

STARTERS

- RUSTIC MUSHROOM SOUP** our special combination of porcini, girolle, oyster and button mushrooms, with wood-toasted sourdough 18.00
- CHOPPED KALE SALAD** with avocado cream and walnuts 30.00
- COBB SALAD** grilled fresh greens, corn, kyuri, cherry tomato, avo, gorgonzola, mustard, honey, hard boiled egg 28.00
+ Grilled Chicken 8.00

BREAKFAST CLASSICS

Served with one choice of Crusty Multigrain - Wholemeal - Farmhouse White - Gluten Free (+RM3)

- FIRST SQUARE OF THE DAY** two omega eggs, sautéed potatoes, baked beans, grilled tomatoes
Beef Pastrami & Chicken Mushroom Cheese Sausage 31.00
Halloumi & Portobello Mushroom 32.00
- ROASTED AUBERGINE SHAKSHUKA** omega baked egg, aubergine and tomato stew, crumbled feta. ****please allow 15 mins to prep* 22.90
- CHILLI SCRAMBLED EGGS** red chilli, shallots, parmesan, chives. Choice of one: Crusty Multigrain / Gluten Free (+RM3) 13.90
- GREEN OMELETTE** egg whites, basil pesto, feta, avo 20.90
- OUR SIGNATURE BENEDICTS** poached omega eggs with housemade hollandaise, with one choice of Crusty Multigrain Sourdough or Housemade Bagel
Smoked Salmon 32.90
Turkey Ham 25.90
Portobello Mushroom 28.90
- CLASSIC OMELETTE**
Plain 9.50
Classic Cheese 16.50
Turkey Ham and Cheese 19.90
- COUPLE OF EGGS** two omega eggs (fried, scrambled, poached), accompanied with freshly baked bread of your choice. Served with salted butter and one choice of homemade spread Marmalade - Kaya - Housemade Peanut Butter 12.50
- HUCKLEBERRY NASI LEMAK** coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber
+ Chicken Rendang (250g) 28.00
+ Sotong Sambal (100g) 22.00
- PRAWN MEE SIAM** stir-fry rice vermicelli with prawns, chicken, fried tofu and shredded omelette 28.00

SANDWICHES

- CHICKEN & AVO** basil pesto, grilled cherry tomatoes, rocket, soft multigrain bread 23.90
- HOT BEEF PASTRAMI** with Dijon mustard, gherkins, caraway bread 31.90
- PRIME RIB CIABATTA** beef striploin, mayo, horseradish, rocket, caramelized onions in homemade ciabatta 30.00
- NEW SMOKED PASTRAMI CIABATTA WITH CARAMELIZED ONIONS** the pastrami is cured for 6 days, seasoned with salt, pepper and herbs, smoked for 6 to 8 hours by @beardbrothersbbq giving it a tender texture and full of flavour. Complemented with caramelized onions, horseradish, mayo, fresh rocket on soft ciabatta 37.75
- HUCKLEBERRY BREAKFAST BURRITO** scrambled eggs, potato hash, jalapeños, avo, gooey cheese, garlic aioli, salsa, pinto and black beans in a tortilla wrap, served with jalapeño sour cream 24.90
- SMASHED AVO TOAST** cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime. Choice of one: Crusty Multigrain / Gluten Free (+RM3) 19.90
+ Poached Egg 4.50
- MEATBALL SUB** homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette 30.00
- VEGANESE BEDOUIN WRAP / BOWL** falafel, chickpeas, baba ganoush aioli, tomato salsa iceberg lettuce wrapped in a tortilla and served with fries 21.00
**Paleo & Keto option - ditch the wrap and fries, make it into a delicious bowl*
- NEW CHARGRILLED ZUCCHINI & PEPITA PESTO** with feta, sunflower, pumpkin and poppy seeds, kalamata olives, pickled onions 25.00
*** choice of crispy ciabatta bread or soft turkish bread.*

LUNCHTIME TOASTIES

All toasties are served with gherkins on the side

- ARTICHOKE & SPINACH** with parmesan, crusty multigrain 20.90
- TUNA MELT** grilled mozzarella, housemade tuna filling, caraway bread 22.90
- OOEY GOOEY CHEESE** fontina, mozzarella, Dijon mustard, caramelised onions, crusty multigrain 21.90
- HAM & CHEESE** with house-made raw honey mustard dressing 31.50
- TRUFFLE CHEESE & ONION JAM TOASTIE** gouda, smoked cheddar, truffle paste, truffle oil and homemade onion jam 29.00

