

Huckleberry

RESTAURANT

HOTEL GUESTS

Receive Drip Coffee, Tea & Juice plus
One Starter each, a shared platter plus an a la carte dish

TO START

Croissants & Breads (V) 7
Fruit Preserves & Whipped Butter

Tea Bread & Muffin (V) 7
Whipped Butter

Seasonal Fruit Bowl (V+ GS) 14
Chefs Selection of Fresh Fruits

Toast Bread (V) 8
Fruit Preserves & Whipped Butter

SHARING PLATTERS

Farmhouse Cheeses (V GS) 14
Dried Fruits

or

Breakfast Charcuterie (GS) 14
House Pickles & Mustard

A LA CARTE

Classic Porridge (GS, V+) 10
Almond Milk, Cinnamon & Fresh Berries

Coconut Yoghurt (DF, V+) 12
Mixed Berries, Toasted Coconut, Granola

Huckleberry Breakfast 26
2 Eggs Your Way with a Choice of
Pork Sausage or Smoked Applewood
Bacon. HB Toast & Breakfast Potatoes

Wadson Farm Eggs 14
2 Eggs your way served with HB Toast

Avocado on Toast (V+) 16
Marinated Heirloom Tomatoes,
Avocado Chunks,
Spicy Walnut Pesto on HB Focaccia
Add 2 Eggs 6

Omelette (NF, GS) 18
3 Toppings Included
Fresh Spinach, Tomato, Mixed Peppers,
Mushrooms, Asparagus, Bacon,
Cheddar Cheese, Provolone

Eggs Benedict (NF) 20
HB Portuguese Muffins, Poached Eggs,
Applewood Bacon, Hollandaise Sauce
Swap Bacon for Spinach (V)

Buttermilk Pancakes (NF, V) 21
Mixed Berries, Grade A Maple Syrup,
Whipped Cream

Rhubarb Waffle (V) 21
Rhubarb & Citrus Gel, Whipped Cream,
Candied Zest, Almond Praline

SIDES

Applewood Smoked Bacon 10
Smoked Salmon 10
Pork Sausage 8
Vegan Sausage 8
Breakfast Potatoes 6
Add Egg 4

BEVERAGES

Bloody Mary 12
Single Espresso 5
Double Espresso 8
Americano 8
Freshley Squeezed Orange Juice 12
Mimosa 18

GS Gluten Sensitive | DF Dairy Free | V Vegetarian | V+ Vegan | NF Nut Free

Please note that 20% service is added to every check for non hotel residents