

*Welcome to HeadQuarters Steakhouse & Bar - where timeless  
steakhouse culture meets modern social dining.*

**The Story of HQ** - Born in 2008, reimagined for today.

What began as Cape Town's original single-concept steakhouse returns —  
refined, expanded, and more social than ever.

The spirit remains the same: great steaks, quality drinks,  
and the kind of atmosphere that brings people together.

**Welcome back to...**



Monday - Saturday  
Bar 11am - 11pm  
Kitchen 12pm - 10pm

## **WINES BY THE CARAFE - 250ml**

*Good wine is made to be shared. Choose from our selection by the carafe — generous pours designed for conversation, connection & easy enjoyment*

L'Ormarins Brut NV 175ml	95
L'Ormarins Brut Rose NV 175ml	95
Cult White	60
Cult Rose	60
Cult Red	60
Paul Cluver Sauvignon Blanc	110
Protea Sauvignon Blanc	75
Brampton Unoaked Chardonnay	85
Paul Cluver Village Chardonnay	125
Protea Chardonnay	75
Old Road Wine Co Le Courier Chenin Blanc	95
Gorgeous Pinot Noir Chardonnay	90
Protea Cabernet Sauvignon	75
Franschhoek Cellar The Old Museum Merlot	85
Protea Shiraz	75
Paul Cluver Village Pinot Noir	135
Bellingham The Homestead Pinotage	90

## **BAR SNACKS**

*Designed for sharing or as a light start*

**Lavash** 20

Crisp flatbread with sea salt, herbs or cayenne pepper

**Biltong** 90

100g home-made sliced beef, droëwors or chilli sticks

**Warm Roasted Peanuts** 45

**Marinated Olives** 65

## **SMALL PLATES**

**Poppers**  68

Jalapeño & cheese, fried crisp

**HQ Salad**  50

Cos lettuce, walnuts, shaved Parmesan, light dressing

**Sirloin Mini Sandwich** 102

Finger sandwiches, toasted, mustard mayo

**Grilled Chicken Skewers** 74

With mint yoghurt & asian BBQ sauce

**Bitterballen** 75

Dutch beef croquettes with Dijon mustard

**Melanzane Croquettes**  65

Golden, bite-sized aubergine croquettes

**Patatas Bravas**  75

Paprika mayo & fresh herbs

## STARTERS

*Classic steakhouse beginnings, prepared with a contemporary touch*

### **Beef Fillet Carpaccio** 125

Fennel seeds, parmesan, rocket, olive oil

### **Greek Salad** 75

Feta, olives, cucumber, green pepper, capers & tomato

### **Classic Caesar Salad** 80

Cos lettuce, anchovy dressing, croutons

### ***add grilled chicken or prawns*** 145

### **Salt & Pepper Calamari** 92

With lemon aioli

### **Classic Beef Fillet Tartare (125g)** 145

Egg yolk with classic accompaniments

### **Grilled Halloumi** 105

Chilli-infused honey, coriander yoghurt, flatbread

### **Peri-Peri Chicken Livers** 80

Served with toasted focaccia

### **Lamb Koftas** 72

With hummus, tzatziki & pita bread

## **MAINS**

*A collection of hearty favourites & signature dishes prepared with bold flavours, fresh ingredients, and a touch of HQ flair*

### **HQ Burger 185**

200g juicy beef patty on a toasted bun, garlic aioli, gherkins, onion marmalade, gruyere cheese

### **Kingklip 255**

Sautéed spinach, patatas bravas, lemon butter

### **Chicken Parmigiana 195**

Panko-coated chicken breast, topped with mozzarella served with roasted romanita linguini

### **Baked Melanzane 185**

Layers of aubergine, tomato, parmesan served with a fresh side salad

### **Fish & Chips 195**

Beer-battered hake with tartar sauce

### **Beef & Guinness Pie 190**

Slow-braised beef topped with a flaky crust served with mash

### **Portobello Mushrooms 205**

Café de paris butter, fries & HQ salad.

