



# WEEKEND BRUNCH MENU

## FOR DINE-IN ONLY

AVAILABLE FROM SATURDAY TO SUNDAY | 11.00AM TO 4.30PM [LAST CALL: 4.00PM]

### HUCKLEBERRY BENEDICTS

We've realized a good Benny is one of the most gratifying comfort foods for brunch. So we have curated a selection of interesting combinations for your enjoyment. The only commonality are the poached omega eggs and house-made hollandaise - the fillings are where flavors get a little interesting.


**TURKEY HAM**..... 25.9  
Choice of crusty Farmers bread, crusty multigrain or brioche bun.

**SMOKED SALMON**..... 32.9  
Choice of crusty Farmers bread, crusty multigrain or brioche bun.


### 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**

 **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, 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.

### PASTAS

**SPAGHETTI PANGRATTATO**..... 17.9  
Aglio olio pasta, pangrattato, fried egg.

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

 **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**


### PIES

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

**BEEF & MUSHROOM PIE**..... 27.9  
**\*available on Saturdays, Sundays and Public Holidays only\***  
Hearty slow-cooked beef and mushroom stew encrusted in puff pastry, served with a side of house salad.

### SPECIALITY SANDWICHES


 **ARTICHOKE SPINACH**..... 20.9  
*Please allow 20 minutes for our grilled sandwiches.*  
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.

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

**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.


 **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.

### SOUPS

**CHICKEN CHOWDER SOUP**..... 17.9  
**MUSHROOM SOUP**..... 18.9

### 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

<b>GOLDEN GLOW</b>	14.9
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Orange, lemon, ginger, turmeric, apple

<b>GREEN GODDESS</b>	14.9
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Baby spinach, kyuri cucumber, apple, pineapple, celery, and lemon

<b>RED VELVET</b>	14.9
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Beetroot, watermelon, red apple, carrot and celery

<b>CARROT GINGER ZINGER</b>	14.9
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Carrot, red apple, lemon with a touch of ginger

<b>WATERMELON</b>	10.5
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<b>ORANGE</b>	10.5
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<b>PINEAPPLE &amp; COCONUT</b>	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

<b>MANGO TANGO</b>	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)**

<b>PINK LADY</b>	22.0
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Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder

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

<b>KEFIR KOLADA</b>	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)*

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

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

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

<b>COFFEE LOVER SHAKE</b>	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

<b>CREAMY AVO SHAKE</b>	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

Acqua Panna / San Pellegrino	<b>500 ML / 1 LTR</b> 14.5 / 19.5
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## BOTTLED BEERS

Guinness	18.5
Strongbow Golden Apple	16.0

## WINES & BUBBLIES

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

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

<b>BUBBLIES</b>	<b>GLS / BTL</b>
Perelada Brut Reserva	32.0 / 220.0

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