer</i>	500ml
<i>Jack Black Skeleton Coast IPA</i>	440ml
<i>Jack Black Butcher's Block Pale Ale</i>	440ml
<i>Brewers & Union Steph Weiss</i>	500ml
<i>Brewers & union Unfiltered Lager</i>	500ml



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, and a roasted jalapeno syrup served over cubed ice in a short glass with a salted vanilla and jalapeno rimming and a dehydrated lime

THE POACHED ONE

82

Ketel One is shaken with poached pears in white wine and 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 and 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 and our curiously Homemade Tonic and Botanical Syrup

BLOOD ORANGE & COCONUT MOJITO 68

HQ's vibrant twist on the classic Cuban drink, muddled with blood orange and coconut

PARTRIDGE IN A PEAR TREE 65

Vanilla infused spiced rum, goji pear pulp, fresh lemon, served tall with a caramel & lemon foam

HQ'S WATERING CAN 65

A fresh and fragrant mix of lavender infused Tanqueray Gin, mint, basil, cucumber, and 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

*El Jimador Reposado, 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,
grapefruit juice and served tall with some tonic water*

SMOKED T & TONIC

72

*Tanqueray, rose and chamomile syrup, some lemon juice
and chamomile smoked tonic water are 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 and herbs and topped with tonic water*

WINE

CHAMPAGNE

Bottle | Glass

Moët Brut NV

1250 |

Moët Brut Rosé NV

1450 |

Veuve Clicquot Yellow Label NV

1350 |

Dom Perignon

3950 |

CAP CLASSIQUE

Pierre Jourdan Brut NV

335 | 72

Pierre Jourdan Belle Rosé NV

335 | 72

Simonsig Kaapse Vonkel Brut NV

365 |

Pongracz Brut Rosé NV

395 |

Pongracz Desiderius

850 |

GRAPPA

Grappa Dalla Cia (Cabernet / Merlot)

| 25

Grappa Dalla Cia (Chardonnay / Pinot Noir)

| 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 Wolftrap 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 Wolftrap 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 Vielle 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