

OUR STORY

In 1996 the Kassier family purchased Highgate farm – which was then, a small 1ha hydroponic vegetable farm in the misty hills of the KwaZulu-Natal Midlands. Soon after, the Kassiers noticed the local need for fresh produce, and the concept for Piggly Wiggly was born!

The beginnings were humble: no more than a tractor-drawn trailer packed daily with fresh produce and sold meters away from the earthy source. The concept was modest and charming, naturally growing to the point of becoming a meeting and shopping destination for patrons from near and wide.

As the demand grew, so did the farm. The owners, Rudi and Cindy Kassier, used this opportunity to fuel their own passionate love of food and wine to share more local produce with their community and visiting patrons. From this passion came Highgate Wine Estate, and in 2016 the first bottle of commercially produced wine was bottled and sold exclusively at their wine estate.

This journey of thoughtfully produced food and wine is now shared with all through the farm's elegant tasting room, various restaurants, and a wide array of retail outlets at Piggly Wiggly.

We thank you for joining us and being on this exciting journey with us!

TS & CS

Please note, bookings of 6 or more people incur an automatic 12% service fee on their food and beverage bill, this contribution goes directly to the Highgate team in appreciation of their hard work and service.

PLEASE NOTE :

To help us preserve the peaceful, country atmosphere we're known for, we kindly ask that guests refrain from taking phone calls in the restaurant.

As you're dining in a shared space, please ensure your phone is on silent and step outside if you need to take a call. This helps us maintain a calm, relaxing environment for all our guests.

Thank you for your understanding and consideration.



COCKTAILS

HIGHGATE LIMONCELLO SPRITZ

A refreshing crushed ice cocktail made with Highgate Limoncello and sprite.

OLD FASHIONED

Sugar, whiskey, and cinnamon, finished with a twist of lemon and orange zest.

GIN & TONIC

Tanqueray Gin paired with Indian or Pink tonic and complemented with a fresh, seasonal garnish.

MOJITO

White rum, fresh mint, lime, and soda on ice

MARGAUX-RITA

A classic blend of tequila, Cointreau, and lemon juice, served in a salt-rimmed glass and beautifully garnished.

TEQUILLA SOUR

Tequilla, lemon juice, bitters and egg white

STRAWBERRY DAQURI

Rum shaken with homemade berry syrup and lemon juice, topped with soda and served over ice
- Available as a mocktail

SWEET SERENADE SPARKLER MOCKTAIL

A fusion of cheeky cranberry, ginger ale and our homemade berry syrup.

ESPRESSO MARTINI

A sophisticated, bold cocktail made with freshly brewed espresso, coffee liqueur, and vodka, finished with a garnish of three coffee beans.

SHARING APPETIZER

CHEESE & CHARCUTERIE BOARD

A lovely rustic snacking selection of:
local cheeses, regional cured meats, preserves, tangy kalamata olives, fresh seasonal fruit, served with fresh bread

Full - Serves 3 to 4

Half - Serves 2



APPETIZERS

ROASTED BONE MARROW

Locally sourced, roasted and charred on the grill, with fresh gremolata, lemon curd and toasted baguette slices

Suggested Pairing Stellenzicht Thunderstone Chardonnay

ARANCINIS

Sicilian style arancinis with basil pesto and a mozzarella core. Served on a bed of homemade Napolitana sauce, herb butter and parmesan

Suggested Pairing Highgate Sauvignon Blanc

SMOKED VENISON CARPACCIO

Springbok carpaccio with fresh rocket, local micro greens, crispy fried capers and pickled radish. Finished with shaved parmesan, truffle aioli and balsamic reduction

Suggested Pairing Highgate Cabernet Sauvignon

SPRING SALAD

A burst of seasonal flavor — locally grown micro greens and baby salad leaves. Ripe cherry tomatoes, avocado, cucumber and deep friend panko coated halloumi.
Served with Highgate honey mustard dressing

Suggested Pairing Ernie Els Big Easy Chenin Blanc

SOUP OF THE WEEK

Please inquire with your waitron

GOCHUJANG CARROT AND CHARRED CAULIFLOWER

Charred marinated cauliflower with gochujang-ginger carrot puree, house-made chili crisp and vinaigrette-dressed micro-green shoots.

Suggested Pairing Zandvliet Syrah Rosé

FOR THE TABLE

TOM-A-HAWK SPECTACLE

45min - 1 hour wait time

1000g locally sourced Tomahawk steak, grilled to perfection served with rich demi-glace, zesty gremolata, flaky salt and a generous helping of parmesan and truffle shoestring fries

Suggested Pairing Joostenberg Cabernet Sauvignon

MAIN COURSE

PAN SEARED TROUT

Drakensberg smoked trout served with Wasabi mash, charred bok choy, toasted sesame seeds with a Shaoxing-Wine and soy dressing

Suggested Pairing Shannon Sactuary Peak Sauvignon Blanc

LOCALLY SOURCED, PREMIUM QUALITY

Beef Fillet - 200g

Sirloin - 300g

Rib Eye - 300g |

SIDES:

roasted potatoes or mashed potatoes

AND

microgreen salad or sautéed vegetables

ADD ON SAUCE

Demi-Glace

Red Wine Jus

Bourbon Mushroom

Green Peppercorn

SHORT RIB

Slow braised, fall-off-the-bone short-rib, served with mashed potatoes, sautéed vegetables and carrot crisps

Suggested Pairing Neil Ellis Groenekloof Syrah

LAMB CHOPS

Seared mint basted lamb chops, served with pearl barley, blistered cherry tomatoes, and lemon zest. Finished with minted tzatziki and pickled red onion

Suggested Pairing Orpheus and The Raven Eternal Eight

CHASSEUR CHICKEN

Tender chicken breast placed on a bed of mashed potatoes, traditional chasseur sauce and a vegetable medley of onion, exotic mushrooms, cherry tomatoes and sweet potato crisps

Suggested Pairing Stellenzicht Thunderstone Chardonnay

RATATOUILLE PROVENÇALE

Thinly sliced summer vegetables, delicately layered and oven-roasted, served atop creamy polenta with a vibrant Neapolitan sauce, drizzled with white truffle oil

Suggested Pairing Muratie Melck's Blended Red

PASTA

TUSCAN RAGU

Linguine pasta tossed in beef ragout sauce, with freshly grated parmesan

Suggested Pairing Shannon Muratie Melck's Blended Red

PASTA ALFREDO

Linguine tossed with butter, cream and parmesan cheese with:

Chicken

OR

Bacon

OR

Mushroom

DESSERT

BURNT ORANGE PANNA COTTA

Vanilla Panna Cotta with a burnt orange sauce and candied orange peel

DECADENT CHOCOLATE MOUSSE

Indulgent chocolate mousse, white chocolate truffle, seasonal berries, and fresh cream

HONEYCOMB PUDDING

a comforting warm dessert finished with fresh whipped cream and tart fresh berries

AFFOGATO

House-made vanilla Ice cream with a shot of espresso and Sugar Baron Rum

DESSERT WINE

Rietvallei Estate 1908 Red Muscadel:

A deep red dessert wine with a full-bodied, rich yet gentle character. Floral notes followed by classic raisiny sweetness and a lingering acidity. The perfect little sweet treat to end your evening.

Per glass