

HOGHOUSE

BAKERY & CAFÉ

ALL DAY BREAKFAST

CROISSANTS *from 9am*

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

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 cheddar +20	75
BBQ CHICKEN	b+b pickles / mixed baby leaves / salsa verde	75
GAMMON	caramelised red onion / smoked jalapeño / wild rocket / dijon aioli	85

BOWLS *from 11am*

GARDEN SALAD	raw seasonal garden vegetables / baby leaves / evoo / sesame seeds <i>pb</i>	70
BUTTERMILK FRIED CHICKEN	elgin breast / red cabbage slaw / pickled carrot / bbq asian sauce	95
SOUP + BREAD	flavour of the day <i>v</i>	55

BUNS *all buns available as bunless bowls*

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 *from 11am*

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

oj <i>pure orange</i>	30 / 45
rock rabbit <i>orange / 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
immune booster 100ml shot <i>ginger / apple / lemon / cayenne pepper</i>	20

COFFEES

DOUBLE SHOT
short / standard

espresso 60ml	20
cortado 120ml	25
americano 250ml	25
flat white 150ml / 250ml	28 / 32
café latte 350ml	35
dirty chai 350ml	42
mocha 350ml	38
iced coffee 500ml	37
iced mocha 500ml	40

milklab *milk alternative* +10 / +13
please ask about availability

HOT DRINKS

hot chocolate <i>valrhona cocoa</i> 350ml	35
vegan hot chocolate <i>valrhona cocoa</i> 350ml	42
chai latte 350ml	35
red espresso 250ml	32
fresh mint <i>infusion</i>	25
hot lemon <i>rooibos ginger honey</i>	25
tea pot <i>ceylon / green tea / earl grey</i>	25
<i>rooibos / green rooibos</i>	

BEERS

150ml taster / 1/2 pint / pint

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

REFRESHERS

500ml

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

COLD DRINKS

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

CIDERS

cluver & jack <i>apple cider</i>	40
de grendel <i>three spades cider</i>	55

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