

# DINNER

MONDAY - SUNDAY | 3:30PM ONWARDS

## SOUPS & SALADS

<b>TRUFFLE MUSHROOM SOUP</b> 🍄	34.00
Truffle toast, sautéed forest mushrooms	
<b>SOUP OF THE WEEK</b> <i>Please ask us about today's special</i>	29.00
<b>SUPERFOOD SALAD</b> 🌱	32.00
Romaine, baby spinach, mango, quinoa, rocket, red cabbage, pomegranate, avocado, blueberry, organic honey lemon dressing, mix seeds and nuts	
<b>CAESAR SALAD WITH POACHED EGG</b> 🍳	30.00
Romaine wedges, gorgonzola dressing, poached egg	
<b>SHRIMP &amp; AVOCADO SALAD</b> ★	36.00
Fresh avocado, pickled mango, kale, coriander mint dressing	

### ADD-ON PROTEIN FOR SALADS

GRILLED CHICKEN (100G)	8.00	GRILLED PRAWNS (80G)	14.00
SMOKED SALMON (50G)	14.00	FRESH AVOCADO (1/2)	8.00
GRILLED SALMON (80G)	14.00		

## PASTAS

<b>BLACK TRUFFLE FETTUCCINE</b> 🍄	58.00
Fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	
<b>SHORT RIBS MAC &amp; CHEESE</b>	58.00
Rigatoni, beef short ribs braised in beef jus, our awesome 4-cheese blend (raclette, smoked gouda, reblochon, tomme de kiara)	
<b>SAFFRON PAPPARDELLE WITH BEEF RAGU</b> ★	72.00
Slow cooked beef brisket, celery, carrot, beef jus, tomato, topped with fried sweet potato straws	
<b>ASPARAGUS &amp; LEMON RISOTTO WITH BARRAMUNDI</b> ★	60.00
*CONTAINS ALCOHOL Grilled barramundi, risotto cooked with white wine, German butter, asparagus, lemon zest, parmesan, parsley	
<b>PRAWN &amp; LEEK LINGUINE</b> ★	62.00
Tiger prawns, fresh leek and tomato sautéed in black garlic butter	
<b>SPICY PRAWN &amp; MUSSELS BUCATINI</b> ★	68.00
Chopped New Zealand mussels, fresh prawns, clams, lemon, shallots, garlic, parsley	

## SOURDOUGH PIZZAS Comes in 2 sizes: 8 inch (personal), 12 inch (for sharing)

	8 inch	12 inch
<b>MARGHERITA</b> 🍄	28.00	38.00
Burrata, oregano, homemade tomato sauce, olive oil		
<b>TRUFFLE &amp; MUSHROOM</b> 🍄	48.00	64.00
Fontina, truffle tremor, thyme, caramelised onions		
<b>SMOKED PASTRAMI WITH HONEY DRIZZLE</b>	46.00	62.00
Smoked beef pastrami cured for 6 days and smoked for 6 to 8 hours, mozzarella, smoked scamorza, kale, pomodoro, served with hot honey		
<b>SMOKED MOZZA PEPPERONI</b>	42.00	60.00
Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil		
<b>ANDOUILLE CHICKEN SAUSAGE</b>	38.00	52.00
Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, oregano, onion		
<b>CHILLI PRAWN PESTO</b>	43.00	60.00
Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, oregano		
<b>SMOKED SALMON PIZZA</b> ★	46.00	62.00
Smoked salmon slices, pomodoro sauce, sour cream, dill, fontina cheese, capers, fresh rocket		
<b>SMOKED DUCK PIZZA</b> ★	42.00	60.00
Smoked duck slices, pomodoro sauce, fried garlic, toasted walnuts, orange balsamic, fresh rocket		

## SMALL PLATES

<b>OLIVE &amp; POLENTA BAGUETTE</b> ★ 🍄	22.00
Polenta flour, green and black olives, cheddar and mixed herbs	
<b>GUACAMOLE</b> 🌱	32.00
With jalapeño fruit salad and crispy lavosh bread	
<b>SPINACH &amp; ARTICHOKE DIP</b> 🍄	32.00
Our OG bestseller, served with toasted sourdough	
<b>TRUFFLE FRIES</b> 🍄	28.00
Crispy fries tossed with truffle oil, topped with truffle and parmesan cheese	
<b>SKILLET PRAWNS</b>	42.00
Pesto, melon, wood-toasted sourdough	
<b>PARMESAN CHICKEN TENDERS WITH BANANA KETCHUP</b> ★	29.00
Crispy, golden chicken tenders battered in breadcrumbs and cheese, served with house-made Cavendish banana ketchup	
<b>LAMB MEATBALLS WITH RACLETTE</b> ★	36.00
Juicy lamb meatballs filled with gooey raclette in a plum tomato sauce, served with toasted sourdough	

