



# *Fine Dining Menu*

5<sup>th</sup> April 2017 | Costs R295pp  
Live Entertainment

## *Aperitif*

Smoked Chicken & Vegetable Crunch Roll served with  
a chili, coriander and soy dipping sauce

Boschendal Brut Rose MCC NV

## *Starter*

A crisp salad of Cos and Iceberg leaves, toasted pine nuts,  
parmesan shavings and dressed with a Dijon mustard vinaigrette

Boschendal 1685 Sauvignon Blanc

## *Main*

250g Sirloin wet aged for 32 days and grilled perfectly  
medium-rare, served with skinny fries & Café de Paris Butter

Boschendal 1685 Merlot

or

(V) Portabella mushrooms stuffed with a rich Duxelle, gratinated  
with parmesan cheese and served with skinny fries & Café de Paris  
Butter

Boschendal 1685 Merlot

## *Dessert*

Coconut Rum Panna Cotta, Chilled Berry consommé  
and Orange Biscotti

Boschendal Blanc de Noir 2016

**TO MAKE A BOOKING:**  
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