



BBQ NIGHT
FRIDAYS 5-8PM
LAST ROUNDS 9PM

SNACKS

WILD MUSHROOM ARANCINI chipotle aioli v	60
TORTILLA CHIPS labneh / tomato salsa v	65
BBQ WINGS sriracha honey soy sauce / sesame seeds	65
CHICKEN STRIPS buttermilk fried free range breast / asian sauce	70
NACHOS 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*

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	115
PORK BELLY pickled red cabbage / wild rocket / coriander aioli	115
EISBEIN smoked eisbein / pickled cabbage / wild rocket / dijon aioli	115
MUSHROOM smoked cheddar / baby leaves / b+b pickles / truffle aioli v	95

VEGETABLES

SEARED CAULIFLOWER cauli cream / parsley pesto / grana / lemon zest v	80
AUBERGINE PARMIGIANA fior di latte / napolitana / grana / fresh basil v	95
ROASTED CARROTS salsa verde / toasted pepitas pb	60
CHAR GRILLED CORN chimichurri / smoked feta v	55
HAND CUT CHIPS twice fried / truffle aioli v	50
BRAAIBROODJIE boerenkaas / white cheddar / caramelised onion / tomato v	65
HOUSE SLAW cabbage medley / granny smith / citrus dressing / sesame seeds pb	55
GREEN SALAD pickled zucchini / charred pak choi / snap peas / evoo	75
baby leaves / shaved grana / nigella seeds v <i>ADD 1/4 avo +15</i>	

DESSERT

PASTÉIS DE NATA traditional	25
CHOC BROWNIE espresso hazelnut <i>ADD vanilla gelato +25</i>	35
BRÛLÉED MALVA PUDDING crème anglaise / vanilla pod gelato	70
AFFOGATO double espresso / vanilla pod gelato	65

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.



TASTING

150ml tasting flight of any 4 of the beers listed below 50
 single tasting 15

BEER

half pint / pint

Pumba Pilsner	32 / 45	Worthog IPA	37 / 52
Haybale Saison	32 / 45	Roadhog Porter	35 / 48
Hogtale African Pale Ale	32 / 45	Guest non alcoholic <small>340ml bottle</small>	32



PUMBA PILSNER

An adventurous explorer with a bohemian spirit

AROMA – Earthy & fruity aromas / notes of fresh hay & winter melon
 TASTE – Lighter bodied with balanced bitterness & hoppy finish
 ABV – 4.5% / IBU 35 / brewed 6 weeks



HAYBALE SAISON

A wholesome Belgian farmstyle ready for a roll

AROMA – Fruity & yeasty aromas / notes of banana & lemon verbena
 TASTE – Lighter bodied with mild bitterness & malty finish
 ABV – 4.9% / IBU 22 / brewed 3 weeks



HOGTALE AFRICAN PALE ALE

An easy going local who's ready to be your best mate

AROMA – Fruity & nutty aromas / notes of almond & lemon
 TASTE – Lighter bodied with balanced bitterness & hoppy finish
 ABV – 5% / IBU 30 / brewed 5 weeks



WORTHOG INDIAN PALE ALE

A solid seafarer of English decent offering honest warmth

AROMA – Fruity & herbal aroma / notes of orange peel & caramelised oats
 TASTE – Fuller bodied with balanced bitterness & hoppy finish
 ABV – 6.8% / IBU 56 / brewed 6 weeks



ROADHOG PORTER

A dark & handsome Londoner, known to deliver

AROMA – Nutty & toasty aromas / notes of hazelnuts & coffee
 TASTE – Fuller bodied with mild bitterness & malty finish
 ABV – 4.6% / IBU 28 / brewed 5 weeks

HOT DRINKS

espresso <i>double</i>	20
cortado	25
americano	25
flat white	28
hot chocolate <i>valrhona cocoa powder</i>	35
vegan hot chocolate <i>valrhona cocoa powder</i>	42
chai latte	35
red espresso cappuccino	28
tea pot <i>ceylon / rooibos</i>	25

COLD DRINKS

coca cola / coca cola zero	22
fitch & leeds <i>tonic water / bitter lemon</i>	20
appletiser / grapetiser	30
bos ice tea <i>berry / lemon / peach</i>	30
san pellegrino <i>lemon / blood orange</i>	32
happy culture kombucha <i>raspberry hibiscus / ginger lemon / blueberry basil</i>	32
juice box <i>mango / mandarin</i>	35
HH water <i>sparkling / still 300ml / 1 Litre</i>	15 / 25

REFRESHERS

500ml

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

CIDERS

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

COCKTAILS

seasonal G+T <i>hope london dry gin, tonic, raspberries, lime + fresh mint</i>	80
maitland mule <i>hope small batch vodka, ginger beer, lime, bitters</i>	75

SPIRITS

single / double

hope on hopkins <i>london dry gin</i>	32 / 56
inverroche <i>amber gin</i>	47 / 78
bain's cape <i>mountain grain whiskey</i>	26 / 43
tullamore dew <i>irish whiskey</i>	34 / 56
compass box <i>artist's blend scotish whisky</i>	44 / 73
bo plaas <i>single grain whiskey 6 yr</i>	52 / 86
caol Ila <i>islay single malt whiskey 12 yr</i>	65 / 108
kwv <i>potstill 10 yr old brandy</i>	34 / 52
cape of storms <i>oak infused rum</i>	30 / 50
hope on hopkins <i>small batch vodka</i>	32 / 56
herradura <i>reposado tequila</i>	52 / ---
hair of the hog <i>beer schnapps</i>	38 / ---

ROSÉ

OPSTAL
BLUSH ROSE '20
SLANGHOEK
55 / 165

GABRIELSKLOOF
ROSEBUD '18
BOTRIVIER
195

WHITE

MARRAS
CHENIN BLANC '20
PIEKENIERSKLOOF
58 / 185

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

GABRIELSKLOOF
SAUVIGNON BLANC '20
BOTRIVIER
180

TRIZANNE SIGNATURE WINES
SAUVIGNON BLANC '19
SWARTLAND
270

IONA
SAUVIGNON BLANC '21
ELGIN
325

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 / 185

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
280

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

USANA
'THE FOX' CABERNET SAUVIGNON '17
STELLENBOSCH
375

DE WAAL
CABERNET SAUVIGNON '11
STELLENBOSCH
320

BUBBLES

STEENBERG
SPARKLING SAUVIGNON BLANC
CONSTANTIA
265

COLMANT
BRUT RESERVE NV
FRANSCHHOEK
350