HOB Menu

Banana Bread French Toast \$15

Candied Nuts, Toffee & Nutmeg Cream

Crab Benny 19 (GF)

Roasted Sweet Yam, Crab Salad, Poached Eggs, Mango & Habanero Hollandaise, HOB Cafe Slaw with Potatoes or Artisan greens

Full Breakfast 16.50

Two Eggs any style, Glenwood Chicken Sausage or Bacon, Toast, with Potatoes or Artisan greens

African Bowl 18.5 (DF) (GF)

Jollof Rice, Chicken Sausage, Chilli & Smoked Shrimp Aioli, Scrambled Eggs, Pickled Vegetables

Harissa Chicken Crepe 19

Marinated Chicken Breast, Asparagus, Leeks, Caramelized Onions, Harissa Jus, with choice of Plot Market Greens or Potatoes

Jerk Pork Belly Sandwich 19.50 (DF)

Peasant Bun, Harissa Aioli with HOB Slaw, Candied Jalapeno, Pickled Onions, Side of Artisan Greens or Potatoes

Prawn Salad 17 (DF) (Can be GF)

Plot Market Farm Greens, Mango, Coconut Bacon, Rice Crackers Curry Vanilla Dressing

Lunch Special

Please ask our friendly staff members

- -All our eggs are Free Range from a Local Farm-
- -We proudly support local Farmers-

Alcoholic Beverages All cocktails have 1½ ounces of alcohol.

Charlotte's Mimosa * House lemonade & Sparkling Wine 8

Rum Punch *Appleton Rum, Pineapple, Orange, Grenadine & Bitters 10

HOB Jerk Caesar * Jerk Chicken skin, Pickled Vegetables & Gin or Vodka 10

House Red or White * 5oz Glass 9 * 8oz Glass 11

White Sangria * Sauv Blanc, Brandy, Housemade Syrup, OJ, Tonic, Fresh Fruit 12

Phillips * Bluebuck or Hoyne Dark Matter 7

Yellow Dog * Squirrel Chaser 9

Drift Wood * Fat Tug 9

All cocktails have 1 ½ ounces of Alcohol

Hippie Benny 17 (GF)

Poached Eggs, Chickpea Cake, Kale & Wild Mushrooms Nettle Hollandaise with choice of Potatoes or Artisan greens

Vegan Benny 16.50 (DF) (GF)

Chickpea Cake, Kale & Wild Mushrooms, Smoked Tempeh, Eggplant Puree with choice of Potatoes or Artisan greens

Sweet Yam Benny 16 (GF)

Roasted Sweet Yam, Poached Eggs, Mango & Habanero Hollandaise, HOB Café Slaw, with choice of Potatoes or Artisan greens

Available as Vegan Option add \$2

Vegetarian Full Breakfast 16.50

Two Eggs any style, Smoked Tempeh, Toast, with Potatoes or Artisan greens

Vegetarian African Bowl 16.5 (DF) (GF)

Jollof Rice, Pickled Vegetables, Scrambled Eggs & Smoked Eggplant Puree

Available as Vegan Option add 2

Harissa Grilled Halloumi Crepe 17

Harissa Aioli, Asparagus, Leeks, Caramelized Onions & Mushrooms, with choice of Artisan Greens or Potatoes

Smoked Tofu Sandwich 16 (Vegan, DF)

Peasant Bun, Harissa Vegan Aioli, Candied Jalapeno, Pickled Onions, Side of Artisan Greens or Potatoes

Plot Market Farm Salad 15 (GF) (DF)

Mango, Coconut Bacon, Rice Crackers, Curry Vanilla Dressing

<u>Sides</u>

Gluten Free Toast 2 Chicken Sausage 6
Side of Potatoes 4.5 Side of Greens 6
Chickpea Fries 6.5 Side of Bacon 3.5

Vegan Hollandaise 3 Hollandaise 2

Hot & Cold Beverages

Drip coffee 3.00	Espresso 3.50	Cappuccino 4.25	Latte 4.25
Americano 3.50	Turmeric Latte 4.65	London Fog 4.50	Chai Latte 4.50
Silk Poad tea 3 00	Pon 3	House Lemonade 3 75	luice 3 50

-Gift cards available for your family and friends-