



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</b> pickles / baby leaves / horseradish aioli	110
<b>PORK BELLY</b> pickled red cabbage / wild rocket / coriander aioli	110
<b>SMOKEY SHROOM</b> smoked cheddar / baby leaves / pickles / truffle aioli v	95

## VEGETABLES

<b>MESCLUN</b> mixed baby leaves / seeded vinaigrette v <i>fresh avo + 25</i>	55
<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>zesty energy / cherry cbd</i>	30
mountain falls mineral water <i>sparkling / still</i>	500ml / 1 Litre 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>SPIER CHENIN BLANC '20</b> - STELLENBOSCH	45 / 135
<i>young, green fruit, zippy, lighter, soft</i>	
<b>GABRIELSKLOOF SAUVIGNON BLANC '18</b> - BOTRIVIER	180
<i>young, green fruit, zesty, lighter, bright</i>	
<b>MARRAS CHENIN BLANC '18</b> - PIEKENIERSKLOOF	165
<i>young, yellow fruit, spicy, fuller, round</i>	
<b>B VINTNERS 'HAARLEM TO HOPE' CHENIN / SEMILLON '14</b> - SWARTLAND	250
<i>developed, orange fruit, complex, fuller, textured</i>	
<b>USANA PINOT GRIS '17</b> - STELLENBOSCH	195
<i>young, yellow fruit, floral, lighter, round</i>	
<b>FRAM CHARDONNAY '18</b> - ROBERTSON unwooded	240
<i>young, yellow fruit, toasty, juicy, zippy</i>	

## ROSÉ

<b>DE GREDEL ROSE '20</b> - PLATTEKLOOF	55 / 165
<i>young, red fruit, floral, crisp, bright</i>	
<b>CAPE ROCK ROSÉ '18</b> - OLIFANTSRIVIER	180
<i>developed, red fruit, savoury, fuller, juicy</i>	

## RED

<b>MARRAS SHIRAZ CINSAULT '18</b> - SWARTLAND	58 / 175
<i>developing, black fruit, spicy, fuller, smooth</i>	
<b>MARRAS GRENACHE '18</b> - PIEKENIERSKLOOF	165
<i>young, red fruit, spicy, lighter, grippy</i>	
<b>NATTE VALLEIJ SWALLOW BLEND '18</b> - KLAPMUTS	195
<i>developed, black fruit, lighter, round</i>	
<b>TRIZANNE SIGNATURE WINES SYRAH '17</b> - SWARTLAND	265
<i>developed, black fruit, savoury, fuller, textured</i>	
<b>B VINTNERS 'RESEVOIR ROAD' PINOT NOIR '14</b> - STELLENBOSCH	250
<i>developed, purple fruit, spicy, light, rounded</i>	
<b>DE WAAL CABERNET SAUVIGNON '11</b> - STELLENBOSCH	320
<i>developed, black fruit, savoury, fuller, structured</i>	

## BUBBLES

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