



### **Vegetarian & Vegan Brunch Menu**

#### **Beans on Toast \$7**

Olive Oil & Fresh Herbs  
Vegan

#### **Hippie Benny \$15**

Soft Poached Eggs, Chick Pea Cake, Kale & Wild Mushrooms, Stinging Nettle Hollandaise,  
Organic Greens with Preserved Young Spruce Tip Vinaigrette

#### **Vegetarian Tagine \$15**

Stone Bridge Farm Soft Poached Eggs, Pearl Couscous, North African Root Vegetable & Dried  
Fruit Stew with Preserved Lemons

*\*available as Vegan option\**

#### **African Arancini \$9**

Bocconcini, Ghanaian Style Spiced Tomato, Shaved Parmesan

#### **HOB Wrap \$9**

Scrambled Eggs, Jollof Rice, Spiced Beans, Pickled Vegetables

*\*available as Vegan option\**

#### **Vegan Island Bowl \$15**

Smoked Tempeh, Ancient Grains, Foraged Pickled Sea Asparagus, Japanese Knotweed, Radish,  
Elderflower Vinaigrette & Toasted Hemp Seeds

#### **Rasta Bowl \$15**

Chayote, Carrots & Beets Slaw, Bulgur Wheat, Crispy Exotic Chips, Mango & Habanero Salsa

Vegan

#### **Sides**

Chef Castro Exotic Chips with Harissa Aioli \$5

Organic Green Salad with Elderflower Vinaigrette \$5

*See other side for Regular Menu options. Please place your order at the counter with our friendly staff.*