## BIGGER PLATES

<b>BRAISED WAGYU PIE WITH MORELS &amp; TRUFFLE</b> ★	82.00
Slow-cooked Australian wagyu beef rump (marble 4/5) with truffle, mushroom, celery, carrots and thyme served with salad	
<b>BRAISED BEEF CHEEK &amp; MASHED POTATO</b>	72.00
Sweet potato straws, pickled baby onion, lemon pangrattato	
<b>HONEY MINT GLAZED LAMB RACK</b>	110.00
Marinated lamb rack with rainforest honey, mint, coriander, soy sauce and garlic, served Australian baby rocket leaves	
<b>CHICKEN SCHNITZEL</b> ★	56.00
Cereal-crumbed chicken, pan-fried until crispy and golden, served with fresh rocket and parmesan	
<b>FISH OF THE DAY</b> <i>Please ask us about today's special</i>	68.00

## STEAKS All steaks are served with a side salad and your choice of butter or sauce: bone marrow butter / black garlic butter / chimichurri sides: beef fat chips / mashed potato

<b>GRASS FED AUSSIE RIB EYE (250GM)</b>	156.00
Known for its distinct marbling and superior deep, juicy flavour	
<b>AUGUSTUS GRAIN FED BLACK ANGUS TENDERLOIN (200GM)</b>	156.00
Grain-fed cattle from a farm in Northwest Queensland, the steak is marinated in our smokey 7-spice blend	

## BURGERS All burgers are served with your choice of hand-cut fries, sweet potato chips or salad

<b>HALIBUT FISH FILLET BURGER</b>	40.00
Lathered with our own house-made tartar sauce	
<b>CRISPY FRIED BUFFALO CHICKEN BURGER</b> ★	40.00
Smoky spicy buffalo sauce, crispy buttermilk chicken, celery slaw, gorgonzola cheese dressing	
<b>HUCKLEBERRY BURGER</b>	36.00
Our special beef patty, Huckleberry secret sauce, lettuce, fresh tomato, crispy onion strings, gherkins	
<b>WITH CHEESE</b>	40.00
<b>ADD-ON'S TO BUILD YOUR ULTIMATE BURGER</b>	
SUNNY SIDE-UP EGG	4.00
AMERICAN CHEDDAR CHEESE / GUACAMOLE	6.00
SMOKED DUCK BACON	12.50

## DESSERTS

<b>SOUTHERN PEACH BANANA CRUMBLE</b> ★	32.00
Caramelised peach and banana slices, 70% Belgian dark chocolate, oat cinnamon crumble, hot custard	
<b>FUDGE BROWNIE SUNDAE</b>	32.00
Chunks of house-made chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry	
<b>BURNT CHEESECAKE</b>	30.00
Served with homemade sauce of the week (the sauce may contain alcohol)	
<i>Please ask us about today's special and view our Cake Counter for more delicious options</i>	

## SIDES

<b>WOOD TOASTED SOURDOUGH</b> 4 pieces	8.00
<b>HAND-CUT FRIES / SWEET POTATO CHIPS</b>	14.00

# BEVERAGES

**HUCKLEBERRY**  
BANGSAR SHOPPING CENTRE

## COFFEE

	Hot	Iced
Long Black / Americano / Espresso	10.00	11.00
Piccolo Latte	11.00	13.00
Flat White / Latte / Cappuccino	12.20	13.00
Macchiato	12.00	-
Ristretto	10.00	-
Mocha	17.00	18.00
Affogato	-	22.00
Cold Brew Coffee	-	11.50
Bolt Brew Smoothie	-	17.90
Salted Gula Melaka Coffee	-	18.00

