

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 Halloumi & Portobello Mushroom	35.00 35.00
ROASTED AUBERGINE SHAKSHUKA omega baked egg, aubergine and tomato stew, crumbled feta. <i>***please allow 15 mins to prep</i>	25.90
CHILLI SCRAMBLED EGGS red chilli, shallots, parmesan, chives	18.00
OUR SIGNATURE BENEDICTS poached omega eggs with housemade hollandaise, with one choice of Crusty Multigrain Sourdough / Housemade Bagel Smoked Salmon Turkey Ham Portobello Mushroom	35.90 28.90 32.90
CLASSIC OMELETTE Plain Classic Cheese Turkey Ham and Cheese	12.50 19.50 24.90
COUPLE OF EGGS two omega eggs (fried, scrambled, poached), accompanied with freshly baked bread of your choice. Served with salted butter and with one choice of homemade spread Marmalade - Kaya - Housemade Peanut Butter	13.00
HUCKLEBERRY NASI LEMAK coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber + Chicken Rendang (250g) + Sotong Sambal (100g)	28.00 23.90

ON THE LIGHTER SIDE

RUSTIC MUSHROOM SOUP our special combination of porcini, shimeiji and button mushrooms, with grilled wood-toasted sourdough	24.90
SMASHED AVO TOAST cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime, with one choice of Crusty Multigrain / Gluten Free (+RM3) + Poached Egg	24.90 4.50

SANDWICHES & MELTS

TUNA MELT grilled mozzarella, housemade tuna filling, caraway bread	24.90
JALAPEÑO POPPERS MELT jalapeño and beef bacon with mozzarella, cream cheese, cheddar, smoked cheese, with one choice of Multigrain Sourdough / Ciabatta	26.00
SLOPPY JOE MELT minced beef in herby tomato sauce with mozzarella, cheddar, smoked cheese, with one choice of Multigrain Sourdough / Ciabatta	29.50
CHEESE MELT a mix of mustard, mozzarella, cheddar and smoked cheese, with one choice of Multigrain Sourdough / Ciabatta	24.00
BEEF PASTRAMI CIABATTA smoked beef pastrami, horseradish mayo, rocket, caramelized onions in homemade ciabatta	39.50
PRIME RIB CIABATTA beef striploin, horseradish mayo, rocket, caramelized onions in homemade ciabatta	34.00
MEATBALL SUB homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette	34.00
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	27.90
TURKEY HAM & CHEESE with house-made raw honey mustard dressing	33.90
ARTICHOKE & SPINACH TOASTIE with parmesan, rustic sourdough	22.90
OOEY GOOEY CHEESE TOASTIE fontina, mozzarella, Dijon mustard, caramelised onions, rustic sourdough	23.90
TRUFFLE CHEESE & ONION JAM TOASTIE gouda, smoked cheddar, truffle paste, truffle oil and homemade onion jam	34.90
BREAKFAST BAGEL folded eggs made-to-order, beef bacon, aioli, mozzarella, romaine	18.90
CHICKEN PESTO BAGEL grilled chicken breast in homemade rustic pesto, garlic cream cheese, romaine	23.00
TRUFFLE MUSHROOM BAGEL sautéed mushrooms, truffle cream cheese, fresh rocket	26.00

BURGERS

HIBISCUS BBQ CHICKEN BURGER grilled chicken thigh, housemade tangy hibiscus BBQ sauce, pickled sweet hibiscus, fresh tomatoes and lettuce in our freshly baked burger bun, fries	34.80
HUCKLEBERRY CHEESEBURGER juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, fresh tomatoes, lettuce, fries	39.50
TRUFFLE BURGER sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese, aioli, fries	62.00
HALIBUT FISH FILLET BURGER lathered with our own house-made tartar sauce, served with a side of house salad or fries	39.00
CLASSIC HOT DOG chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries	28.00
TRUFFLE DOG our classic dog topped with truffle celery relish, truffle mayo & American cheese	38.00

