

HOGHOUSE

BAKERY & CAFÉ

ALL DAY BREAKFAST

CROISSANTS *from 9am*

plain	<i>strawberry preserve +10 / cheddar +20</i>	25
almond / choc hazelnut		45 / 50
BANANA BREAD	2 toasted slices / salted butter <i>cheddar +20</i>	50
GRANOLA BOWL	double thick yoghurt / honey / fruit compote or fresh seasonal fruit	70
BREKKIE BUN	brioche bun / scrambled eggs / aioli <i>bacon +20 / cheddar +20 / mushroom +20</i>	35
HOUSE BREAKFAST	scrambled eggs / bacon / grilled mushrooms / roasted rosas / sourdough	85
SCRAMBLED EGGS	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*

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

TOASTIES *beer + potato bread*

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

BOWLS *from 11am* *sml / lrg*

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

BUNS *from 11am*

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

SIDES

HAND CUT CHIPS	twice fried / truffle aioli <i>v</i>	45
MESCLUN	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