

Clounge
by QUOIN ROCK

ROSEBANK



JOHANNESBURG



QUOIN ROCK

QLounge is a space made for meeting new people, and sharing memories with friends. A vibe that changes from relaxing afternoons to vibrant evenings. Versatile, yet enjoyable in every unique time and way.

WIFI

Guest - qlounge24

SHOP WINE



WINE CLUB



T & C

As of April 2024, this is the exclusive valid menu

No cheques accepted

Deposits are required to secure pre-booked tables of 10+ patrons

Please inform our staff of any dietary requirements or allergens before ordering

All prices include 15% VAT

12% discretionary service charge added to each bill

Tables are reserved for dining guests over peak periods

Right of admission reserved

QLounge & QSushi by Quoin Rock Wine Estate
+27 10 443 8649 | qlounge@quoinrock.co.za
Socials - @qlounge_johannesburg | @quoinrock

WINES



QUOIN ROCK LIMITED COLLECTION

	GLS	BTL
Blanc de Blancs MCC 2009	-	7 500
Black Series MCC 2017	-	1 500
Chardonnay 2019	-	800
Shiraz 2015	-	1 700
Red Blend 2015	-	1 800
Cabernet Sauvignon 2015	-	2 500
Grappa Husk per shot	100	-

QUOIN ROCK BLACK SERIES

Black Series MCC 2018	275	1100
White Blend	165	650
Chardonnay	165	650
Merlot	-	790
Shiraz	250	990
Red Blend	275	1100
Vine Dried	300	1200

QUOIN ROCK WHITE SERIES

Sauvignon Blanc	90	320
Rosé	90	320
Simonsberg Blend (Red)	115	450

KNORHOEK RANGE

Chenin Blanc	115	450
Cabernet Sauvignon	135	550

COCKTAILS

MCC FRENCH 75 Knorhoek Pink Gin Lavender MCC	95
MCC BELLINI Quoin Rock Vine Dried Sweet Wine Peach MCC	95
MCC KIR ROYALE Chambord MCC	105
CAIPIRINHA Germana Cachaca Lime	135
WHISKY SOUR★ Monkey Shoulder Whisky Fennel Lemon Franschoek Absinth Aquafaba	155
MARGARITA Herradura Tequila Cointreau Lime	150
NEGRONI Knorhoek Gin Campari Antica Formula Vermouth	130
BOULEVARDIER Bulleit Bourbon Campari Averna	150
CONSOLATION NEGRONI● Montelobos Mezcal Antica Formula Vermouth Campari Monster Bitters Activated Charcoal	200
SWING OLD FASHIONED KWV 10 Year Brandy Cherry Vanilla	140
STRAWBERRY DAIQUIRI★ Mhoba Rum Strawberry Lime Aquafaba	155
CLOVER CLUB★ Knorhoek Pink Gin Raspberry Chambord Lime Aquafaba	155
KISSING IN THE ORCHARDS★ Knorhoek Pink Gin Litchi Eau de Vie St.Germain Williams Pear Orgeat Lime Aquafaba	175

★ May contain allergens

● May contain animal products

COCKTAILS

FLUFFY MEZCAL ●★

Vago Mezcal | Cointreau | Lime | Aquafaba 220

PORNSTAR MARTINI

Belvedere Lake Bartęzek | Passion Fruit | Lime |
Vanilla 180

ESPRESSO MARTINI

Ketel One Vodka | Kahlúa | Espresso | Frangelico 160

WINE COCKTAILS

PICNIC IN THE MIST

Made with Quoin Rock Sauvignon Blanc 120

TERROIR SYMPHONY

Made with Quoin Rock Chardonnay 150

BORDEAUX BLOSSOM

Made with Quoin Rock Simonsberg Blend (Red) 125

PASSION VINE

Made with Quoin Rock Chardonnay 150

PINK PARADE

Made with Quoin Rock Rosé 100

BLOED VIR TOWERBOS

Made with Knorhoek Cabernet Sauvignon 140

QUOIN LE FLEUR

Made with Quoin Rock Rosé 120

TERROIR HIGH TEA

Made with Knorhoek Chenin Blanc 130

MCC - LOTUS

Made with Quoin Rock Festive MCC 150

★ May contain allergens

● May contain animal products

▲ All wine cocktails may contain nuts or sulphites

SUSHI



MAKI • 6pcs

Avo - R60 | Tuna - R70 | Salmon - R75 | Spicy Tuna - R75

CALIFORNIA ROLL • 8pcs

Veg (Avo & Cucumber) - R80 | Spicy Tuna - R120 | Salmon (Avo & Basil) - R120 | Prawn & Avo - R130

NIGIRI • 2pcs

Tuna - R75 | Salmon - R77

HANDROLLS • 1pcs

Tuna - R75 | Salmon - R75 | Prawn - R65

SASHIMI • 3pcs

Tuna - R110 | Salmon - R120

NEW STYLE SASHIMI • Thinly Sliced

Salmon | Sesame Oil | Olive Oil | Soya | Chives - R260
Tuna | Ponzu | Jalapeño - R200

ABURI NIGIRI | TORCHED • 3pcs

Salmon - R107 | Tuna - R107

VEGETARIAN NIGIRI

Avo - R60 | Grilled Oyster mushroom - R60

ROSES • 3pcs

Salmon - R120 | Tuna - R110

ROCK N ROLL

Shrimp Tempura | Avo | Salmon | Spicy Mayo | Chives - R230

POKÉ BOWLS

Spider Steak – Pickled Shimeji Mushrooms, Quinoa and Edamame - R300
Teriyaki salmon – Kimchi, Avo and Assorted Pickled Vegetables - R250

TRIPLE Q • 4 pcs

Smoked Salmon | Avo | Mayo - R140

FUTO MAKI • 6 pcs

Tuna | Salmon | Prawn | Inari Tofu - R199

ROSES GRENADE • 3 pcs

Teriyaki | Tempura crumb - R140

JAZZ RELOADED • 4 pcs

Salmon | Tuna | Chili mayo - R140

THE SMALLS



GRILLED OYSTERS Paprika, Parmesan	90 250
MUSSELS Beurre Blanc Foam, Fennel	95
BRIOCHE Miso Honey Butter	40
BEETROOT Balsamic Cherries, Goat's Cheese	70
TENDERSTEM BROCCOLI Garlic Labneh	65
SALAD <i>* Please enquire from your Service Ambassador</i>	75
KOREAN STYLE BBQ CHICKEN	95
PORK BELLY Apple, Fennel	99
SPIDER STEAK Marinated Aubergine	115
POTATO WEDGES Duck Fat, Spring Garlic	50

MAINS

WAGYU RUMP	650
Duck Fat Potatoes, Beer Braised Onions Recommended Medium <i>* Please enquire from your Service Ambassador</i>	
WAGYU DENVER	550
Duck fat Potatoes, Beer Braised Onions Recommended Med-Rare, Medium <i>* Please enquire from your Service Ambassador</i>	
OXTAIL PASTA	299
BLUE ROCK PASTA	175
CURED PORK NECK	
Aubergine, Pak Choi	250
GRILLED PRAWNS	
Corn, Apple, Chilli	275

DESSERTS

DESSERT OF THE DAY	95
CUSTARD SLICE	65
LIME & COCONUT CHEESECAKE	95
LIME & MCC (ideal for sharing)	95
CHEESE PLATE	175