PASTAS

SALMON CARBONARA fettuccine pasta tossed with light, creamy sauce with sautéed salmon trout, shallots and chilli flakes	34.90
BEEF BACON CARBONARA fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes	34.90
CACIO E PEPE spaghetti, cream, black peppercorn, Grana Padano, pecorino, lemon zest	28.00
CREAMY HARISSA & CRISPY CHICKEN PASTA spicy rigatoni in a creamy harissa-arrabiata sauce, topped with crispy, breaded chicken	43.00
DUCK BACON & EGG SPAGHETTI aglio olio, poached egg on top, chilli flakes, sliced garlic	28.90
SQUID INK FRUTTI DE MARE fresh seasonal seafood, homemade arrabiata sauce and homemade arrabiata sauce tossed with squid ink spaghetti	68.00
BEEF LASAGNA pasta layers generously filled with a blend of minced beef and turkey ham in our chef's secret sauce, generously smothered with parmesan, bechamel and a side of house salad <i>***please allow 20 mins to prep</i>	34.00
TRUFFLE FETTUCCHINE fettuccine, truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00
CAST IRON MAC & CHEESE rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato + Beef Short Ribs (contains alcohol)	38.00 24.00

LUNCH SPECIALS AVAILABLE FROM 12:00 PM

FISH & CHIPS sea bass coated in our housemade batterblend, mesclun slaw, fries, tartar sauce	43.00
HONEY-MINT GLAZED RACK OF LAMB marinated lamb rack with rainforest honey, mint, soy sauce coriander and garlic, served Australian baby rocket leaves	110.00
MULWARRA BLACK ANGUS TENDERLOIN (200g) Coated in a spicy, smoky dry rub and grilled to perfection.	120.00

DESSERT

HUCKLEBERRY BANANA FRENCH TOAST dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts, with one choice of Homemade Maple Syrup / Organic Raw Honey	27.00
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SIDES

TOAST Crusty Multigrain - Wholemeal - Farmhouse White (1 slice) Gluten Free (1 slice)	4.50 7.00
SPREADS Seasonal Jam / Marmalade Kaya / Housemade Peanut Butter Organic Raw Honey French Butter with Sea Salt	3.00 2.00 4.00 2.00
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) Chicken Mushroom Cheese Sausage (1 piece) Smoked Salmon (50g)	10.50 9.00 15.00
MIXED LEAF & HERBS SALADS	8.00

GOOD MOOD FOODS

Brighten your meals
Energize your palate

#goodmoodfoods #hforhealthy

Our movement focuses on **servicing you joy and splendour**, because it's scientifically proven that **what you eat affects how you feel**.

RISE & SHINE

-   **NUTTY APPLE OVERNIGHT OATS** Bircher muesli soaked overnight in Greek yoghurt and apple juice, shredded green apple, ground flax seeds, granola, fresh fruits, mixed nuts, organic raw honey 20.50
-   **HUCKLEBERRY GRANOLA** House-baked granola with cold-pressed coconut oil and honey, served with Farmer's Union greek yoghurt, fresh fruits and raw organic honey 22.50
- GREEN OMELETTE** Egg whites, basil pesto, feta and avo, with one choice of Crusty Multigrain / Gluten Free (+RM3) **Paleo & Keto option - omit the bread* 24.00

HOMEMADE HAPPINESS

-   **COBB SALAD** Grilled fresh greens, avo, corn, kyuri, cherry tomato, hard boiled egg, sprinkle of gorgonzola cheese tossed in our cobb salad dressing 29.00
-   **SWEET POTATO & PASTA SALAD** Roasted sweet potato, pasta, red onions, celery, sweet corn, red capsicums, cashews, greens, Caesar dressing 20.00
-   **CHOPPED KALE SALAD** local organic kale from @pluckedveg with avocado cream and walnuts 31.50
-   **CHICKPEA & AVO SANDWICH** Chickpea, mayo salad filling, avo, kyuri, tomatoes, red radish, purple cabbage, romaine on soft multigrain 22.90

Add-On Protein
+ Grilled Chicken (120g) 8.00
+ Grilled Salmon (120g) 18.00

Look out for these icons to help guide you through our menu!




