

HOGHOUSE

BAKERY & CAFÉ

ALL DAY BREAKFAST

PLAIN CROISSANT <i>from 9am</i> strawberry preserve +10 / cheddar +20 / butter +6	25
BANANA BREAD 2 toasted slices / salted butter cheddar +20	50
GRANOLA CUP double thick yoghurt / fruit compote OR fresh fruit <i>swap granola for muesli</i>	50
FRUIT CUP seasonal fruit yoghurt +12 / honey +5	50
BREKKIE BUN brioche bun / scrambled eggs / aioli <i>bacon +20 / cheddar +20 / mushroom +20</i>	35
VEG BREAKFAST scrambled eggs / wilted spinach / grilled mushrooms / caramelised onion <i>v</i>	75
HOUSE BREAKFAST scrambled eggs / bacon / grilled mushrooms / roasted rosas / sourdough	85
SCRAMBLED EGGS 2 farm eggs	30
<i>ADD cheddar +20 / mushrooms +20 / bacon +20 / caramelised onions +15 / rocket +12 / wilted spinach +12 / roasted rosas +15 / sourdough toast +10 / b+p toast +10 / croissant +25 / avocado +30 / fresh chilli +10</i>	

TARTINES *open face sandwich on sourdough bread*

SPICED CHICKPEA roasted rosas / wilted spinach / pickled zucchini / salsa verde <i>pb</i>	65
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	80

TOASTIES *beer + potato bread*

GRILLED CHEESE boerenkaas / white cheddar / caramelised onion / tomato <i>v</i>	65
BBQ BRISKET b+b pickles / baby spinach / dijon / aioli <i>cheddar +20</i>	80
BBQ CHICKEN b+b pickles / mixed baby leaves / salsa verde	80
GAMMON caramelised red onion / smoked jalapeño / wild rocket / dijon aioli	85

BOWLS *from 11am*

BUTTERMILK FRIED CHICKEN elgin breast / red cabbage slaw / pickled carrot / bbq asian sauce	95
GREEN SALAD pickled zucchini / charred pak choi / snap peas / danish feta	75
<i>baby leaves / evoo / nigella seeds v 1/4 avocado +15 / smoked pulled chicken +40</i>	

BUNS *from 11am all buns available as bunless bowls*

PULLED PORK smoked organic pork / rainbow slaw / b+b pickles / dijon aioli	115
BRISKET BURNT ENDS smoked grass fed beef / baby leaves / b+b pickles / horse radish aioli	115
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>	50
WILD MUSHROOM ARANCINI chipotle aioli <i>v</i>	60
HOUSE SLAW cabbage medley / granny smith / citrus dressing / sesame seeds <i>pb</i>	30
MESCLUN mixed baby leaves / evoo / sesame seeds <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 - 56 / brewed 6 weeks</i>	15 / 37 / 52

REFRESHERS

500ml

house lemonade	30
raspberry + lime cooler	40
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
bos ice tea <i>peach / lemon / berry</i>	30
juice box <i>mango / mandarin</i>	35
san pellegrino <i>blood orange / lemon</i>	32
happy culture kombucha <i>raspberry+hibiscus / ginger+lemon / blueberry+basil</i>	32
fitch & leeds <i>tonic / bitter lemon / soda</i>	20
mountain falls mineral water <i>still / sparkling 500ml / 1 litre</i>	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 '21 - piekenierskloof</i>	58
opstal <i>blush '20 - slanghoek</i>	55
marras <i>shiraz cinsault '19 - 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