



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

ADD bbq pulled pork +45

BBQ MEATS

meat cuts sold per 100g cooked weight

KAROO WAGYU BEEF BRISKET	125 / 100g
CHALMAR BEEF BRISKET	90 / 100g
CHALMAR BRISKET BURNT ENDS	90 / 100g
PORK BELLY	85 / 100g
BACON BURNT ENDS	85 / 100g
IBERICO ORGANIC PULLED PORK	85 / 100g
PORK SPARE RIBS	95 / 200g
CHALMAR LAMB RIBS	115 / 200g

BBQ PLATTER

420

for 2 people sharing

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

BBQ BUNS

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

VEGETABLES

SEARED CAULIFLOWER creamed cauli / 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

baby leaves / danish feta / nigella seeds v ADD 1/4 avo +15

DESSERT

PASTÉIS DE NATA traditional	28
TRUFFLE PLATE 64% dark chocolate truffles / whiskey + hazelnut / fresh mint	45
VANILLA GELATO <i>ADD salted caramel sauce +15</i>	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>spiced orange,</i>	
<i>house made botanical</i>	
<i>tonic, unit 43 gin</i>	
	75

MAITLAND MULE

hope small batch vodka,
ginger beer, fresh lime,
bitters

REFRESHERS

500ml

house lemonade	32
rooibos iced tea	35
rock shandy	37
mint + rose cooler	35
grapefruit + buchu cooler	35

CIDERS

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

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>spice tree blended malt scotch</i>	45 / 75
bo plaas <i>single grain whiskey 6 yr</i>	52 / 86
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 / ---

BUBBLES

▶ 175ml glass / 750ml bottle

STEENBERG **SPARKLING SAUVIGNON BLANC** *CONSTANTIA* 295

COLMANT **BRUT RESERVE NV** *FRANSCHHOEK* 395

ROSÉ

▶ AA BADENHORST '**SECATEURS' ROSÉ '21** *BOTRIVIER* 60 / 195

TAMBOERSKLOOF '**KATHARIEN' '22** *STELLENBOSCH* 195

GABRIELSKLOOF '**ROSEBUD' '20** *BOTRIVIER* 210

WHITE

GABRIELSKLOOF **SAUVIGNON BLANC '21** *BOTRIVIER* 215

IONA **SAUVIGNON BLANC '21** *ELGIN* 325

DAVID NIEWOUDT '**GHOST CORNER' SAUVIGNON BLANC '21** *ELIM* 480

USANA '**THE RUNAWAY' PINO GRIS '21** *STELLENBOSCH* 230

▶ BOSMAN **CHENIN BLANC '21** *WELLINGTON* 55 / 175

ILLIMIS **CHENIN BLANC '21** *ELGIN* 375

STEEL **COLOMBARD '20** *ROBERTSON* 350

FRAM **CHARDONNAY '22** *ROBERTSON* 240

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

RED

▶ MARRAS **CINSAULT / SHIRAZ '20** *SWARTLAND* 55 / 175

NATTE VALLEIJ **PINOTAGE '21** *KLAPMUTS* 275

MARRAS **GRENACHE '20** *PIEKENIERSKLOOF* 220

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

CAPE COLLECTIVE '**RAD RED' CINSAULT / PINOTAGE '20** *SWARTLAND* 220

NATTE VALLEIJ '**SWALLOW BLEND' MOURVÈDRE / CINSAULT '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 '12** *STELLENBOSCH* 385

DE WAAL **CABERNET SAUVIGNON '11** *STELLENBOSCH* 370

USANA '**THE FOX' CABERNET SAUVIGNON '17** *STELLENBOSCH* 375

KLEINE ZALZE **CABERNET SAUVIGNON '12** *STELLENBOSCH* 420

CORKAGE R75 / 1 BOTTLE PER 2 GUESTS