

Qlounge

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

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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

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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 Meringue | Compressed
Pear