

day menu

HUCKLEBERRY

FOR DINE-IN ONLY

MONDAY - SUNDAY
9:00 AM - 4:00 PM

STARTERS

RUSTIC MUSHROOM SOUP our special combination of porcini, girolle, oyster and button mushrooms, with wood-toasted sourdough 18.00

SALADS

CHOPPED KALE SALAD with avocado cream and walnuts 30.00

COBB SALAD grilled fresh greens, corn, kyuri, cherry tomato, avo, gorgonzola, mustard, honey, hard boiled egg 28.00
+ Grilled Chicken 8.00

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 31.00
Beef Pastrami & Chicken Mushroom Cheese Sausage 32.00
Halloumi & Portobello Mushroom

ROASTED AUBERGINE SHAKSHUKA omega baked egg, aubergine and tomato stew, crumbled feta. ***please allow 15 mins to prep 22.90

CHILLI SCRAMBLED EGGS red chilli, shallots, parmesan, chives. Choice of one: Crusty Multigrain / Gluten Free (+RM3) 13.90

GREEN OMELETTE egg whites, basil pesto, feta, avo 20.90

HUCKLEBERRY NASI LEMAK coconut basmati and wild rice, anchovy sambal, hard boiled egg, fried anchovies, peanuts, fresh cucumber 12.00
+ Chicken Rendang (250g) 28.00
+ Sotong Sambal (100g) 22.00

OUR SIGNATURE BENEDICTS poached omega eggs with housemade hollandaise, with one choice of Crusty Multigrain Sourdough or Housemade Bagel 32.90
Smoked Salmon 25.90
Turkey Ham 28.90
Portobello Mushroom

CLASSIC OMELETTE 9.50
Plain 16.50
Classic Cheese 19.90
Turkey Ham and Cheese

SANDWICHES

All our breads are freshly baked in-house and we have put plenty of thought into pairing a specific bread with a particular filling

CHICKEN & AVO basil pesto, grilled cherry tomatoes, rocket, soft multigrain bread 23.90

HOT BEEF PASTRAMI with Dijon mustard, gherkins, caraway bread 31.90

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 24.90

SMASHED AVO TOAST cherry tomatoes, rocket, feta, basil oil, dukkah, charred lime. Choice of one: Crusty Multigrain / Gluten Free (+RM3) 19.90
+ Poached Egg 4.50

LUNCHTIME TOASTIES

ARTICHOKE & SPINACH with parmesan, crusty multigrain 20.90

TUNA MELT grilled mozzarella, housemade tuna filling, caraway bread 22.90

OOEY GOOEY CHEESE fontina, mozzarella, Dijon mustard, caramelised onions, crusty multigrain 21.90

HAM & CHEESE FRENCH TOASTIE turkey ham, mozzarella, farmhouse white bread dipped in custard and grilled, honey mustard 31.50

NEW

LUNCH SPECIALS

AVAILABLE FROM 12:00 PM ONWARDS

SPANISH OCTOPUS grilled Spanish octopus, avocado, kale, calamansi vinegar dressing, pickled shallots, red chilli 95.00

HONEY-MINT GLAZED RACK OF LAMB marinated lamb rack with rainforest honey, mint, soy sauce coriander and garlic, served Australian baby rocket leaves 98.00

GRASS-FED WAGYU TENDERLOIN, Australian Black Angus Wagyu (250g) 240.00
Choice of one side: Truffle Mash / Bone Marrow Mash / Hand-cut Fries
Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri

BLACK TRUFFLE FETTUCCINE fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage 58.00

MAINS

HALLOUMI BURGER aubergine, hummus, red onion, harissa, Turkish bread, fries 36.00

HUCKLEBERRY CHEESEBURGER juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, semi-dried tomatoes, lettuce, fries 38.00

DUCK BACON & EGG SPAGHETTI aglio olio, poached egg on top, chilli flakes 27.90

SALMON CARBONARA fettuccine pasta tossed with light, creamy sauce with sauteed salmon trout and chilli flakes 28.90

CACIO E PEPE spaghetti, cream, black peppercorn, Grana Padano, pecorino, parmesan, lemon zest 26.00

SMOKED PEPPER PASTA spicy tomato sauce, topped with parmesan and pangrattato 22.00

SAMBAL LINGUINE linguine, spicy shrimp sambal, shiitake, crispy anchovies, poached egg, coriander 35.00

DAN DAN NOODLES spaghetti in tahini, vinegar and soy sauce, with soy minced chicken, shiitake, crispy prawn sambal, pak choy and poached eggs 16.90

BEEF LASAGNA 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 20 mins to prep 28.50