BURGERS

- HALLOUMI BURGER** aubergine, hummus, red onion, harissa, Turkish bread, fries 36.00
- HUCKLEBERRY CHEESEBURGER** juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, fresh tomatoes, lettuce, fries 38.00
- TRUFFLE BURGER** sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese aioli, fries 59.00
- HALIBUT FISH FILLET BURGER** lathered with our own house-made tartar sauce, served with a side of house salad or fries 38.00
- CLASSIC HOT DOG** chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries 28.00
- NEW TRUFFLE DOG** our classic dog topped with truffle celery relish, truffle mayo & American cheese 38.00

PASTAS

- DUCK BACON & EGG SPAGHETTI** aglio olio, poached egg on top, chilli flakes, sliced garlic 27.90
- SALMON CARBONARA** fettuccine pasta tossed with light, creamy sauce with sautéed salmon trout, shallots and chilli flakes 28.90
- BEEF BACON CARBONARA** fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes 32.00
- CACIO E PEPE** spaghetti, cream, black peppercorn, Grana Padano, pecorino, parmesan, lemon zest 26.00
- NEW CREAMY HARISSA & CRISPY CHICKEN PASTA** spicy rigatoni in a creamy harissa-arrabbiata sauce, topped with crispy, breaded chicken 42.00
- TRUFFLE FETTUCCINE** fettuccine, truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage 58.00
- SQUID INK AL FRUTTI DE MARE** fresh seasonal seafood, homemade tomato paste and prawn bisque sauce tossed with squid ink spaghetti 68.00
- SAMBAL LINGUINE** linguine, spicy shrimp sambal, shiitake, crispy anchovies, poached egg, coriander 35.00
- BEEF LASAGNA** pasta layers generously filled with a blend of minced beef and pastrami in our chef's secret sauce, generously smothered with parmesan, bechamel and a side of house salad ****please allow 20 mins to prep* 28.50
- CAST IRON MAC & CHEESE** rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato + Beef Short Ribs 38.00
20.00

LUNCH SPECIALS AVAILABLE FROM 12:00 PM

- HONEY-MINT GLAZED RACK OF LAMB** marinated lamb rack with rainforest honey, mint, soy sauce coriander and garlic, served Australian baby rocket leaves 98.00
- MULWARRA BLACK ANGUS TENDERLOIN** 110.00
Coated in a spicy, smoky dry rub and grilled to perfection.
- FISH & CHIPS** sea bass coated in our housemade batterblend, mesclun slaw, fries, tartar sauce 42.00

PIES

All pies are served with a side of house salad

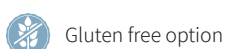
- CHICKEN PIE** 22.90
- BEEF PIE** 27.90
Golden puff pastry pie of hearty chicken stew / slow-cooked beef with mushrooms and carrots

DESSERT

- HUCKLEBERRY BANANA FRENCH TOAST** dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts, one choice of Homemade Apple Syrup / Organic Raw Honey 25.90

SIDES

- TOAST** Crusty Multigrain - Wholemeal - Farmhouse White (1 slice) 4.50
Gluten Free (1 slice) 7.00
- SPREADS**
Seasonal Jam / Marmalade 3.00
Kaya / Housemade Peanut Butter 2.00
Organic Raw Honey 4.00
French Butter with Sea Salt 3.50
- ½ AVOCADO** 7.50
- HALLOUMI** (50g) 15.00
- BAKED BEANS** 4.00
- PROTEIN**
Beef Pastrami - Turkey Ham - Smoked Duck Bacon - Beef Bacon (50g per protein) 10.50
Chicken Mushroom Cheese Sausage (1 piece) 9.00
Smoked Salmon (50g) 15.00
- MIXED LEAF & HERBS SALADS** 8.00



COFFEE

HOT

Long Black / Americano / Espresso	8.50
Piccolo Latte	9.50
Flat White / Latte	10.50
Cappuccino / Macchiato / Ristretto	10.50
Mocha	12.50

ICED

Long Black / Americano / Espresso	9.20
Piccolo / Flat White / Latte	11.50
Cappuccino	11.50
Mocha	13.50
Affogato	10.90
Cold Brew Coffee	10.90
Bolt Brew Smoothie	17.90
Salted Gula Melaka Iced Coffee	12.90

