

HOGHOUSE

BAKERY & CAFÉ

Please order at the Counter

ALL DAY BREAKFAST

	<i>small / large</i>
PLAIN CROISSANT from 9am fruit preserve +10 / cheddar +20 / butter +6	28
BANANA BREAD 2 toasted slices / salted butter cheddar +20	55
GRANOLA CUP double thick yoghurt / fruit compote OR fresh fruit swap granola for muesli	55 / 75
FRUIT CUP seasonal fruit yoghurt +12 / honey +5	55
BREKKIE BUN brioche bun / scrambled eggs / aioli bacon +20 / cheddar +20 / mushroom +20	40
VEG BREAKFAST scrambled eggs / wilted spinach / grilled mushrooms / caramelised onion v	75
HOUSE BREAKFAST scrambled eggs / bacon / grilled mushrooms / roasted rosas / sourdough	90
SCRAMBLED EGGS 2 farm eggs	30
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	

TARTINES *open face sandwich on sourdough bread*

SPICED CHICKPEA roasted rosas / wilted spinach / pickled zucchini / salsa verde pb	70
AVOCADO caramelised red onion / lime aioli seasonal availability v	75
MUSHROOM smoked feta / baby leaves / truffle aioli v	80
SMOKED CHICKEN elgin free range chicken / toasted pecan / baby leaves / aioli	80

TOASTIES *beer + potato bread*

GRILLED CHEESE boerenkaas / white cheddar / caramelised onion / tomato v	70
BBQ BRISKET b+b pickles / baby spinach / dijon / aioli cheddar +20	90
BBQ CHICKEN b+b pickles / mixed baby leaves / salsa verde	85
GAMMON caramelised red onion / smoked jalapeño / wild rocket / dijon aioli	90

BOWLS *from 11am*

SOUP OF THE DAY toasted bread slice v	65
BUTTERMILK FRIED CHICKEN elgin breast / red cabbage slaw / pickled carrot / bbq asian sauce	110
GREEN SALAD pickled zucchini / charred pak choi / snap peas / danish feta / baby leaves evoo / nigella seeds v 1/4 avocado +15 / smoked pulled chicken +40	75

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

PULLED PORK smoked organic pork / red cabbage slaw / b+b pickles / dijon aioli	130
BRISKET BURNT ENDS smoked grass fed beef / baby leaves / b+b pickles / horse radish aioli	130
BUTTERMILK FRIED CHICKEN elgin breast / pickled cabbage / wild rocket / spicy aioli	110
PORTOBELLO MUSHROOM smoked cheddar / baby leaves / b+b pickles / truffle aioli v	110

SIDES *from 11am*

HAND CUT CHIPS twice fried / truffle aioli v	55
WILD MUSHROOM ARANCINI chipotle aioli v	70
HOUSE SLAW cabbage medley / granny smith / citrus dressing pb	30
MESCLUN mixed baby leaves / evoo / sesame seeds pb	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 and 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

HOGHOUSE

BAKERY & CAFÉ

FRESHLY PRESSED JUICE

300ml / 500ml

oj <i>pure orange</i>	32 / 50
rock rabbit <i>orange / carrot / apple / ginger</i>	37 / 60
grasshopper <i>apple / spinach / cucumber / celery / lemon / mint</i>	37 / 60
aardvark <i>grapefruit / apple / celery / beetroot</i>	37 / 60
immune booster 100ml shot <i>ginger / apple / lemon / cayenne pepper</i>	24

COFFEES

DOUBLE SHOT
short / standard

espresso 60ml	23
cortado 120ml	28
americano 250ml	28
flat white 150ml / 250ml	30 / 33
café latte 350ml	35
dirty chai 350ml	42
mocha 350ml	39
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	36
vegan hot chocolate <i>valrhona cocoa</i> 350ml	42
chai latte 350ml	36
red espresso 250ml	35
fresh mint <i>infusion</i>	27
hot lemon <i>rooibos ginger honey</i>	27
hot shot <i>ginger apple lemon + cayenne</i>	27
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
worthog IPA <i>ABV - 6.8% / IBU - 56 / brewed 6 weeks</i>	15 / 37 / 52

REFRESHERS

500ml

house lemonade	32
rooibos iced tea	35
mint + rose cooler	35
grapefruit + buchu cooler	35
apple + ginger cooler	37
rock shandy	37
raspberry + lime cooler	40

COLD DRINKS

coca cola <i>regular / zero</i>	23
appletiser / grapetiser	30
bos ice tea <i>peach / lemon</i>	30
juicy b <i>mango / naartjie / cloudy apple</i>	35
juicy b <i>pomegranate</i>	40
san pellegrino <i>blood orange / lemon</i>	36
lemi lemi <i>ginger lemonade</i>	35
fitch & leeds <i>tonic / bitter lemon / soda</i>	20
dragon fiery ginger <i>abv 5%</i>	45
culture lab kombucha <i>lemongrass / buchu rooibos / konfettibos / ginger</i>	35
mountain falls mineral water <i>still / sparkling</i> 500ml / 1 litre	25 / 35

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>	55
opstal <i>blush '21 - slanghoek</i>	55
marras <i>shiraz '19 - swartland</i>	55
<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

WEEKDAYS 8 AM - 3 PM

SATURDAYS 9 AM - 2 PM

BBQ NIGHT

FRIDAYS 5 PM - 8 PM