



Pantry Draft Menu

Soup of the week (GF, DF) 14

Seafood Chowder 17 (GF)

Orzo Pasta Salad \$15.00 (DF) (V)

Cherry Tomatoes, Olives, Roasted Pepper, Herb Dressing

Roasted Beets & Goat Cheese \$15.50 (GF)

Julienned Kale, Balsamic Dressing

Meals

Beef Bourguignon (GF) 19

Beef braised in Red Wine with Aromatics, with Carrots, Pearl Onion & Mushrooms

Teriyaki Porkloin 19 (DF)

Japanese Steamed Rice, Bok Choy with Miso Orange Dressing & Sesame Seeds

Teriyaki Glazed Tofu 17 (DF)

Japanese Steamed Rice, Bok Choy with Miso Orange Dressing & Sesame Seeds

Pulled Pork Shepherd's Pie \$18 (GF)

Rustic Mashed Potatoes, Cheddar, Carrots & Peas

Vegetarian Tagine 17 (DF)

Couscous with chickpeas, Root Vegetable & Dried Fruit Stew

Braised Lamb Tagine 20(DF)

Couscous with chickpeas, Root Vegetable & Dried Fruit Stew

HOB Mac & Cheese \$15

Smoked Cheddar

Duck Mac & Cheese \$19

Confit Duck, Red Wine Poached Figs, Smoked Cheddar

HOB Jerkup Chicken Legs (DF) 18

Jollof Rice, Steamed Broccoli with HOB Hot Sauce



Frozen Items

Sauces/Soups

African Spiced Tomato Sauce 8 (GF, DF, V)

HOB Fine Foods Frozen Soup 14 (GF, DF, V)

250 ml Red Wine beef Jus 11 (GF, DF)

African Arancini (4 per pack) (Veg) 12

Vegetarian Wellington 10

Chickpea & Chia Seed Vegetarian Pattie with Mushroom duxelles Wrap with Puff Pastry
(Ready to bake)

Cannelloni with Spinach, Ricotta Cheese 16
African Spiced Tomato Sauce & Smoked Cheddar

Vegan Sausage 2 per pack 8.5

4oz Braised Pork Belly 10 (DF)

Duck Confit 11

Cured & confit in Duck fat. Cooked & ready to eat

6 Moroccan Lamb Meatballs 25 (GF, DF)
Spicy Tomato Sauce