



# Winter Menu

## SNACKS

Fresh Baked Bread (NF) - \$8  
With Grass-Fed NZ Butter  
Vegan /Gluten Sensitive Available +\$2

Maple Glaze Nuts (V+, GS) - \$10  
Almonds, Pecans & Peanuts

Saffron & Taleggio Arancini, (V) - \$16  
Basil Pesto

Crispy Cauliflower Florets (V+) - \$16  
Sweet & Spicy BBQ Sauce, Scallion,  
Salsify Puree

## SOUP & SALADS

Beetroot Salad (GS, V+) - \$21  
Castelfranco Chicory, Pickled Pearl Onions,  
Herb Cream, Walnut Vinaigrette  
& Blackberry Veil

Cauliflower Soup (GS, V+) - \$18  
Shaved Winter Truffle, Black Truffle Oil,  
Toasted Pine Nuts, Flaxseed Cracker

Huckleberry Salad (GS, V+) - \$21  
Shredded Cabbage, Kale, Peanuts,  
Avocado, Crispy Shallots, Cilantro,  
Spring Onion-Ginger Dressing

ADD: Fresh Catch MP | Grilled Chicken \$12 |  
Pan Roasted Shrimp \$14

## APPETISERS

Grilled Chicken Wings (DF, NF) - \$20  
Honey & Beer Glaze, Cayenne Ranch,  
Butternut Squash Puree, Leek Ash

Cured Catch (GS, NF) - \$29  
White Balsamic & Clementine Gastrique, Sweet  
& Sour Grapes, Pickled Celery, Osetra Caviar &  
Toasted Sunflower Seeds

Wagyu Beef Cheeks (GS, NF) - \$28  
Shoestring Potatoes, Pan Roasted Sunchoke  
Fondants & Espuma

Shrimp Scampi (NF) - \$29  
Fennel Barigoule, Cauliflower Puree,  
Garlic, White Wine, Butter & Onion Roll

Crispy Pork Belly (DF, NF) - \$26  
Parsnip Puree, Compressed Pear Pearls,  
Pepitas Crumb, Honey Gel & Mustard Jus

Duo of Mushroom (GS, V+) - \$26  
Fried Maitake & Oyster Mushroom, Butternut  
Squash, Pickled Radish, Truffle Ranch Dressing  
& Garden Cress



## HUCKLEBERRY CLASSICS

11:30AM - 4:00PM

Served with Side Salad, Sweet Potato Fries  
or French Fries.

Combo +\$6

Gluten Sensitive Bread Available +\$2

### Finn's Fried Fish (NF) - \$29

Crispy Fried Local Fish, Herb Blend, HB House  
Pickles & Tartar Sauce, Cabbage Slaw, Lettuce,  
Tomato, Avocado, HB Raisin Bread

### HB Tacos (NF) - \$29

Pineapple, Avocado, Cabbage & Root Vegetable  
Slaw, Remoulade, HB Tortillas

Smoked Chicken & Sriracha Aioli Crispy

Or

Crispy Fried Catch & Tartar Sauce

### Crispy Clucker (NF) - \$30

Buttermilk Marinated Fried Chicken Breast,  
Cardinal Farm Greens, Sriracha Aioli,  
Provolone Cheese, Bacon Crumb,  
HB Brioche Bun

### Quinoa & Lentil Burger (NF, V+) - \$29

Grain Mustard & Jalapeno Aioli, Fried Sweet  
Plantain, Sun Dried Tomatoes, Red Cabbage  
Slaw, Avocado & HB Vegan Bun



## MAINS

### Spinach Dumplings (V+,NF) - \$26

Artichoke, Asparagus & Mix Mushrooms, Ponzu  
Sauce, Chilli Oil & Black Sesame

### Bourbon Glazed Wadson Hen (NF) - \$42

Roasted Squash Puree, Brussels Sprouts, Crunchy  
Grains, & Tarragon Chicken Sauce

