

dinner

HUCKLEBERRY

FOR DINE-IN ONLY

MONDAY - SUNDAY
6:00 PM - 10:30 PM

SMALL PLATES

AVAILABLE FROM 4:00 PM ONWARDS

OLIVE & POLENTA BAGUETTE with olive oil and balsamic vinegar	22.00
GUACAMOLE with jalapeño fruit salad and crispy lavosh bread	28.00
SKILLET PRAWNS pesto, melon, wood-toasted sourdough	35.00
SPINACH & ARTICHOKE DIP with wood-toasted baguette	32.00
LAMB MEATBALLS WITH RAGLETTE in plum tomato sauce	32.00
CHICKEN LOLLIPOPS deep fried, lightly battered chicken winglets in Vietnamese honey glaze	26.00
NEW GRILLED AUBERGINE charred aubergine, feta and dukkah served with chilli lime cream marinated with pomegranate and date molasses, rainforest honey, cumin	28.00

VEGGIES

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 + Grilled Chicken	28.00 8.00
CAESAR SALAD romaine lettuce wedges, gorgonzola dressing, hard boiled egg	28.00
CHARRED MEXICAN ELOTÉ CORN with jalapeño, feta, cayenne pepper and cilantro	18.00
RUSTIC MUSHROOM SOUP Our special combination of porcini, girolle, oyster and button mushrooms, with wood-toasted sourdough	18.00

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 4:00 PM ONWARDS.

	8 INCH	12 INCH
MARGHERITA Burrata, dried oregano, homemade tomato sauce, olive oil	24.00	32.00
POMODORO Mozzarella, homemade tomato sauce, fresh basil, dried oregano, chilli flakes	26.00	36.00
ANDOUILLE CHICKEN SAUSAGE Homemade spicy chicken sausage, mozzarella, zucchini, sun-dried tomato, dried oregano, onion	26.00	40.00
BEEF BACON BIANCO Beef bacon, ricotta, mozzarella, garlic pesto, grilled radicchio	42.00	54.00

GRUYERE & CARAMELISED ONIONS Gruyere, caramelised onions, sour cream, dried oregano, olive oil	45.00	55.00
SMOKED MOZZA PEPPERONI Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil + Extra Beef Pepperoni	35.00 6.00	44.00
MUSHROOM & TRUFFLE Fontina, truffle tremor, thyme, caramelised onions	52.00	62.00
CHILLI PRAWN & PESTO Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, dried oregano	42.00	54.00

PASTAS

CACIO E PEPE Spaghetti, cream, black peppercorn, Grana Padano, pecorino, parmesan, lemon zest	26.00
RIGATONI ALLA VODKA Rigatoni, vodka-infused tomato sauce, almond milk, cherry tomato, kale, chilli flakes	32.00
SHORT RIBS MAC & CHEESE Rigatoni, beef short ribs braised in red wine, our awesome 4-cheese blend (raclette, smoked gouda, reblochon, tomme de kiara)	58.00
GRILLED PRAWN PUTTANESCA Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes	58.00
NEW BLACK TRUFFLE FETTUCCHINE Fettuccine, black truffles, truffle paste, white truffle oil, pecorino, parmesan, French butter, sage	58.00
SCALLOPS CAULI-RISOTTO Pan-seared scallops with cauliflower risotto, tarragon vinaigrette	58.00

MAINS

BUTTERMILK CHICKEN BURGER Deep-fried buttermilk chicken thigh, our house slaw, mayo-sriracha sauce, lettuce, fresh tomato	32.00
HUCKLEBERRY CHEESEBURGER Juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, fresh tomatoes, lettuce, hand-cut fries	38.00
SALMON WITH MANGO & AVO Crispy skin Atlantic salmon, pickled mango, smashed avo	47.00
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	55.00
NEW 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 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	120.00
NEW GRASS-FED WAGYU TENDERLOIN, Australian Black Angus Wagyu (250g) Choice of one side: Truffle Mash / Bone Marrow Mash / Hand-cut Fries Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri	240.00

DESSERTS

A sweet tribute to the good ol' days and grandma's recipes

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
HAND-CUT FRIES MIXED LEAF & HERBS SALAD	8.00
CAULI-RISOTTO	22.00

HOUSEMADE CONDIMENTS

FRENCH BUTTER WITH SEA SALT	3.50
BONE MARROW BUTTER BEARNAISE SAUCE	10.00
CHIMICHURRI SAUCE BLACK PEPPER SAUCE	6.00
CILANTRO JALAPEÑO SAUCE	8.00



Vegan



Vegetarian

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

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

KOMBUCHA

Wild Kombucha Peach Blossoms / Chrysanthemum Goji / Blueberry Acai	14.00
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FLOATS & FIZZIES

Coke / Coke Light / Ginger Ale / Sprite	12.00
Bitter Lemon / Soda Water / Tonic Water	12.00
Bundaberg Root Beer Float	21.50
Bundaberg Ginger Beer / Lemon & Lime Bitters / 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

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

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

BELGIUM CHOCO SHAKE

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

CREAMY AVO SHAKE

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

MOCKTAILS

ULTIMATE SLUSHIE

Pineapple Juice, Lychee Puree, Vanilla

SPARKLING COCONUT

Coconut Water, Pandan, Soda Water

DROP THE BEET

Pineapple Juice, Lemon Juice, Beetroot Honey, Yogurt

PASSION LEMONADA

Passion Fruit, Lime Juice, Mint Leaves

ICED TEA

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

CRAFT BEER

Desperados Tequila Beer	28.00
Kristoffel White	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	17.00	19.00
Guinness 1 Pint	24.00	29.00

WINES & BUBBLIES

WHITE WINE

	Happy Hour		
	Gls	Gls	Btl
Cuvee White	27.00	33.00	160.00
Reto Chardonnay	26.00	31.00	150.00
Sauvignon Blanc "F" De Fournier	27.00	33.00	160.00

RED WINE

Oxford Landing Cabernet Sauvignon	27.00	33.00	160.00
Pinot Noir "F" De Fournier	27.00	33.00	160.00
Sottano Malbec	26.00	32.00	160.00

BUBBLIES

Cremant D Alsace	35.00	225.00
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