

The Hoghouse at Spier is back with more

The winter break is over and the Hoghouse at Spier is back with an upgraded smokehouse restaurant. Bringing an age-old artisanal tradition back to the Spier farm, a new smoker has been installed, offering "low and slow" smoked meats, in addition to its popular patisseries and breads.



The Hoghouse at Spier offers a laid back ambiance, with seating next to roaring fires inside, or on the terraces outside. The three main specialties are beer, barbecue, and bread - think local, fresh, organic and well-made food cooked in the smoker, washed down with a fresh Hoghouse beer or a glass of Spier wine. It will now also trade on Thursday, Friday and Saturday evenings, giving Stellenbosch and Somerset West locals a new after-work drinks and dinner venue.

Says Chef PJ Vadas about his food style: "I love serving up simple, unpretentious dishes – allowing great ingredients to speak for themselves. Our kitchen philosophy is to support local, by buying from local producers who employ ethical and sustainable practices."



The Hoghouse at Spier will be celebrating craft beer with HogtoberFest on Saturday 8 October, in the grand tradition of Oktoberfests worldwide. Doors open at 11am for a great day of family fun, including Tailgating SA lawn games, live music, Spier wine, freshly baked breads, and pastries and delicious Bavarian-style barbecued meats.

There will be a line-up of three bands, including a traditional oompah-band and the Stone Jets. The rugby match between New Zealand and South Africa will be screened at 5pm.

Tickets are R150 and include a glass and free beer tasting of Hoghouse beer and five other local breweries. Each brewery is producing a special festival beer, so be sure not to miss out! Kids under 12 enter free of charge and will have ample space to play and enjoy the festivities on the Spier grounds. Tickets are on [Quicket](#).

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