



BBQ NIGHT
FRIDAYS 5 - 8 PM
LAST ROUNDS 9 PM

SNACKS

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

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

BEEF BRISKET	85 / 100g	BRISKET BURNT ENDS	85 / 100g
PORK BELLY	85 / 100g	BACON BURNT ENDS	85 / 100g
PORK SPARE RIBS	90 / 200g	PULLED PORK	85 / 100g
LAMB RIBS	105 / 200g		

BBQ BUNS

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

VEGETABLES

GARDEN SALAD raw seasonal vegetables / baby leaves / sesame seeds pb	55
AUBERGINE PARMIGIANA fior di latte / napolitana / grana / fresh basil v	95
SEARED CAULIFLOWER cauli cream / parsley pesto / grana / lemon zest v	85
ROASTED CARROTS salsa verde / toasted pepitas pb	65
CHAR GRILLED CORN chimichurri / smoked feta v	55
HAND CUT CHIPS twice fried / truffle aioli v	45

DESSERT *dessert display at counter*

PASTEIS DE NATA traditional / flavour of the month	25 / 30
CHOC BROWNIE 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
tasting flight 4 x 150ml tasters	50

CIDERS

de grendel <i>three spades cider</i>	55
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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 / ---

REFRESHERS

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

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
chai latte	35
hot lemon <i>rooibos ginger honey</i>	25
Tea <i>ceylon / rooibos / earl grey</i>	20

WINE

WHITE

175ml / 750ml

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

ROSÉ

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

RED

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

BUBBLES

STEENBERG SPARKLING SAUVIGNON BLANC - CONSTANTIA <i>young, green fruit, fresh, lighter, zippy</i>	265
COLMANT BRUT RESERVE NV - FRANSCHHOEK <i>developed, yellow fruit, toasty, lighter, bright</i>	350