



SNACKS

WILD MUSHROOM ARANCINI chipotle aioli v	70
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
JALAPEÑO POPPERS fresh herb cream cheese / danish feta / tzatziki v	80
NACHOS boerenkaas / labneh / tomato + avo salsa / smoked jalapeño v	135
<i>ADD bbq pulled pork +45</i>	

BBQ PLATTER 390

for 2 people sharing

WAGYU BEEF BRISKET 100g
PORK SPARE RIBS 200g
BBQ WINGS
BRAAIBROODJIE
HOUSE SLAW
CHAR GRILLED CORN

BBQ MEATS

meat cuts sold per 100g cooked weight

WAGYU BEEF BRISKET	90 / 100g
BRISKET BURNT ENDS	90 / 100g
PORK BELLY	85 / 100g
BACON BURNT ENDS	85 / 100g
PULLED PORK	85 / 100g
PORK SPARE RIBS	95 / 200g
LAMB RIBS	105 / 200g

BBQ BUNS

BRISKET BURNT ENDS b+b pickles / baby leaves / horseradish aioli	130
PORK BELLY pickled red cabbage / wild rocket / coriander aioli	130
BUTTERMILK FRIED CHICKEN elgin breast / pickled cabbage / wild rocket / spicy aioli	110
MUSHROOM smoked cheddar / baby leaves / b+b pickles / truffle aioli v	110

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	55
CHAR GRILLED CORN chimichurri / smoked feta v	55
HAND CUT CHIPS twice fried / truffle aioli v	55
BRAAIBROODJIE boerenkaas / white cheddar / caramelised onion / tomato v	70
HOUSE SLAW cabbage medley / granny smith / fennel / citrus dressing / sesame seeds pb	55
GREEN SALAD pickled zucchini / charred pak choi / snap peas / evoo	75
<i>baby leaves / danish feta / nigella seeds v ADD 1/4 avo +15</i>	

DESSERT

PASTÉIS DE NATA traditional	25
BONBON PLATE whiskey truffle / pate de fruit / salted caramel	35
VANILLA GELATO ADD salted caramel sauce +15	40
MALVA PUDDING crème anglaise / vanilla gelato	70
AFFOGATO double espresso / vanilla gelato	65

PB = PLANT BASED V = VEGETARIAN GF = GLUTEN FREE

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% 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	32 / 45
Hogtale African Pale Ale	32 / 45	Guest non alcoholic <small>340ml bottle</small>	32



PUMBA PILSNER

A Bohemian explorer with an adventurous spirit.

AROMA – zesty / note of freshly baked bread & lime leaf
 TASTE – light bodied with a crisp bitterness and a lingering finish
 ABV – 4.5% / IBU 35



HAYBALE SAISON

The farm style Belgian, rolling in the sunshine.

AROMA – yeasty / notes of quince & fresh hay
 TASTE – light bodied with mild bitterness & malty finish
 ABV – 5% / IBU 22



HOGTALE AFRICAN PALE ALE

The laid back Local who's also your best mate.

AROMA – citrusy / notes of sweet orange & malt
 TASTE – light bodied with mild bitterness & crispy finish
 ABV – 5% / IBU 30



WORTHOG INDIA PALE ALE

The English seafarer, full of character and warmth.

AROMA – alpine / notes of fresh grapefruit & marmalade
 TASTE – fuller bodied with balanced bitterness & hoppy finish
 ABV – 6.5% / IBU 56



ROADHOG PORTER

The tall dark Londoner, known to deliver deliciously.

AROMA – toasty / notes of dark chocolate & espresso
 TASTE – fuller bodied with mild bitterness & malty finish
 ABV – 5.5% / IBU 28

HOT DRINKS

espresso <i>double</i>	23
cortado	28
americano	28
flat white	30
hot chocolate <i>valrhona cocoa powder</i>	36
vegan hot chocolate <i>valrhona cocoa powder</i>	42
chai latte	36
red espresso <i>cappuccino</i>	32
tea pot <i>ceylon / rooibos</i>	25

COLD DRINKS

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

COCKTAILS

SEASONAL G+T	70
<i>cucumber, lime, mint</i>	
<i>house made botanical</i>	
<i>tonic, unit 43 gin</i>	
MAITLAND MULE	75
<i>hope small batch vodka,</i>	
<i>ginger beer, fresh lime,</i>	
<i>bitters</i>	

REFRESHERS

	500ml
house lemonade	32
rooibos iced tea	35
rock shandy	37
mint + rose cooler	35
grapefruit + buchu cooler	35
raspberry + lime cooler	40

CIDERS

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

SPIRITS

	<i>single / double</i>
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>spice tree blended malt scotch</i>	45 / 75
bo plaas <i>single grain whiskey 6 yr</i>	52 / 86
caol Ila <i>islay single malt whisky 12 yr</i>	65 / 108
kwv <i>potstill 10 yr old brandy</i>	34 / 52
bulleit <i>kentucky bourbon</i>	36 / 60
cape of storms <i>oak infused rum</i>	30 / 50
hope on hopkins <i>small batch vodka</i>	32 / 56
leonista <i>reposado black</i>	52 / ---
hair of the hog <i>beer schnapps</i>	38 / ---

ROSÉ

GABRIELSKLOOF
ROSEBUD '20
BOTRIVIER
55 / 195

AA BADENHORST
SECATEURS ROSÉ '21
SWARTLAND
220

WHITE

MARRAS
CHENIN BLANC '21
PIEKENIERSKLOOF
55 / 175

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

BLACKSMITH
VIN BLANC '17
SWARTLAND
375

GLENELLY
CHARDONNAY '13
STELLENBOSCH
450

MATTHEW VAN HEERDEN
CHARDONNAY '14
ELGIN
595

BUBBLES

STEENBERG
SPARKLING SAUVIGNON BLANC
CONSTANTIA
265

COLMANT
BRUT RESERVE NV
FRANSCHHOEK
350

RED 175ml glass / 750ml bottle

MARRAS
SHIRAZ '20
SWARTLAND
55 / 175

NATTE VALLEIJ
PINOTAGE '21
KLAPMUTS
275

MARRAS
GRENACHE '18
PIEKENIERSKLOOF
195

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

NATTE VALLEIJ
SWALLOW BLEND '19
KLAPMUTS
265

SAVAGE
RED BLEND '16
W. CAPE
450

VAN LOGGERENBERG
'BREAK A LEG' MERLOT '21
STELLENBOSCH
275

TRIZANNE SIGNATURE WINES
SYRAH '19
SWARTLAND
270

WATERKLOOF
CIRCUMSTANCE SYRAH '15
STELLENBOSCH
290

DE WAAL
CABERNET SAUVIGNON '11
STELLENBOSCH
320

KLEINE ZALZE
CABERNET SAUVIGNON '12
STELLENBOSCH
290

USANA
'THE FOX' CABERNET SAUVIGNON '17
STELLENBOSCH
375