



BBQ NIGHT  
FRIDAYS 5-8PM  
LAST ROUNDS 9PM

## 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 sauce / sesame seeds	65
<b>CHICKEN STRIPS</b> buttermilk fried free range breast / asian sauce	70
<b>NACHOS</b> boerenkaas / labneh / tomato + avo salsa / salsa verde	135
smoked jalapeño <i>ADD bbq pulled pork +45</i>	

## 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
<b>LAMB RIBS</b>	105 / 200g		

## BBQ BUNS

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

## VEGETABLES

<b>HOUSE SLAW</b> cabbage medley / granny smith / citrus dressing / sesame seeds pb	55
<b>GARDEN SALAD</b> raw seasonal vegetables / baby leaves / sesame seeds pb	70
<b>AUBERGINE PARMIGIANA</b> fior di latte / napolitana / grana / fresh basil v	95
<b>SEARED CAULIFLOWER</b> cauli cream / parsley pesto / grana / lemon zest v	80
<b>ROASTED CARROTS</b> salsa verde / toasted pepitas pb	60
<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
<b>BRÛLÉED MALVA PUDDING</b> creme anglaise / vanilla pod gelato	70

*PB = PLANT BASED V = VEGETARIAN*

Individual plating for tables up to 6 guests. 7 guests or more will be 'family style' plating. A preorder is required for bookings of 10 or more guests. 12.5% gratuity is added to tables of 8 or more guests. We lovingly make, bake and smoke our food at Hoghouse with ultra fresh, premium ingredients, supporting small and local, when and where available. Please ask our staff about ingredients if you have dietary requirements so that they can help guide your order. Our kitchen uses nuts, garlic, soy.

## BEERS

150 ml taster / 1/2 pint / pint

pumba <i>pilsner</i>	15 / 32 / 45
hogtale <i>african pale ale</i>	15 / 32 / 45
haybale <i>saison</i>	15 / 32 / 45
roadhog <i>porter</i>	15 / 35 / 48
worthog <i>indian pale ale</i>	15 / 37 / 52
guest <i>non alcoholic 340ml bottle</i>	32
tasting flight 4 x 150ml tasters	50

## CIDERS

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

## 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

500ml

house lemonade	30
mint + rose cooler	35
grapefruit + buchu 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
über ice tea <i>berry+buchu / honey+lemon / mango+vanilla</i>	35
happy culture kombucha <i>raspberry hibiscus / ginger lemon / blueberry basil</i>	32
mountain falls mineral water <i>sparkling / still 500ml / 1 Litre</i>	20 / 28

## HOT DRINKS

espresso <i>double</i>	20
americano	25
flat white	32
hot chocolate <i>valrhona cocoa powder</i>	35
vegan hot chocolate <i>valrhona cocoa powder</i>	42
chai latte	35
red espresso cappucino	32
tea pot <i>ceylon / rooibos / earl grey / green / green rooibos</i>	25

## ROSÉ

OPSTAL  
**BLUSH ROSE '20**  
SLANGHOEK  
55 / 165

CAPE ROCK  
**ROSÉ '17**  
OLIFANTSRIVIER  
180

## WHITE

MARRAS  
**CHENIN BLANC '20**  
PIEKENIERSKLOOF  
55 / 165

B VINTNERS  
'HAARLEM TO HOPE'  
**CHENIN / SEMILLON '14**  
SWARTLAND  
250

GABRIELSKLOOF  
**SAUVIGNON BLANC '20**  
BOTRIVIER  
180

TRIZANNE SIGNATURE WINES  
**SAUVIGNON BLANC '19**  
SWARTLAND  
270

USANA  
**PINOT GRIS '17**  
STELLENBOSCH  
195

FRAM  
**CHARDONNAY '20**  
ROBERTSON unwooded  
240

MATTHEW VAN HEERDEN  
**CHARDONNAY '14**  
ELGIN  
595

## RED

MARRAS  
**SHIRAZ CINSAULT BLEND '19**  
SWARTLAND  
58 / 175

MARRAS  
**GRENACHE '18**  
PIEKENIERSKLOOF  
165

NATTE VALLEIJ  
**SWALLOW BLEND '18**  
KLAPMUTS  
265

TRIZANNE SIGNATURE WINES  
**SYRAH '19**  
SWARTLAND  
270

B VINTNERS  
'RESEVOIR ROAD' PINOT NOIR '14  
STELLENBOSCH  
68 / 280

THORNE & DAUGHTERS  
'COPPER POT' PINOT NOIR '19  
SWARTLAND  
360

USANA  
**'THE FOX' CABERNET SAUVIGNON**  
STELLENBOSCH  
285

## BUBBLES

STEENBERG  
**SPARKLING SAUVIGNON BLANC**  
CONSTANTIA  
265

COLMANT  
**BRUT RESERVE NV**  
FRANSCHHOEK  
350