CAST IRON MAC & CHEESE rigatoni pasta, our awesome 4-cheese (raclette, smoked gouda, reblochon, tomme de kiara), topped with pangrattato 38.00

DESSERT

HUCKLEBERRY BANANA FRENCH TOAST dipped, grilled, baked custardy brioche, chiquita bananas, toasted walnuts, one choice of Homemade Apple Syrup / Organic Raw Honey 25.90

SIDES

TOAST Crusty Multigrain - Wholemeal - Farmhouse White (1 slice) 4.50
Gluten Free (1 slice) 7.00

SPREADS

Seasonal Jam / Marmalade 3.00
Kaya / Housemade Peanut Butter 2.00
Organic Raw Honey 4.00
French Butter with Sea Salt 3.50

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) 10.50
Chicken Mushroom Cheese Sausage (1 piece) 9.00
Smoked Salmon (50g) 15.00

MIXED LEAF & HERBS SALADS 8.00

beverages

HUCKLEBERRY

COFFEE

HOT

Long Black / Americano / Espresso	8.50
Piccolo Latte	9.50
Flat White / Latte	10.50
Cappuccino / Macchiato / Ristretto	10.50
Mocha	12.50

ICED

Long Black / Americano / Espresso	9.20
Piccolo / Flat White / Latte	11.50
Cappuccino	11.50
Mocha	13.50
Affogato	10.90
Cold Brew Coffee	10.90
Salted Gula Melaka Iced Coffee	12.90

**Add RM3 for vanilla or hazelnut syrup

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

SUPERFOOD LATTES

Matcha Latte	10.90
Matcha Latte (Iced)	11.90
Turmeric Latte	12.90
Beetroot Latte	13.50

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

MILK & CHOCOLATE DRINKS

HOT

Chocolate	14.50
Milk	6.20
Chocolate Milk	8.20

ICED

Chocolate	15.50
Milk	7.20
Chocolate Milk	9.20
Soy Milk	9.90

TEAS & INFUSIONS

All our teas are aromatic loose leaf and organic whenever possible

HERBAL (CAFFEINE-FREE) / JAPANESE

Organic Lemongrass Ginger	7.50
Organic Chamomile	10.50
Osmanthus	10.50
Genmaicha	7.50
Sencha	10.50

TRADITIONAL & INFUSION BLACK TEA

Ceylonese	7.50
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

Orange, lemon, ginger, turmeric, apple	14.90
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GREEN GODDESS

Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	14.90
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RED VELVET

Beetroot, watermelon, red apple, carrot and celery	14.90
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CARROT GINGER ZINGER

Carrot, red apple, lemon with a touch of ginger	14.90
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WATERMELON

	10.50
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ORANGE

	10.50
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*takeaway bottles - additional RM2

KOMBUCHA

Wild Kombucha Peach Blossoms / Chrysanthemum Goji / Blueberry Acai	14.00
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FRESH FRUIT SODA INFUSIONS

Handcrafted and slow-pressed fresh daily

Green Apple Lemon / Cucumber, Mint & Basil / Lemon Ginger Soda	10.50
Lychee Lime Soda / Pink Blush Grapefruit	10.50

SMOOTHIES

MANGO TANGO

Fresh plump juicy mangoes with Greek yoghurt and fresh mint	17.00
+ Organicule Baobab powder (digestion aid with a tangy flavour)	3.00

PINK LADY

Strawberry, raspberry, fresh milk, organic raw honey and Organicule Maca Powder (rich in vitamins)	22.00
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GREEN WARRIOR

Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water	22.00
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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	26.00
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BELGIUM CHOCO SHAKE

Dark Belgium chocolate, fresh milk topped with whipped cream, chocolate sauce and choc chip cookie crumble	26.00
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CREAMY AVO SHAKE

Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup	26.00
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FLOATS & FIZZIES

Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer / Lemon & Lime / Root Beer	15.00

MINERAL WATER

Acqua Panna, 500ml	14.50
San Pellegrino, 500ml	14.50
Acqua Panna, 1ltr	19.50
San Pellegrino, 1ltr	19.50

CRAFT BEER

Desperados Tequila Beer	28.00
Kristoffel White	28.00
Lagunitas Lil Sumpin Sumpin	32.00
Lagunitas IPA	32.00

WINES & BUBBLIES

WHITE WINE

	Gls	Btl
Cuvee White	33.00	160.00
Reto Chardonnay	31.00	150.00
Sauvignon Blanc "F" De Fournier	33.00	160.00

RED WINE

Oxford Landing Cabernet Sauvignon	33.00	160.00
Pinot Noir "F" De Fournier	33.00	160.00
Sottano Malbec	32.00	160.00

BUBBLIES

Cremant D Alsace	35.00	225.00
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