

Clounge

by QUOIN ROCK

ROSEBANK



JOHANNESBURG

Q

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 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
Socials - @qlounge_johannesburg | @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 – Picked 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



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
 - Juniper and ginger Granita
- 90 | 250

BEETROOT

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

75

CARROTS

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

75

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	