


LUNCH MENU | FOR DINE-IN ONLY



AVAILABLE FROM MONDAY TO FRIDAY | 11.00AM TO 4.30PM
LAST CALL: 4.00PM


MAINS


 **ROASTED AUBERGINE SHAKSHUKA**..... 22.9
Tunisian style omega baked egg in slow cooked roasted aubergine and tomato stew, topped with feta and served with our house-baked bread to mop up the sauce. Absolutely warm and comforting. **** please allow for 20 minutes cooking time**

EGGS BENEDICT


Poached omega eggs with choice of either turkey ham or smoked salmon, house-made hollandaise on choice of bread. **** choice of sourdough: crusty Farmers bread, crusty multigrain or brioche bun.**

Smoked Salmon 32.9 Turkey Ham 25.9

 **CHILLI CHEESE SCRAMBLED EGGS**..... 13.9
A great way to start the morning with a slightly spicy, light and soft scrambled eggs on toast.

 **FIRST SQUARE OF THE DAY**..... 31.0
2 omega eggs as you like them (*fried, poached or soft scrambled*) with sauteed potatoes, beef pastrami, chicken mushroom cheese sausage, baked beans, rockets, grilled tomatoes and choice of toasted bread. **** choice of sourdough: crusty farmer's bread, crusty multigrain or pain de mie white or Huckleberry's gluten free bread +RM3 per slice**

SALAD

 **GADO-GADO SALAD**..... 18.9
Huckleberry's interpretation of this popular Indonesian salad. Romaine lettuce, bean sprouts, red and white cabbage, potato, green beans, cucumber, tempe, crispy fried tofu and spicy peanut sauce.

SUPERFOOD SALAD..... 27.9
Try our nutrient dense salad of romaine, baby spinach, rocket, broccoli, petit pois, beetroot, quinoa, mango, pomegranate and avocado topped with our omega nut and seed mix, tossed with raw organic honey mustard dressing.

CAESAR SALAD..... 28.0
Romaine lettuce wedges, gorgonzola dressing, hard boiled egg.

SOUPS

MUSHROOM SOUP..... 18.9

PIES


CHICKEN PIE..... 22.9
Golden puff pastry pie of hearty chicken stew with mushrooms and carrots, served with a side of house salad.


PASTAS

AGLIO OLIO & EGG PASTA..... 17.9
A simple, hearty dish of spaghetti, poached egg, chilli flakes, shallots.

DUCK BACON & EGG PASTA..... 27.9
A simple, aglio olio dish of spaghetti, house-made duck bacon, poached egg, chilli flakes, shallots.

SALMON CARBONARA..... 28.9
Fettuccine pasta tossed with light, creamy sauce with sauteed salmon trout and chilli flakes.

 **CACIO E PEPE**..... 26.0
Spaghetti, cream, black peppercorn, Grana Padano, pecorino, parmesan, lemon zest.

 **SMOKED PEPPER PASTA**..... 22.0
Spicy tomato sauce, topped with parmesan and pangrattato.


SAMBAL LINGUINE..... 35.0
Linguine, spicy shrimp sambal, shiitake, crispy anchovies, poached egg, coriander.


DAN DAN NOODLES..... 16.9
Spaghetti in tahini, vinegar & soy sauce, with soy minced chicken, shiitake, crispy prawn sambal, pak choy & poached eggs.

BEEF LASAGNA..... 28.5
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 for 20 minutes cooking time**

SPECIALITY SANDWICHES

Please allow 20 minutes for our grilled sandwiches.

 **ARTICHOKE SPINACH**..... 20.9
Delicious filling of creamy artichoke, spinach and parmesan cheese - sandwiched between perfectly toasted bread, served with a side of house salad.

 **TUNA MELT TOASTIE**..... 22.9
Grilled cheddar cheese sandwich with a house-made tuna salad filling, served with a side of house salad.


CHICKEN & AVO..... 23.9
Basil pesto, grilled cherry tomatoes, rocket, soft multigrain bread.


HOT BEEF PASTRAMI..... 31.9
With Dijon mustard, gherkins, caraway bread.


HUCKLEBERRY GRILLED HAM & CHEESE..... 31.5
Our version of grilled turkey ham and cheese with house-made raw honey mustard dressing, served with a side of house salad.

HALIBUT FISH FILLET BURGER..... 28.9
Lathered with our own house-made tartar sauce, served with a side of house salad or fries.

OLD FASHION BURGER..... 21.9
Traditional old school burger of juicy beef patty, our secret sauce, tomatoes and lettuce on a buttery brioche bun, served with a side of house salad or fries.

 **HUCKLEBERRY BREAKFAST BURRITO**..... 24.9
Scrambled eggs, potato hash, avocado, shredded cheese, jalapeno sour cream, salsa, pinto and black beans in a tortilla wrap.

 **EGGY POP**..... 13.9
Fluffy scrambled eggs, garlic aioli, gooey cheese, avo, smoky tomato ketchup in a brioche bun
Smoked Duck Bacon 6.00

 **AVOCADO TOAST**..... 19.9
Mashed fresh avocado on sourdough toast, cherry tomatoes, rocket, feta cheese, basil oil drizzle, a dash of nutty spiced dukkah and burnt lime.

