



BBQ NIGHT  
FRIDAYS 5 - 8 PM  
LAST ROUNDS 9 PM

## SNACKS

<b>WILD MUSHROOM ARANCINI</b> chipotle aioli v	60
<b>TORTILLA CHIPS</b> labneh / tomato salsa v	65
<b>BBQ WINGS</b> sriracha / honey / soy / sesame seeds	65

## BBQ MEATS *meat cuts sold per 100g cooked weight*

<b>BEEF BRISKET</b>	85 / 100g	<b>BRISKET BURNT ENDS</b>	85 / 100g
<b>PORK BELLY</b>	85 / 100g	<b>BACON BURNT ENDS</b>	85 / 100g
<b>PORK SPARE RIBS</b>	90 / 200g	<b>PULLED PORK</b>	85 / 100g

## BBQ BUNS

<b>BRISKET BURNT ENDS</b> b+b pickles / baby leaves / horseradish aioli	110
<b>PORK BELLY</b> pickled red cabbage / wild rocket / coriander aioli	110
<b>MUSHROOM</b> smoked cheddar / baby leaves / b+b pickles / truffle aioli v	95

## VEGETABLES

<b>GARDEN SALAD</b> raw seasonal vegetables / baby leaves / sesame seeds pb	55
<b>ROASTED SWEET POTATO</b> celeriac puree / spiced nuts / micro greens v	75
<b>ROASTED CARROTS</b> salsa verde / toasted pepitas pb	65
<b>CHAR GRILLED CORN</b> chimichurri / smoked feta v	55
<b>HAND CUT CHIPS</b> twice fried / truffle aioli v	45

## DESSERT *dessert display at counter*

<b>PASTEIS DE NATA</b> traditional / flavour of the month	25 / 30
<b>CHOC BROWNIE</b> billionaire / espresso hazelnut	35

We lovingly make, bake and smoke our food at Hoghouse with ultra fresh, premium ingredients, supporting small and local, where and when available.

Like us to leave the dairy or an ingredient off a dish? we can try to accommodate, just ask.

Our kitchen uses nuts, garlic, soy. We adore dogs, but they are only accommodated outside.

The drinking fountain is self service and complimentary. Seating requires eating / drinking.

Your feedback is welcome and so is your company. Thank you for visiting.

PB = PLANT BASED  
V = VEGETARIAN

## BEERS

150 ml taster / 1/2 pint / pint

pumba <i>pilsner</i>	15 / 32 / 45
haybale <i>saison</i>	15 / 32 / 45
hogtale <i>african pale ale</i>	15 / 32 / 45
roadhog <i>porter</i>	15 / 35 / 48
warthog <i>indian pale ale</i>	15 / 37 / 52

## SPIRITS

single / double

gin <i>hope on hopkins london dry</i>	32 / 56
whisky <i>bain's cape mountain grain</i>	26 / 43
brandy <i>kwv potstill 10 yr old</i>	34 / 52
vodka <i>hope on hopkins</i>	32 / 56
tequila <i>herradura reposado</i>	52 / ---

## HOUSE DRINKS

house lemonade	25
mint + rose cooler	32
grapefruit + buchu cooler	32
rock shandy	32

## COLD DRINKS

coca cola / coca cola zero	22
fitch & leeds <i>tonic water / bitter lemon</i>	20
appletiser / grapetiser	30
uber ice tea <i>berry+buchu / honey+lemon / mango+vanilla</i>	35
happy culture kombucha <i>raspberry hibiscus / ginger lemon / cbd cherry</i>	32
mountain falls mineral water <i>sparkling / still 500ml / 1 Litre</i>	20 / 28

## HOT DRINKS

espresso	20
americano	25
flat white	32
hot chocolate	32
red cappucino	32
Tea <i>ceylon / rooibos / earl grey</i>	20

# WINE

## WHITE

175ml / 750ml

<b>MARRAS CHENIN BLANC '20</b> - PIEKENIERSKLOOF <i>young, yellow fruit, spicy, fuller, round</i>	54 / 165
<b>GABRIELSKLOOF SAUVIGNON BLANC '19</b> - BOTRIVIER <i>young, green fruit, zesty, lighter, bright</i>	180
<b>USANA PINOT GRIS '17</b> - STELLENBOSCH <i>young, yellow fruit, floral, lighter, round</i>	195
<b>FRAM CHARDONNAY '18</b> - ROBERTSON unwooded <i>young, yellow fruit, toasty, juicy, zippy</i>	240
<b>B VINTNERS 'HAARLEM TO HOPE' CHENIN / SEMILLON '14</b> - SWARTLAND <i>developed, orange fruit, complex, fuller, textured</i>	250

## ROSÉ

<b>OPSTAL BLUSH ROSE '20</b> - SLANGHOEK <i>young, red fruit, floral, lighter, fragrant</i>	55 / 165
<b>CAPE ROCK ROSÉ '17</b> - OLIFANTSRIVIER <i>developed, red fruit, savoury, fuller, juicy</i>	180

## RED

<b>MARRAS SHIRAZ CINSAULT '19</b> - SWARTLAND <i>developing, black fruit, spicy, fuller, smooth</i>	58 / 175
<b>MARRAS GRENACHE '18</b> - PIEKENIERSKLOOF <i>young, red fruit, spicy, lighter, grippy</i>	165
<b>NATTE VALLEIJ SWALLOW BLEND '18</b> - KLAPMUTS <i>developed, black fruit, lighter, round</i>	195
<b>TRIZANNE SIGNATURE WINES SYRAH '16</b> - SWARTLAND <i>developed, black fruit, savoury, fuller, textured</i>	265
<b>B VINTNERS 'RESEVOIR ROAD' PINOT NOIR '14</b> - STELLENBOSCH <i>developed, purple fruit, spicy, light, rounded</i>	250
<b>DE WAAL CABERNET SAUVIGNON '11</b> - STELLENBOSCH <i>developed, black fruit, savoury, fuller, structured</i>	320

## BUBBLES

<b>COLMANT BRUT RESERVE NV</b> - FRANSCHHOEK <i>developed, yellow fruit, toasty, lighter, bright</i>	350
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