

DINNER

MONDAY - SUNDAY | 3:30PM ONWARDS

SOUPS & SALADS

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

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

BLACK TRUFFLE FETTUCCINE 🍄 Fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00
SHORT RIBS MAC & CHEESE Rigatoni, beef short ribs braised in beef jus, our awesome 4-cheese blend (raclette, smoked gouda, reblochon, tomme de kiara)	58.00
SAFFRON PAPPARDELLE WITH BEEF RAGU ★ Slow cooked beef brisket, celery, carrot, beef jus, tomato, topped with fried sweet potato straws	72.00
ASPARAGUS & LEMON RISOTTO WITH BARRAMUNDI ★ *CONTAINS ALCOHOL Grilled barramundi, risotto cooked with white wine, German butter, asparagus, lemon zest, parmesan, parsley	60.00
PRAWN & LEEK LINGUINE ★ Tiger prawns, fresh leek and tomato sautéed in black garlic butter	62.00
SPICY PRAWN & MUSSELS BUCATINI ★ Chopped New Zealand mussels, fresh prawns, clams, lemon, shallots, garlic, parsley	68.00
GRILLED PRAWN PUTTANESCA Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes	66.00

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

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

SMALL PLATES

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

BIGGER PLATES

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

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

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

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

DESSERTS

SOUTHERN PEACH BANANA CRUMBLE ★ Caramelised peach and banana slices, 70% Belgian dark chocolate, oat cinnamon crumble, hot custard	32.00
FUDGE BROWNIE SUNDAE Chunks of house-made chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry	32.00
BURNT CHEESECAKE Served with homemade sauce of the week (the sauce may contain alcohol)	30.00

Please ask us about today's special and view our Cake Counter for more delicious options

SIDES

WOOD TOASTED SOURDOUGH 4 pieces	8.00
HAND-CUT FRIES / SWEET POTATO CHIPS	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

Herbal (Caffeine-free) / Japanese

	Hot	Iced
Organic Lemongrass Ginger	10.00	13.00
Organic Chamomile	11.00	-
Genmaicha	10.00	-
Osmanthus	13.00	-
Sencha	13.00	-

Traditional & Infusion Black Tea

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

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

KOMBUCHA

Huckleberry Kombucha Calming Jasmine / Vitality Green Tea	15.90
Wild Kombucha Peach Blossoms / Sencha Pear / Blueberry Acai / Lychee Rose	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

MINERAL WATER

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

SMOOTHIES

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

FRAPPÉ

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

Vanilla Rainbow Frappé Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	27.50
Belgium Choco Frappé Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	27.50
Creamy Avo Frappé 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

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

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

BOTTLED BEER

Heineken	23.00
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WINES

	Happy Hour	Glass	Bottle
White Wine			
Sottano Chardonnay	28.00	33.00	160.00
Tyrell's Old Winery Sauvignon Blanc	28.00	33.00	160.00
Red Wine			
Doña Paula Pinot Noir	28.00	33.00	160.00
Sottano Malbec	28.00	33.00	160.00
Tyrell's Old Winery Cabernet Sauvignon	28.00	33.00	160.00
Rosé			
F de Fournier Rosé	28	34.00	170.00
Prosecco			
Torresella	-	35.00	285.00
Chandon Garden Spritz	-	30.00	275.00