Served with a top-up of fries and butter!

## FROM THE GRILL

### Our Signature Classic

#### HQ Sirloin 295

28-day matured 250g sirloin, flame-grilled, with cafe de paris butter, fries & HQ salad. Served with a top-up of fries and butter!

*A complimentary side of your choice is served with each grill selection.  
(Truffle fries R25 surcharge)*

#### 250g Fillet 295

Tender and lean, the most delicate of cuts, perfectly grilled to showcase natural flavour

#### 250g Rump 255

Classic cut with bold flavour

#### 600g Tomahawk 450

Impressive bone-in ribeye, flame-grilled for bold char and rich succulence - the ultimate steakhouse favorite


#### Prawn Platter (8) 320

Butterflied prawns basted in lemon butter or spicy peri-peri

#### Butcher & Bay 325

200g beef fillet paired with three prawns — a showcase of land and sea

## ***SIDES***

<b>Green Salad</b> 	<b>50</b>
Baby gem, baby spinach, edamame beans, mint, shaved cucumber, honey mustard dressing	
<b>Fries</b>	<b>45</b>
<b>Truffle Fries with Parmesan</b>	<b>75</b>
<b>Roasted Butternut &amp; Feta</b>	<b>55</b>
<b>Creamed Spinach</b>	<b>52</b>
<b>Onion Rings</b>	<b>40</b>
<b>Patatas Bravas</b>	<b>45</b>

## ***SAUCES***

<b>Café de Paris Butter</b>	<b>50</b>
<b>Truffle Mushroom</b>	<b>50</b>
<b>Pepper</b>	<b>45</b>
<b>Peri-Peri</b>	<b>45</b>
<b>Chimichurri</b>	<b>45</b>

## **FLATBREADS**

*Hand-stretched flatbreads — lighter than pizza, perfect for sharing or as a meal on their own*

### **Garlic** **80**

Brushed with olive oil, topped with roasted garlic, sea salt & herbs, served with a side of hummus

### **Mediterranean** **130**

A vibrant mix of olives, feta, red onion, baby tomatoes, pesto & rocket

### **Carne** **170**

Cream cheese base with grilled fillet strips, sautéed mushrooms, onion marmalade & melted mozzarella — rich and indulgent.

### **Calamari** **160**

Napolitana base with tender calamari rings, red onion, mozzarella & a hint of chilli

## **DESSERTS**

*Classic indulgences — each prepared with care & the perfect finish to your HQ experience*

### **Chocolate Fondant 85**

Warm, rich chocolate cake with a molten centre. Served warm with vanilla ice-cream. Worth the wait!

### **Cheesecake 85**

Baked basque-style with a caramelised top & creamy centre — beautifully simple

### **Lemon Tart 75**

Zesty lemon curd in a crisp pastry shell, served with citrus crème fraîche

### **Crème Brûlée 70**

Silky vanilla custard with a perfectly torched caramel crust

### **Affogato 65**

A shot of hot espresso poured over vanilla ice cream — pure simplicity in a cup

### **Selection of Gelato 80**

2 scoops of your choice — vanilla, chocolate, salted caramel, lemon curd

## ***THE YOUNG ONES***

**Whatever** 75

Beef burger with fries

**I Wanna Go Play** 75

Chicken schnitzel and fries

**Anything** 80

Beef meatballs with linguini

**I Want Chocolate!!** 70

Vanilla ice-cream with chocolate sauce

## SOCIAL HOURS

WEEKDAYS FROM 5PM TO 7PM

### From The Kitchen

3 for 2 on all small plates

### From The Bar

GLS L'Ormarins Brut

75

Cult Wine Carafe

50

Castle Lite Draught

40

Tanqueray & Tonic

50

Dirty Martini

55

**HQ**  
**HEAD**  
**QUARTERS**  
STEAKHOUSE & BAR

Eat.  
Drink.  
Be Social.