**Add RM3 for vanilla or hazelnut syrup

**Add RM3 for barista series unsweetened soy / almond / Oatly

SUPERFOOD SIPS

Matcha Latte	10.90
Matcha Latte (Iced)	11.90
Turmeric Latte	12.90
Beetroot Latte	13.50

**Add RM3 for barista series unsweetened soy / almond / Oatly

MILK & CHOCOLATE DRINKS

HOT

Chocolate	14.50
Milk	6.20
Chocolate Milk	8.20

ICED

Chocolate	15.50
Milk	7.20
Chocolate Milk	9.20
Soy Milk	9.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE

Organic Lemongrass Ginger	7.50
Organic Chamomile	10.50
Osmanthus	10.50
Genmaicha	7.50
Sencha	10.50

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	7.50
Earl Grey	9.50
Peppermint	10.50
Apple Cinnamon	10.50
Iced Lemongrass Ginger Tea	10.50

FRESH JUICES

Juices are all 100% natural, slow-pressed to retain all that goodness

GOLDEN GLOW

Orange, lemon, ginger, turmeric, apple	14.90
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GREEN GODDESS

Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	14.90
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RED VELVET

Beetroot, watermelon, red apple, carrot and celery	14.90
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CARROT GINGER ZINGER

Carrot, red apple, lemon with a touch of ginger	14.90
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WATERMELON

	10.50
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ORANGE

	10.50
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*takeaway bottles - additional RM2

KOMBUCHA

Wild Kombucha Peach Blossoms / Sencha Pear / Blueberry Acai / Chrysanthemum Goji / Lychee Rose / Pineapple Crush	16.00
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Leia's Brew Kombucha Passion Fruit / Pomegranate / Ginger	16.00
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MINERAL WATER

Acqua Panna	14.50 (500ml) / 19.50 (1 ltr)
San Pellegrino	14.50 (500ml) / 19.50 (1 ltr)

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Lemon Ginger Soda	10.50
Lychee Lime Soda / Pink Blush Grapefruit	10.50

SMOOTHIES

MANGO TANGO

Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), Greek yoghurt and fresh mint	20.00
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BERRY BLAST

Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	22.00
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GREEN WARRIOR

Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	22.00
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MILKSHAKES

Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream (excluding the Creamy Avo Shake)

VANILLA RAINBOW SHAKE

Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	26.00
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BELGIUM CHOCO SHAKE

Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	26.00
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CREAMY AVO SHAKE

Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	26.00
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FLOATS & FIZZIES

Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer / Lemon & Lime / Root Beer	15.00

MOCKTAILS

ULTIMATE SLUSHIE

Pineapple Juice, Lychee Puree, Vanilla	14.00
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SPARKLING COCONUT

Coconut Water, Pandan, Soda Water	14.00
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DROP THE BEET

Pineapple Juice, Lemon Juice, Beetroot Honey, Yogurt	14.00
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PASSION LEMONADA

Passion Fruit, Lime Juice, Mint Leaves	14.00
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ICED TEA

Ceylon Brew, Lemon Juice, Sugar, and choice of below flavours	14.00
Tropical / Mix Berries	

CRAFT BEER

Desperados Tequila Beer	28.00
Kristoffel White	28.00
Lagunitas Lil Sumpin Sumpin	32.00
Lagunitas IPA	32.00

DRAUGHT BEER

	Happy Hour	
Heineken 1/2 Pint	17.00	20.00
Heineken 1 Pint	25.00	29.00
Guinness 1/2 Pint	17.00	19.00
Guinness 1 Pint	24.00	29.00

WINES & BUBBLIES

	Happy Hour		
WHITE WINE	Gls	Gls	Btl
Cuvee White	27.00	33.00	160.00
Tyrrell's Old Winery Chardonnay 2019	26.00	31.00	150.00
Sauvignon Blanc "F" De Fournier	27.00	33.00	160.00

RED WINE

Tyrrell's Old Winery Cab Sauv 2017	27.00	32.00	160.00
Pinot Noir "F" De Fournier	27.00	33.00	160.00
Sottano Malbec	26.00	32.00	160.00

BUBBLIES

Cava De La Flor	35.00	255.00
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* Prices are subject to 6% Sales & Service Tax and 10% Service Charge