COFFEE

	HOT	ICED
Long Black / Americano / Espresso	9.00	9.50
Piccolo Latte	10.00	12.00
Cappuccino / Flat White / Latte	11.20	12.00
Macchiato	10.80	
Ristretto	10.50	
Mocha	13.50	14.50
Affogata		14.90
Cold Brew Coffee		10.90
Bolt Brew Smoothie		17.90
Salted Gula Melaka Iced Coffee		14.50

**Add RM3 for vanilla / hazelnut syrup / barista series unsweetened soy / almond / oat milk

SUPERFOOD SIPS

Matcha Latte	12.90	13.20
Turmeric Latte	12.90	
Beetroot Latte	13.80	
**Add RM3 for barista series unsweetened soy / almond / oat milk		
 Jamu Shot	12.00/btl	70.00/7 btl

MILK & CHOCOLATE DRINKS

	Hot	Iced
Chocolate	16.00	16.50
Milk	6.20	7.20
Chocolate Milk	8.20	9.20
Soy / Almond Milk	8.90	10.50
Oat Milk	9.00	10.80

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE

Organic Lemongrass Ginger / Genmaicha	9.00
Organic Chamomile / Osmanthus / Sencha	11.00

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	9.00
Earl Grey	9.50
Peppermint / Apple Cinnamon / Iced Lemongrass Ginger Tea	10.50

KOMBUCHA

  HUCKLEBERRY KOMBUCHA	15.90
Calming Jasmine Tea / Vitality Green Tea	

WILD KOMBUCHA


Peach Blossoms / Sencha Pear / Blueberry Acai / Lychee Rose / Chrysanthemum Goji / Pineapple Crush	16.00
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LEIA'S BREW KOMBUCHA

Passion Fruit / Pomegranate / Ginger	16.00
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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

*takeaway bottles - additional RM2

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
  WATERMELON COLLAGEN A scoop of Vital Proteins collagen, watermelon, banana, lime, Greek yoghurt, fresh mint	24.00

*Vital Proteins collagen - Add RM6 for a scoop to any smoothie or fresh juice (10g)

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	27.50
BELGIUM CHOCO SHAKE Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	27.50
CREAMY AVO SHAKE Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	29.00

FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

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

FLOATS & FIZZIES

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

MOCKTAILS

Available from 3pm onwards

Ultimate Slushie Pineapple Juice, Lychee Puree, Spice Syrup	15.00
Sparkling Coconut Coconut Water, Pandan, Soda Water	15.00
Drop The Beet Pineapple Juice, Lemon Juice, Beetroot Honey, Yogurt	15.00
Passion Lemonada Passion Fruit, Lime Juice, Mint Leaves	15.00
ICED TEA Ceylon Brew, Lemon Juice, Sugar, and with one choice of below flavours	15.00
Tropical / Mix Berries	

MINERAL WATER

Acqua Panna	15.50 (500ml) / 20.50 (1 ltr)
San Pellegrino	15.50 (500ml) / 20.50 (1 ltr)

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	Gls	Btl
F Fournier Sauvignon Blanc	28.00	33.00	160.00
Tyrell's Old Winery Chardonnay	28.00	33.00	160.00
Cuvee Prestige Blanc	28.00	33.00	160.00

RED WINE

F Fournier Pinot Noir	28.00	33.00	160.00
Tyrell's Old Winery Cabernet Sauvignon	28.00	33.00	160.00
Cuvee Prestige Rouge	28.00	33.00	160.00

PROSECCO

San Simone D.O.C	35.00	255.00
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*Prices in RM and are subject to 6% Sales & Service Tax and 10% Service Charge