

dinner

MONDAY - SUNDAY
3:30 PM ONWARDS

HUCKLEBERRY
BANGSAR SHOPPING CENTRE

SMALL PLATES

AVAILABLE FROM 3:30 PM ONWARDS

OLIVE & POLENTA BAGUETTE with olive oil and balsamic vinegar	22.00
GUACAMOLE with jalapeño fruit salad and crispy lavosh bread	29.50
SKILLET PRAWNS pesto, melon, wood-toasted sourdough	42.00
SPINACH & ARTICHOKE DIP with wood-toasted baguette	32.00
LAMB MEATBALLS WITH RACLETTE in plum tomato sauce	32.00
CHICKEN LOLLIPOPS deep fried, lightly battered chicken winglets in Vietnamese honey glaze	28.00

VEGGIES

RUSTIC MUSHROOM SOUP our special combination of porcini, girolle, oyster and button mushrooms, with wood-toasted sourdough	24.90
CHOPPED KALE SALAD with avocado cream and walnuts	31.50
COBB SALAD grilled fresh greens, corn, kyuri, cherry tomato, avo, orgonzola, mustard, honey, hard boiled egg + Grilled Chicken	29.00 8.00
CAESAR SALAD romaine lettuce wedges, gorgonzola dressing, hard boiled egg	28.00
GRILLED AUBERGINE charred aubergine, feta and dukkah served with chilli lime cream marinated with pomegranate and date molasses, rainforest honey, cumin	28.00

SOURDOUGH PIZZAS

Our kitchen uses smoked wood chips from America, taking our pizzas to the next level. Comes in 2 sizes: 8 inch (personal), 12 inch (for sharing)

AVAILABLE FROM 3:30 PM ONWARDS.

	8 INCH	12 INCH
MARGHERITA Burrata, dried oregano, homemade tomato sauce, olive oil	26.00	36.00
POMODORO Mozzarella, homemade tomato sauce, fresh basil, dried oregano, chilli flakes	27.00	38.00
BEEF BACON BIANCO Beef bacon, ricotta, mozzarella, garlic pesto, grilled radicchio	43.00	56.00
NEW SMOKED PASTRAMI WITH HOT HONEY DRIZZLE Pastrami by @beardbrothersbbq (the meat is cured for 6 days and smoked for 6 to 8 hours), mozzarella, smoked scamorza, kale, rocket, pomodoro, served with hot honey	42.00	58.00

	8 INCH	12 INCH
SMOKED MOZZA PEPPERONI Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil + Extra Beef Pepperoni	38.00	48.00
ANDOUILLE CHICKEN SAUSAGE Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, dried oregano, onion	30.00	45.00
CHILLI PRAWN & PESTO Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, dried oregano	43.00	58.00
GRUYERE & CARAMELISED ONIONS Gruyere, caramelised onions, sour cream, dried oregano, olive oil	45.00	56.00
MUSHROOM & TRUFFLE Fontina, truffle tremor, thyme, caramelised onions	52.00	62.00

PASTAS

CACIO E PEPE Spaghetti, cream, black peppercorn, Grana Padano, pecorino, lemon zest	28.00
BLACK TRUFFLE FETTUCCHINE Fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00
BEEF BACON CARBONARA Fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes	34.90
SHORT RIBS MAC & CHEESE Rigatoni, beef short ribs braised in red wine, our awesome 4-cheese blend (raclette, smoked gouda, reblochon, tomme de kiara)	62.00
RIGATONI ALLA VODKA Rigatoni, vodka-infused tomato sauce, almond milk, cherry tomato, kale, chilli flakes	35.00
GRILLED PRAWN PUTTANESCA Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes	62.00
SQUID INK AL FRUTTI DE MARE Fresh seasonal seafood, homemade arrabiata sauce and prawn bisque sauce tossed with squid ink spaghetti	68.00
SCALLOPS CAULI-RISOTTO Pan-seared scallops with cauliflower risotto, tarragon vinaigrette	59.00

MAINS

SALMON WITH MANGO & AVO Crispy skin Atlantic salmon, pickled mango, smashed avo	47.00
FISH & CHIPS Sea bass coated in our housemade batterblend, mesclun slaw, fries, tartar sauce	43.00
ROASTED SPRING CHICKEN Marinated for 24 hours with green cardamom and turmeric, salad of the day, mint and cumin aioli ***please allow 20 mins to prep	62.00
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
GRASS-FED AUSSIE RIB EYE Australian Black Angus (250g) Choice of one side: Truffle Mash / Bone Marrow Mash / Hand-cut Fries Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri	140.00
MULWARRA BLACK ANGUS TENDERLOIN (200g) Coated in a spicy, smoky dry rub and grilled to perfection. Choice of one side: bone marrow mash / fries Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri	120.00