\*\*Add RM3 for vanilla or hazelnut syrup

\*\*Add RM3 for barista series unsweetened soy / almond / oat milk

## SUPERFOOD SIPS

	Hot	Iced
Matcha Latte <i>Made with Niko Neko ceremonial Kiku Matcha</i>	17.00	18.00
Ube Matcha Latte		19.50
Tumeric Latte	12.90	13.90
Beetroot Latte <i>Made with Organicule Beetroot Powder</i>	13.80	14.80

\*\*Add RM3 for barista series unsweetened soy / almond / oat milk

## MILK & CHOCOLATE DRINKS

	Hot	Iced
Chocolate	16.00	17.00
Milk	7.00	8.00
Chocolate Milk	8.50	9.50
Soy / Almond Milk	11.90	12.90
Oat Milk	11.90	12.90

## TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

	Hot	Iced
<b>Herbal (Caffeine-free) / Japanese</b>		
Organic Lemongrass Ginger	10.00	13.00
Organic Chamomile	11.00	13.00
Genmaicha	10.00	-
Osmanthus	13.00	-
Sencha	13.00	-
<b>Traditional &amp; Infusion Black Tea</b>		
Ceylonese	10.00	
Earl Grey	10.00	
Peppermint	13.00	
Apple Cinnamon	13.00	

## FRESH JUICES

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

<b>Golden Glow</b> Orange, lemon, ginger, turmeric, apple	16.00
<b>Green Goddess</b> Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	16.00
<b>Red Velvet</b> Beetroot, watermelon, red apple, carrot and celery	16.00
<b>Carrot Ginger Zinger</b> Carrot, red apple, lemon with a touch of ginger	16.00
<b>Watermelon</b>	12.50
<b>Orange</b>	12.50

\*Takeaway bottles - additional RM2

## KOMBUCHA

<b>Huckleberry Kombucha</b> Calming Jasmine / Vitality Green Tea	15.90
<b>Wild Kombucha</b> Peach Blossoms / Sencha Pear / Blueberry Acai / Chrysanthemum Goji / Lychee Rose / Pineapple Crush	16.00
<b>Leia's Brew Kombucha</b> Passion Fruit / Pomegranate / Ginger	16.00

## FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Pink Blush Grapefruit	12.50
Lychee Lime Soda / Lemon Ginger Soda	13.50

## SMOOTHIES

<b>Mango Tango</b> Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), Greek yoghurt and fresh mint	19.00
<b>Berry Blast</b> Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	24.00
<b>Green Warrior</b> Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	24.00
<b>Dragon Fruit Mango</b> Dragon fruit, mango, homemade roselle jam, yoghurt, fresh milk, chia seeds	22.00

## FRAPPÉ

Epic frill'd up milkshakes, each contains 4 scoops of artisanal ice cream

<b>Vanilla Rainbow Frappé</b> Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	27.50
<b>Belgium Choco Frappé</b> Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	27.50
<b>Creamy Avo Frappé</b> Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	29.00

## FLOATS & FIZZIES

Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer	16.00
Lemon & Lime	16.00
Root Beer	16.00

## MOCKTAILS

<b>Ultimate Slushie</b> Pineapple juice, lychee puree, vanilla	15.00
<b>Sparkling Coconut</b> Coconut water, pandan, soda water	15.00
<b>Drop The Beet</b> Pineapple juice, lemon juice, beetroot, honey, yoghurt	15.00
<b>Passion Lemonada</b> Passion fruit, lime juice, mint leaves	15.00
<b>Iced Tea</b> Ceylon brew, lemon juice, sugar, and choice of below flavours Tropical / Mixed Berries	15.00

## CRAFT BEER

Apple Fox Cider	21.00
Desperados Tequila Beer	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	19.00	23.00
Guinness 1 Pint	28.00	31.00

## WINES

White Wine	Happy Hour	Glass	Bottle
Sottano Chardonnay	28.00	33.00	160.00
Tyrrell's Old Winery Sauvignon Blanc	28.00	33.00	160.00
<b>Red Wine</b>			
Doña Paula Pinot Noir	28.00	33.00	160.00
Sottano Malbec	28.00	33.00	160.00
Tyrrell's Old Winery Cabernet Sauvignon	28.00	33.00	160.00
<b>Prosecco</b>			
Torresella	-	35.00	285.00

## MINERAL WATER

Acqua Panna (500ml / 1litre)	15.50 / 20.50
San Pellegrino (500ml / 1litre)	15.50 / 20.50
Perrier (750ml)	19.50