



HOGHOUSE

BARBEQUE

NDABENI

SNACKS

BREAD TRAY	60
bone marrow butter / truffle cream cheese / green olive	
SPICED MORGENSTER OLIVES	45
BAG O' POTATO CRISPS	35
TORTILLA CHIPS + GUACAMOLE	35
ARANCINI wild mushroom / chipotle aioli	50
CROQUETTES bacon + boerenkaas / kimchi aioli	55
SUPER SPICY BUFFALO WINGS gorgonzola cream	65
CHICKEN WINGS sriracha / honey / soy	50
PIGS TAILS maple pecan glaze	45
SCOTCH EGG black pudding / pickles	45
NACHOS jalapeño / guacamole / salsa / sour cream	60
JALAPEÑO POPPERS grilled + smoked / green sauce	45
BACALAU FRITTERS curry aioli	45
FRESH FISH CEVICHE / changes daily	SQ

We source our meat from local suppliers who emphasise sustainable practice to bring you the very best quality, best tasting, free roaming, pasture raised meat available. We smoke our meats fresh daily for up to 16 hours. Cuts are subject to availability on the day.

BARBEQUE MEATS

MEAT CUTS SOLD PER 100 GRAMS COOKED WEIGHT

BEEF BRISKET	65 / 100 gr
BURNT ENDS	65 / 100 gr
PORK SPARE RIBS	35 / 100 gr
PORK BELLY	60 / 100 gr
MISO PORK NECK	55 / 100 gr
PULLED LAMB SHOULDER	60 / 100 gr
PASTRAMI LAMB RIB	45 / 100 gr

UNSMOKED

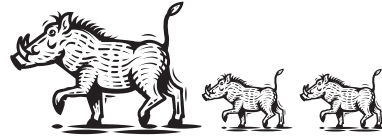
BUTTERMILK FRIED CHICKEN	55 / quarter
BEER BATTERED HAKE	40 / 100gr

BUNS

PORK	95
belly / miso pork neck / coriander / pickled carrots	
BEEF	95
brisket / boerenkaas / caramelised onion / pickles	
LAMB	95
pulled shoulder / red onion / tzatziki / green sauce	

VEGETABLE SIDES

GREEN SALAD	60
butter lettuce / avo / cucumber / pumpkin seed / pesto	
HARRISA ROASTED CARROTS	45
green sauce / ginger pickled carrots / cashews	
BRAAI BROODJIE	50
beer bread / boerenkaas / tomato / onion	
ROASTED CAULIFLOWER	50
hummus / sumac red onion / labneh / za'atar / sultanas	
BAKED AUBERGINE	80
buffalo mozzarella / napolitana / basil / parmesan	
FIRE ROASTED COS LETTUCE	55
buffalo feta / dates / almonds / citrus	
LEEK GRATIN	45
anchovy / kalamata olives / parmesan	
COAL ROASTED SWEET POTATO	45
smoked orange yoghurt / spring onion / chilli / coriander	
HAND CUT CHIPS	35
truffle aioli	
ONION RINGS	30
beer batter	



DESSERT

Please see the blackboard or ask your server for today's flavours and specials from the bakery

GELATO in a waffle cone	45
SORBET in a glass	45
PASTEIS DE NATA portuguese custard tart	25
PASTEIS DE NATA flavour of the month - see board	30

MONDAY - SATURDAY
OPEN FOR DINNER
5PM - 9PM
LAST ROUNDS AT 11PM

VENUE HIRE + CATERING
MOBILE SMOKER + BEER CRUISER
EVENTS@HHBC.CO.ZA
WWW.HHBC.CO.ZA

COOLDRINKS

HOUSE FILTERED WATER 300ML / 1 LITRE

STILL WATER	15 / 25
SPARKLING WATER	15 / 25

CLASSICS

APPLETISER	28
RED GRAPETISER	28
COCA COLA	20
COCA COLA LIGHT	20
FITCH & LEEDES INDIAN TONIC	20
VIRGIN ROSE GERANIUM MOJITO	28
OLD SCHOOL LEMONADE	24 / 66
HOUSEMADE ICED TEA	25

NATURALLY FERMENTED

KOMBUCHA	45
HOUSEMADE PINEAPPLE BEER	25 / 70
ARTISANAL GINGER BEER	35 / 95

HOT DRINKS

COFFEE

TRIBE roasted malawi gold

ESPRESSO	20
POUR OVER COFFEE	24
FLAT WHITE	26
HOT CHOCOLATE <small>toasted marshmallow</small>	30
MASALA CHAI ROOIBOS	36

TEA

ORGANIC ROOIBOS	24
FRESH MINT	18

'Pour over coffee' is the traditional Japanese method of slowly hand pouring hot water from a kettle shaped to control the water flow onto the best quality ground beans. It allows for more distinctive and brighter flavours and takes a bit more time to make than a machine coffee, like an espresso or cappuccino.