

HUCKLEBERRY

TAKEAWAY MENU @ BANGSAR SHOPPING CENTRE

DAY MENU: 10AM TO 4PM

MAINS

HUCKLEBERRY NASI LEMAK coconut basmati and wild rice, anchovy sambal, hard boiled egg	12.00
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

SOUP

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

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

PASTAS

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 & soy sauce, with soy minced chicken, shiitake, crispy prawn sambal, pak choy & 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

SIDES

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
ROSEMARY SEA SALT FRIES	10.50
MIXED LEAF & HERBS SALAD	8.00
CAULI-RISOTTO	22.00

TAKEAWAY MENU HOURS

All Day	: Fresh breads, pastries & cakes
10.00am to 4.00pm	: Day menu
4.00pm to 9.00pm	: Day menu last order, small plates & sourdough pizzas
6.00pm to 9.00pm	: Night menu
9.00pm	: Night menu last order
10.00pm	: Closed

NIGHT MENU: 6PM TO 9PM

SMALL PLATES (AVAILABLE FROM 4PM)

CHICKEN LOLLIPOPS deep fried, lightly battered chicken winglets in your choice of hot and tangy sauce or Vietnamese honey glaze	26.00
GUACAMOLE 🌿 with jalapeño fruit salad and crispy lavosh bread	28.00
LAMB MEATBALLS WITH RACLETTE in plum tomato sauce	32.00
RUSTIC MUSHROOM SOUP 🌿 Our special combination of porcini, girolle, oyster and button mushrooms, with wood-toasted sourdough	18.00
CHOPPED KALE SALAD 🌿 with avocado cream and walnuts	30.00
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
MISO EGGPLANT 🌿 miso marinated eggplant with mirin, Kirin, rainforest honey, miso reduction, green oil	18.00

MAINS

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)	48.00
GRILLED PRAWN PUTTANESCA Spaghetti with freshwater prawn, Kalamata olive, capers, dried oregano, black pepper and chilli flakes	58.00
BUTTERMILK CHICKEN BURGER deep-fried buttermilk chicken thigh, our house slaw, mayo-sriracha sauce, lettuce, fresh tomato	28.00
HUCKLEBERRY CHEESEBURGER Juicy 180g beef patty, cheddar fondue, onion straws, housemade smoked ketchup, semi-dried tomatoes, lettuce, 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
GRASS-FED AUSSIE RIB EYE Australian Black Angus (250g), fries. Choice of one condiment: bone marrow butter, chimichurri, black pepper or bearnaise sauce	120.00

SOURDOUGH PIZZAS

(AVAILABLE FROM 4PM)

MARGHERITA 🌿 Buffalo mozzarella, dried oregano, homemade tomato sauce, olive oil	32.00
POMODORO 🌿 Burrata, homemade tomato sauce, fresh basil, dried oregano, chilli flakes	38.00
ANDOUILLE CHICKEN SAUSAGE Homemade spicy chicken, sausage, mozzarella, zucchini, sun-dried tomato, dried oregano, onion	42.00
SMOKED MOZZA PEPPERONI Beef pepperoni, fontina, mozzarella, dried oregano, fresh basil, olive oil + Extra Beef Pepperoni	48.00 6.00
GRUYERE & CARAMELISED ONIONS 🌿 Gruyere, caramelised onions, sour cream, dried oregano, olive oil	52.00
MUSHROOM & TRUFFLE 🌿 Fontina, truffle tremor, thyme, caramelised onions	52.00
BEEF BACON BIANCO Beef bacon, ricotta, mozzarella, garlic pesto, grilled radicchio	58.00
CHILLI PRAWN & PESTO Tiger prawns, smoked mozzarella, basil pesto, capers, kale, onion, dried oregano	58.00