



FIVE COURSE AFRICAN-INSPIRED MENU

BERBERE SPICED FRIED PLANTAIN (DF, GF)

Bacon Jam, Pickled Onion & Candied Jalapeno

JERK CHICKEN TACO (DF)

Maiiz Corn Tortilla, Mango Salsa, HOB Jerkup Sauce

BEEF SUYA (DF, GF)

Spicy Nigerian Style Beef Skewer, Beetroot, Coleslaw,
Charred Lemon Vinaigrette, Cilantro & Roasted Peanut

CRISPY PACIFIC RED SNAPPER (GF, DF)

Grilled Onions, Roasted Peppers, Shito & Pepper Relish

COCONUT RICE PUDDING (GF, DF)

Fresh Young Coconut, Mango & Mint Salad, Crushed Nuts

\$65

Suggested Wine Pairings: Unsworth Chardonnay

Suggested Wine Pairings: Hillside Gewurztraneer Naramata Beach

Suggested Wine pairings: *Blue Grouse Rosé, Cowichan Valley, BC*

Suggested Beer Pairing: *Small Goods, House of Boateng Collab: North To Paradise Spiced
Mango Dark Lager*

Suggested cocktail pairing : Gold Coast Martini

*Sheringham Vodka, Sheringham Coffee Liqueur, Roasted Pineapple, Salted
Caramel, Cold Seated Coffee, Ginger*