BURGERS

TRUFFLE BURGER Sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese aioli, fries	62.00
BUTTERMILK CHICKEN BURGER Deep-fried buttermilk chicken thigh, our house slaw, mayo-sriracha sauce, lettuce, fresh tomato	35.90
HUCKLEBERRY CHEESEBURGER Juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, fresh tomatoes, lettuce, hand-cut fries	39.50
HALIBUT FISH FILLET BURGER Lathered with our own house-made tartar sauce, served with a side of house salad or fries	39.00
MEATBALL SUB Homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette	34.00
PRIME RIB CIABATTA Beef striploin, horseradish mayo, rocket, caramelized onions in homemade ciabatta	34.00
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

DESSERTS

SOUTHERN PEACH & BANANA CRUMBLE Caramelised peach and banana slices, 70% Belgian dark chocolate, oat cinnamon crumble, hot custard	22.00
FUDGE BROWNIE SUNDAE Chunks of housemade chocolate brownie, Belgian chocolate ice cream, our Nutella fudge sauce, whipped cream, an old-school cherry	28.00
HUCKLEBERRY BURNT CHEESECAKE Served with homemade sauce of the week (contains alcohol)	26.00
AFFOGATO Hot espresso poured over artisanal vanilla ice cream	18.00

SIDES

WOOD-TOASTED SOURDOUGH 4 pieces	8.00
MIXED LEAF & HERBS SALAD	8.00
HAND-CUT FRIES	10.00
CAULI-RISOTTO	22.00

HOUSEMADE CONDIMENTS

FRENCH BUTTER WITH SEA SALT	2.00
BONE MARROW BUTTER BEARNAISE SAUCE	10.00
CHIMICHURRI SAUCE BLACK PEPPER SAUCE	6.00

* Prices are subject to 6% Sales & Service Tax and 10% Service Charge



COFFEE

HOT

Long Black / Americano / Espresso	9.00
Piccolo Latte	10.00
Flat White / Latte / Cappuccino	11.20
Macchiato	10.80
Ristretto	10.50
Mocha	13.50

ICED

Long Black / Americano	9.50
Piccolo / Flat White / Latte	12.00
Cappuccino	12.00
Mocha	14.50
Affogato	14.90
Cold Brew Coffee	10.90
Bolt Brew Smoothie	17.90
Salted Gula Melaka Iced Coffee	14.50

**Add RM3 for vanilla or hazelnut syrup

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

SUPERFOOD SIPS

Matcha Latte	12.90
Matcha Latte (Iced)	13.20
Turmeric Latte	12.90
Beetroot Latte	13.80

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

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	9.00
Organic Chamomile	11.00
Osmanthus	11.00
Genmaicha	9.00
Sencha	11.00

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	9.00
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	16.00
Orange, lemon, ginger, turmeric, apple	

GREEN GODDESS	16.00
Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	

RED VELVET	16.00
Beetroot, watermelon, red apple, carrot and celery	

CARROT GINGER ZINGER	16.00
Carrot, red apple, lemon with a touch of ginger	

WATERMELON	12.50
-------------------	-------

ORANGE	12.50
---------------	-------

*takeaway bottles - additional RM2

KOMBUCHA

Huckleberry Kombucha Calming Jasmine / Vitality Green Tea	15.90
Wild Kombucha Peach Blossoms / Sencha Pear / Blueberry Acai / Chrysanthemum Goji / Lychee Rose / Pineapple Crush	16.00
Leia's Brew Kombucha 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

MANGO TANGO	19.00
Fresh plump juicy mangoes with Organicule Baobab Powder (digestion aid), Greek yoghurt and fresh mint	

BERRY BLAST	24.00
Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	

GREEN WARRIOR	24.00
Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	

MILKSHAKES

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

VANILLA RAINBOW SHAKE	27.50
Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble	

BELGIUM CHOCO SHAKE	27.50
Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	

CREAMY AVO SHAKE	29.00
Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	

FLOATS & FIZZIES

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

MOCKTAILS

ULTIMATE SLUSHIE	15.00
Pineapple Juice, Lychee Puree, Vanilla	

SPARKLING COCONUT	15.00
Coconut Water, Pandan, Soda Water	

DROP THE BEET	15.00
Pineapple Juice, Lemon Juice, Beetroot Honey, Yogurt	

PASSION LEMONADA	15.00
Passion Fruit, Lime Juice, Mint Leaves	

ICED TEA	15.00
Ceylon Brew, Lemon Juice, Sugar, and choice of below flavours Tropical / Mix Berries	

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 & BUBBLIES

WHITE WINE	Happy Hour	Gls	Btl
Sauvignon Blanc F De Fournier 2018	28.00	33.00	160.00
Tyrell's Old Winery Chardonnay 2019	28.00	33.00	160.00
Cuvee Prestige Blanc	28.00	33.00	160.00

RED WINE	Happy Hour	Gls	Btl
Pinot Noir F De Fournier 2017	28.00	33.00	160.00
Tyrell's Old Winery Cab Sau 2017	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	

MINERAL WATER

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