SWEETS

BANANA FRENCH TOAST..... 25.9
Thick slice of brioche dipped in a rich custard, cooked in butter. Topped with bananas, toasted walnuts, choice of house-made apple syrup or raw honey.

Please see our takeaway counter for today's selection of fresh cakes, tarts, pies and more.

SIDES

SLICE OF TOAST
Crusty farmer's bread, crusty multigrain, pain de mie white sandwich 4.5
Huckleberry's gluten free bread 7.0

HOUSE-MADE FRUIT PRESERVE OR KAYA 2.0

SALTED BUTTER 2.0

HOUSE SIDE SALAD 4.0

EXTRA OMEGA EGG 4.5

RAW ORGANIC HONEY 4.0

SAUTEED MUSHROOMS 5.0

BAKED BEANS 4.0

1/2 AVOCADO 7.5

FRIES 8.5


CHICKEN MUSHROOM CHEESE SAUSAGE 9.0

BEEF PASTRAMI..... 10.5

TURKEY HAM 10.5

SMOKED DUCK BACON 10.5

SMOKED SALMON 15.0

 Opt for gluten free pasta +RM6 per portion
Please allow 10 minutes for our gluten free pasta.

 Signature  Vegetarian  Gluten free option

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



COFFEE

HOT

Long Black / Americano / Espresso	8.5
Piccolo Latte	9.5
Flat White / Latte / Cappuccino / Macchiato / Ristretto	10.5
Mocha	12.5

ICED

Long Black / Americano / Espresso	9.2
Piccolo / Flat White / Latte / Cappuccino	11.5
Mocha	13.5
Affogato	13.9
Cold Brew Coffee	10.9
Salted Gula Melaka Iced Coffee	12.9

**** Add RM3 for vanilla or hazelnut**

****Add RM3 for barista series unsweetened soy or almond milk**

SUPERFOOD LATTES

Matcha Latte	10.9
Matcha Latte (Iced)	11.9
Turmeric Latte	12.9
Beetroot Latte	13.5

****Add RM3 for barista series unsweetened soy or almond milk**

MILK & CHOCOLATE DRINKS

HOT

Chocolate	14.5
Milk	6.2
Chocolate Milk	8.2

COLD

Chocolate	15.5
Milk	7.2
Chocolate Milk	9.2
Soy Milk	9.9

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE SENCHA

Organic Lemongrass Ginger / Genmaicha	7.5
Organic Chamomile / Osmanthus / Sencha	10.5

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	7.5
Earl Grey	9.5
Peppermint / Apple Cinnamon / Iced Lemongrass Ginger Tea	10.5

WILD KOMBUCHA

Peach Blossoms / Chrysanthemum Goji / Blueberry Acai	14.0
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FRESH JUICES

GOLDEN GLOW	14.9
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Orange, lemon, ginger, turmeric, apple

GREEN GODDESS	14.9
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Baby spinach, kyuri cucumber, apple, pineapple, celery, and lemon

RED VELVET	14.9
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Beetroot, watermelon, red apple, carrot and celery

CARROT GINGER ZINGER	14.9
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Carrot, red apple, lemon with a touch of ginger

WATERMELON	10.5
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ORANGE	10.5
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PINEAPPLE & COCONUT	9.5
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FRESH FRUIT SODA INFUSIONS

Hand-crafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Lemon Ginger Soda / Lychee Lime Soda / Pink Blush Grapefruit	10.5
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SMOOTHIES

MANGO TANGO	17.0
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Fresh plump juicy mangoes with Greek yoghurt and fresh mint

****Add RM3 for Organicule Baobab powder (digestion aid with a tangy flavour)**

PINK LADY	22.0
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Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder

GREEN WARRIOR	22.0
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Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water

KEFIR KOLADA	15.5
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Kefir milk, pineapple, coconut water and organic raw honey

MILKSHAKES

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

VANILLA RAINBOW SHAKE	26.0
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Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble

BELGIUM CHOCO SHAKE	26.0
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Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble

MILK CHOCO SHAKE	26.0
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Milo, chocolate ice cream, topped with whipped cream, marshmallows, chocolate sprinkles and Milo dusting

COFFEE LOVER SHAKE	26.0
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French coffee ice cream, cold brew coffee, fresh milk, topped with whipped cream, chocolate sprinkles and chocolate coffee bean

CREAMY AVO SHAKE	26.0
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Creamy avocado, vanilla ice cream, fresh milk, and a nice dash of gula melaka syrup

FLOATS & FIZZIES

Bundaberg Root Beer Float	21.5
Bundaberg Root Beer / Ginger Beer / Lemon Lime	15.0

MINERAL WATER	500 ML / 1 LTR
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Acqua Panna / San Pellegrino	14.5 / 19.50
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BOTTLED BEERS

Guinness	18.5
Strongbow Golden Apple	16.0

WINES & BUBBLIES

WHITE	GLS / BTL
Cuvée Prestige Blanc	33.0 / 160.0
Sauvignon Blanc "F" de Fournier	33.0 / 160.0
Reto Chardonnay	31.0 / 150.0

RED	GLS / BTL
Cuvée Prestige Rouge	33.0 / 160.0
Pinot Noir "F" De Fournier	31.0 / 160.0
Oxford Landing Cabernet Shiraz	33.0 / 160.0

BUBBLIES	GLS / BTL
Perelada Brut Reserva	32.0 / 220.0

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