

# Qlounge

by QUOIN ROCK

ROSEBANK

JOHANNESBURG

# Q

## QUOIN ROCK

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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 January 2026, 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**

**For tables of 10 pax or above 15% discretionary service charge added to 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 | [info@qlounge.co.za](mailto:info@qlounge.co.za)

Socials - [@qlounge\\_johannesburg](https://www.instagram.com/qlounge_johannesburg) | [@quoinrock](https://www.instagram.com/quoinrock)

# SUSHI



## MAKI • 6pcs

Avo - 60 | Tuna - 70 | Salmon - 75 | Spicy Tuna - 75

## CALIFORNIA ROLL • 8pcs

Veg (Avo & Cucumber) - 80 | Spicy Tuna - 120 | Salmon (Avo & Basil) - 120 |  
Prawn & Avo - 130 | Beetroot - 85

## NIGIRI • 2pcs

Tuna - 75 | Salmon - 77

## HANDROLLS • 1pcs

Tuna - 75 | Salmon - 75 | Prawn - 65

## SASHIMI • 3pcs

Tuna - 110 | Salmon - 120

## NEW STYLE SASHIMI • Thinly Sliced

Salmon | Sesame Oil | Olive Oil | Soy | Chives - 260  
Tuna | Ponzu | Jalapeño - 200

## ABURI NIGIRI | TORCHED • 3pcs

Salmon - 107 | Tuna - 107

## VEGETARIAN NIGIRI

Avo - 60 | ask your service ambassador

## ROSES • 3pcs

Salmon - 120 | Tuna - 110

## ROCK N ROLL

Shrimp Tempura | Avo | Salmon | Spicy Mayo | Chives - 230

## POKÉ BOWLS

Spider Steak – Pickled Shimeji Mushrooms, Quinoa and Edamame - 300  
Teriyaki salmon – Kimchi, Avo and Assorted Pickled Vegetables - 250

## TRIPLE Q • 4 pcs

Smoked Salmon | Avo | Mayo - 140

## FUTO MAKI • 6 pcs

Tuna | Salmon | Prawn | Inari Tofu - 199

## ROSES GRENADE • 3 pcs

Teriyaki | Tempura crumb - 140

## JAZZ RELOADED • 4 pcs

Salmon | Tuna | Chili mayo - 140

## TERIYAKI SALMON ROLL • 4 pcs

Torched Salmon | Teriyaki | Fried Phyllo | Sesame - 140

# SUSHI SELECTION

**Q**lounge  
by QUOIN ROCK

SUSHI PLATTER (16)	450
VEGETARIAN PLATTER (12)	250
SUSHI PLATTER FOR 2 (20)	580

*\*Please enquire from your service ambassador*

## THE SMALLS

### OYSTERS

- Cayenne | Ginger | Orange 90 | 250
- Juniper and ginger Granita

### BEETROOT

Grilled | Date Puree | Roasted Baby Beetroot | 75  
Schezwan Goat's Yogurt Labneh

### CARROTS

Roasted | Boabab Yogurt | Buchu Pickled Carrots | 75  
Miso and Citrus Gremolata

### DUCK

Cured Breast | Grapefruit Ponzu | Carrot | Daikon 150

### TENDERSTEM BROCCOLI

Chargrilled | White Miso | Balsamic | Citrus Gremolata 65

### SALAD

Grilled | Baby Gem Lettuce | Parmesan | Anchovies 75

### BRIOCHE

Salted Dessert Wine Butter 50

### PORK BELLY

Cauliflower Puree | Sage | Apple 99

### 150g SPIDER STEAK

Garlic | Coriander | Chilli 115



**TERIYAKI AUBERGINE** 65  
Chargrilled | Tamarind Dressing | Chilli Oil | Peanut

**POTATOES** 50  
Thrice Cooked Wedges | Duck Fat | Spring Garlic

**YAKATORI CHICKEN** 95  
Corn Custard | Corn Salsa | Miso | Ginger Salt

## MAINS

**21 DAY DRY AGED RIB-EYE ON THE BONE** 350  
Grilled Chilli Relish | Blistered Tomatoes | New Potatoes

**21 DAY DRY AGED SIRLOIN** 250  
Chimichurri | Roasted Brussel Sprouts | New Potatoes

**OXTAIL PASTA** 299

**300G DENVER (SILENT VALLEY WAGYU)** SQ  
Cowboy Butter | New Potatoes | Capers | Garlic

**500G CHARGRILLED QWEHLI MOZAMBIQUE BLACK TIGER PRAWNS** 400  
Mango and Gochujang Dressing | Mango and Jalapeno Salsa

**300G RUMP (SILENT VALLEY WAGYU)** SQ  
Cowboy Butter | New Potatoes | Capers | Garlic

**GRILLED LAMB CUTLETS** 250  
Beer Braised Onions | Cauliflower Puree | Coriander |  
Cauliflower Couscous | Teriyaki

**GRILLED PORK BELLY** 250  
Apple and Fennel Puree | Pickled Fennel |  
Roasted Brussel Sprouts

**POACHED SEA BASS** 220  
Romesco | Red Pepper and Olive Tapenade | Onion Textures



## DESSERTS

MILK CHOCOLATE CREAM 95  
Coffee | Cardamom | Salted Dark Chocolate Ganache

GINGERBREAD TIRAMISU 115

LIME AND PEAR ICE TEA 110  
Lime Curd | Green Tea Sorbet | Tea Merengue | Compressed  
Pear