

day menu

MONDAY - SUNDAY
8:30 AM - 4:00 PM

HUCKLEBERRY

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 + Grilled Chicken 28.00
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
Beef Pastrami & Chicken Mushroom Cheese Sausage 31.00
Halloumi & Portobello Mushroom 32.00

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

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

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

COUPLE OF EGGS two omega eggs (fried, scrambled, poached), accompanied with freshly baked bread of your choice. Served with salted butter and one choice of homemade spread Marmalade - Kaya - Housemade Peanut Butter 12.50

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

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

MEATBALL SUB homemade beef meatballs, 3-cheese mix of cheddar, mozzarella & smoked cheese, marinara, garlic butter in our soft baguette 30.00

PRIME RIB CIABATTA beef striploin, mayo, horseradish, rocket, caramelized onions in homemade ciabatta 30.00

FALAFEL & BABA GANOUSH WRAP falafel, chickpeas, baba ganoush aioli, tomato salsa, iceberg lettuce wrapped in a tortilla and served with fries 21.00

CREAMY CORN & BLACK BEAN SALSA WRAP sweet corn, red onions, creme fraiche, mayo, gouda, mozzarella, black bean salsa wrapped in a tortilla and served with fries 23.00

LUNCHTIME TOASTIES

All toasties are served with gherkins on the side

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 with house-made raw honey mustard dressing 31.50

TRUFFLE CHEESE & ONION JAM TOASTIE gouda, smoked cheddar, truffle paste, truffle oil and homemade onion jam 29.00

BURGERS

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, fresh tomatoes, lettuce, fries 38.00

TRUFFLE BURGER sirloin and brisket burger patty, fresh truffle, truffle oil, Swiss cheese aioli, fries 59.00

HALIBUT FISH FILLET BURGER lathered with our own house-made tartar sauce, served with a side of house salad or fries 38.00

CLASSIC HOT DOG chicken jalapeño sausage, Dijon mustard, pico de gallo, tomato ketchup in our potato hot dog bun, served with fries 28.00

PASTAS

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

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

BEEF BACON CARBONARA fettuccine pasta tossed with light, creamy sauce with sautéed beef bacon, shallots and chilli flakes 32.00

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

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

SQUID INK AL FRUTTI DE MARE fresh seasonal seafood, homemade tomato paste and prawn bisque sauce tossed with squid ink spaghetti 68.00

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

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

LUNCH SPECIALS AVAILABLE FROM 12:00 PM

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

MULWARRA BLACK ANGUS TENDERLOIN Coated in a spicy, smoky dry rub and grilled to perfection. Choice of one side: bone marrow mash / fries
Choice of one condiment: Black Pepper Sauce / Red Wine Reduction / Chimichurri 110.00

FISH & CHIPS sea bass coated in our housemade batterblend, mesclun slaw, fries, tartar sauce 42.00

LOCAL CRAVINGS

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

PRAWN MEE SIAM stir-fry rice vermicelli with prawns, chicken, fried tofu and shredded omelette. 28.00

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

Signature Vegetarian Gluten free option

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	14.90
Orange, lemon, ginger, turmeric, apple	

GREEN GODDESS	14.90
Baby spinach, kyuri cucumber, apple, pineapple, celery and lemon	

RED VELVET	14.90
Beetroot, watermelon, red apple, carrot and celery	

CARROT GINGER ZINGER	14.90
Carrot, red apple, lemon with a touch of ginger	

WATERMELON	10.50
ORANGE	10.50

*takeaway bottles - additional RM2

KOMBUCHA

Wild Kombucha Peach Blossoms / Sencha Pear / Blueberry Acai / Chrysanthemum Goji	16.00
Leia's Brew Kombucha Passion Fruit / Pomegranate / Ginger	16.00

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

GREEN WARRIOR	22.00
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Fresh avocado, spinach, pineapple, banana, organic raw honey, Organicule Baobab powder (digestion aid) and coconut water

MILKSHAKES

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

VANILLA RAINBOW SHAKE	26.00
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Madagascar vanilla ice cream, fresh milk, topped with whipped cream and rainbow cookie crumble

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

CREAMY AVO SHAKE	26.00
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Creamy avocado, vanilla ice cream, fresh milk, Greek yoghurt and a nice dash of gula melaka syrup

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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