### Greater Omaha Beef Fillet - \$54 (NF)

Black Truffle Jus, Brown Butter Salsify Puree,  
Red Wine Braised Shallot & Mushroom Foam

### Sous Vide Lamb Saddle (GS, NF) - \$44

Caramelised Parsnip Purée, Holland Leek & Aged  
Cheddar Gratin, Candied Garlic & Lamb Jus

### Seared Bermuda Rock Fish (NF, GS) - \$45

Roasted Garlic Potato Mousseline, Soy & Black  
Rum Dashi, Tender Broccolini & Pickled Scallions

### Butternut Squash Scarpinocc (V) - \$36

Taleggio, Maitake Mushroom, Brown Butter &  
Sage, Pomegranate Molasses & Shaved Walnuts

### BBQ Beetroot (GS, V+) - \$36

Maple Scotch Bonnet Glaze, White Bean Fricassee,  
Hazelnut Crumb & Pastrami Parsnips

### Huckleberry Burger (NF) - \$30

Linz Blend, Bacon Jam, Cheddar Cheese,  
Roasted Garlic Aioli, House Pickles, Farm Greens,  
Tomatoes & HB Brioche Bun

(Served with Side Salad, Sweet Potato Fries or  
French Fries). Combo +\$6 | Gluten Sensitive Bread  
Available +\$2



## LAND & SEA (GS, NF)

(Served with Blistered Shishito  
Pepper & Butternut Squash Puree)

### Surf & Turf

Prime Striploin & 5 Shrimp - \$54

6oz 30 Day Dry Aged Striploin - \$42

6oz Hidden Fjord Salmon - \$37

6oz Wagyu Striploin 6-7 MS - \$58

Baker's Dozen Shrimp - \$34

6oz Catch of the Day - \$37

7oz Culver Farm's Duck Breast - \$38

## SAUCES

Caramelised Pineapple Puree (V+)

Mint Chili Jam(V+)

Sriracha Aioli (NF)

Beurre Café de Paris - \$4

Tartare Beurre Blanc (NF)

Black Truffle Jus (NF)

Tarragon Chicken Sauce

Chardonnay Fish Velouté (NF)

Bourbon Peppercorn Sauce (NF) -\$5

**GS** GLUTEN SENSITIVE  
**DF** DAIRY FREE | **V** VEGETARIAN  
**V+** VEGAN | **NF** NUT FREE

Please inform your waiter of any allergies or intolerances before ordering. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

GRATUITY NOT INCLUDED

## SIDES

Hand Cut Truffle Fries (V) - \$18

Sautéed Wild Mushroom (GS, V+) - \$16

Sharp Cheddar Mac & Cheese (NF, V) - \$16

Roasted Garlic Potato Mousseline (NF, V) - \$14

Roasted Squash & Pecan (V+, GS) - \$14

Sautéed Broccolini (NF, V+) - \$14

Huckleberry Salad (GS, V+) - \$10

## DESSERTS

Apple Tarte Tatin (V, NF) - \$18

Granny Smith Apples, Puff Pastry, Caramel Sauce,  
Vanilla Bean Ice Cream

(please allow 20 minutes for your order)

Basque Cheesecake (V, GS) - \$16

Seasonal Berry Compote, Honeycomb, Dulce  
Pastry Cream, Raspberry Sorbet

Chocolate Praline Tartlet - \$18

Hazelnut Granola, Salted Caramel Ice Cream

Slice of Cake du Jour - \$14

Ask Your Server For Details.

Huckleberry Cheese Plate - \$20

Artisanal Cheeses, Red Wine Apple, Raincoats  
Loaf, Lavash Cracker & Passions Field Honey

Molten Chocolate Cake (GS, NF) - \$16

House Made Vanilla Bean Ice Cream &  
Chocolate Sauce

Blackberry & Cassis (V+) - \$16

Blackberry Sponge & Gel, Vanilla Bean & White  
Chocolate Ganache & Cassis Sorbet