

# HOGHOUSE

## BAKERY & CAFÉ

### ALL DAY BREAKFAST

#### CROISSANTS *from 9am*

plain	<i>strawberry preserve +10 / cheddar +20</i>	25
almond / choc hazelnut		45 / 50
<b>BANANA BREAD</b>	2 toasted slices / salted butter <i>cheddar +20</i>	50
<b>GRANOLA BOWL</b>	double thick yoghurt / honey / fruit compote or fresh seasonal fruit	70
<b>BREKKIE BUN</b>	brioche bun / scrambled eggs / aioli <i>bacon +20 / cheddar +20 / mushroom +20</i>	35
<b>HOUSE BREAKFAST</b>	scrambled eggs / bacon / grilled mushrooms / roasted rosas / sourdough	85
<b>SCRAMBLED EGGS</b>	2 usana farm eggs	30
<i>ADD cheddar +20 / mushrooms +20 / bacon +20 / caramelised onions +15 / rocket +12 / roasted rosas + 15 / sourdough toast +10 / plain croissant +25 / avocado +40 / fresh chilli +10</i>		

#### TARTINES *open face sandwich on sourdough bread*

<b>AVOCADO</b>	caramelised red onion / lime aioli <i>seasonal availability v</i>	75
<b>MUSHROOM</b>	smoked feta / baby leaves / truffle aioli <i>v</i>	75
<b>SMOKED CHICKEN</b>	elgin free range chicken / toasted pecan / baby leaves / aioli	75

#### TOASTIES *beer + potato bread*

<b>GRILLED CHEESE</b>	boerenkaas / white cheddar / caramelised onion / tomato <i>v</i>	60
<b>BBQ BRISKET</b>	b+b pickles / baby spinach / dijon / aioli <i>cheddar +20</i>	75
<b>GAMMON</b>	caramelised red onion / smoked jalapeño / wild rocket / dijon aioli	85

#### BOWLS *from 11am* *sml / lrg*

<b>GARDEN SALAD</b>	raw seasonal garden vegetables / baby leaves / evoo / sesame seeds <i>pb</i>	70
<b>BROCCOLINI</b>	mixed leaves / grilled broccolini / pecan nuts / parmesan wafer <i>v</i>	80
<b>TAGLIATELLE</b>	fresh pasta / napo sauce / grana padano / basil <i>v</i> <i>fresh chilli +10</i>	65 / 95

#### BUNS *from 11am*

<b>PULLED PORK</b>	smoked organic pork / rainbow slaw / b+b pickles / dijon aioli	110
<b>BRISKET BURNT ENDS</b>	smoked grass fed beef / baby leaves / b+b pickles / horse radish aioli	110
<b>PORTOBELLO MUSHROOM</b>	smoked cheddar / baby leaves / b+b pickles / truffle aioli <i>v</i>	95

#### SIDES

<b>HAND CUT CHIPS</b>	twice fried / truffle aioli <i>v</i>	45
<b>MESCLUN</b>	mixed baby leaves / seeded vinaigrette <i>pb</i>	30

We lovingly make, bake and smoke our food at Hoghouse with ultra fresh, premium ingredients, supporting small and local, where and when available. Our kitchen uses nuts, garlic, soy. If you would like us to leave the dairy or an ingredient off a dish please ask if possible.

We adore dogs, but they are only accommodated outside. Ditto for noisy kids.

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

We are grateful when you leave your used plates at the plate drop.

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

*PB = PLANT BASED  
V = VEGETARIAN*

*WIFI = HH Guest  
PW = dontworrybehappy*

**PLEASE ORDER  
AT THE COUNTER**

# HOGHOUSE

## BAKERY & CAFÉ

### FRESHLY PRESSED JUICE

300ml / 500ml

rock rabbit <i>pineapple / carrot / apple / ginger</i>	35 / 60
grasshopper <i>apple / spinach / cucumber / celery / lemon / mint</i>	35 / 60
aardvark <i>grapefruit / apple / celery / beetroot</i>	35 / 60

### COFFEES

*regular / large*

espresso <i>double</i>	20
cortado	25
americano	25
flat white	28 / 32
café latte	32
mocha	35
hot chocolate	32
iced coffee	32

milklab *milk alternative* +12 / +15  
*please ask about availability*

### TEAS + INFUSIONS

dilmah <i>ceylon / earl grey / rooibos</i>	20
skimmelberg <i>buchu / green rooibos</i>	25
fresh mint	25
hot lemon <i>rooibos ginger honey</i>	25
chai latte	35
red espresso <i>cappuccino</i>	28 / 32

### BEERS

*150ml taster / 1/2 pint / pint*

tasting flight <i>4 x 150ml tasters</i>	50
pumba pilsner	15 / 32 / 45
<i>ABV - 4.5% / IBU - 35 / brewed 6 weeks</i>	
haybale saison	15 / 32 / 45
<i>ABV - 4.9% / IBU - 22 / brewed 3 weeks</i>	
hogtale african pale ale	15 / 32 / 45
<i>ABV - 5% / IBU - 30 / brewed 5 weeks</i>	
roadhog porter	15 / 35 / 48
<i>ABV - 4.6% / IBU - 28 / brewed 5 weeks</i>	
warthog IPA	15 / 37 / 52
<i>ABV - 6.8% / IBU - 30 / brewed 6 weeks</i>	

*take a 6 pack / growler home with you  
purchase at counter*

### REFRESHERS

500ml

house lemonade	30
mint + rose cooler	35
grapefruit + buchu cooler	35
granadilla + ginger cooler	35
rock shandy	35

### COLD DRINKS

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

### CIDERS

de grendel <i>three spades cider</i>	55
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### HOUSE WINE

*175ml glass*

marras <i>chenin blanc '20 - piekenierskloof</i>	54
opstal <i>blush '20 - slanghoek</i>	50
marras <i>shiraz cinsault '18 - swartland</i>	58
<i>wines by the bottle - please ask for our list</i>	

### 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

NOW OPEN

SATURDAYS 9 AM - 2 PM



BBQ NIGHT

FRIDAYS 5 PM - 8 PM