



Spring Menu

SNACKS

Salt Crusted Sour Dough (NF) | \$12

With Grass-Fed NZ Butter,
Olive Tapenade & Radish
Vegan /Gluten Sensitive Available + \$2

Mixed Olives (NF) | \$10

Maple Glaze Nuts | \$10

Almonds, Pecans, Peanuts

Local Catch Goujons (NF) | \$18

Scotch Bonnet Mayo, Fennel Salad

Crispy Cauliflower Florets (V+) | \$16

Sweet & Spicy BBQ Sauce, Scallion

Fried Pasta Fritter (V) | \$16

Grana Padano, Scotch Bonnet Mayo

Chicken Wings (NF) | \$18

Soy BBQ, Cayenne Ranch, Carrot Purée

Crispy Pork Belly (GS, NF) | \$18

Apple Tartare, Scotch Bonnet Gel

STARTERS

Fjord Salmon Pastrami (NF) | \$26

Horseradish Cream Cheese, Mustard Greens,
Toasted Sour Dough

Steak Tartare (GS, NF) | \$29

Pickled Mustard Seeds, Smoked Mayo,
Cured Yolk, Chipperbec Crisp

Buttered Asparagus (V, GS) | \$26

Cauliflower, Soft Poached Wadson's Egg,
Béarnaise Sauce, Caviar

Moules Marinière (NF) | \$32

White Wine, Garlic Cream, Sour Dough Toast

Rainbow Carrot Salad (V+, GS) | \$24

Roasted Almond Hummus, Chicories,
Pickled Pearl Onions, Maple Vinaigrette

Tomato Salad (V, GS) | \$22

Sundried Tomato - Whipped Feta, Cherry
Tomatoes, Pickled Cucumbers, Arugula

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



HUCKLEBERRY CLASSICS

11:30AM - 2:00PM

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

Fried Fish Club (NF) | \$29

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

Huckleberry Tacos (NF) | \$29

Pineapple, Avocado, Cabbage & Root Vegetable Slaw, Remoulade, Tortillas, Smoked Chicken & Sriracha Aioli

Or

Crispy Fried Catch & Tartar Sauce

Crispy Clucker (NF) | \$30

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

Quinoa & Lentil Burger

(NF, V+) | \$29

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

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



MAINS

Gratin New Potato (V, NF, GS) | \$38

Caramelised Onion, Pulled Mushrooms, Dressed Butter Lettuce Leaves

Roasted Broccoli (V+, GS) | \$38

Harissa Cauliflower Puree, Wild Rice, Vegan Aioli, Almond Crumb

Wadson's 1/2 Hen (GS, NF) | \$43

Sweet Corn Puree, Hen of the Woods & Wild Mushroom, Madeira Sauce

Seared Bermuda Rock Fish

(GS, NF) | \$46

Roasted Garlic Potato Mousseline, Soy & Black Rum Dashi, Green Beans, Pickled Scallions

Classic Steak Frites (NF) | \$49

8oz Prime Striploin Steak, Homecut Fries, Peppercorn Sauce

Crispy Fjord Salmon (GS) | \$42

Ratatouille, Garden Peas, Saffron Citrus Butter

Pan-Roasted Duck Breast

(GS, NF) | \$44

Wilted Kale, Carrot Purée, Sauce Vert, Red Wine Jus

Tucker's Farm Goats Cheese

Cappellacci (V, NF) | \$38

Teriyaki Mushroom, Garden Peas, Madeira Sauce

Huckleberry Burger (NF) | \$30

Signature Blend, Bacon Jam, Cheddar Cheese, Roasted Garlic Aioli, House Pickles, Farm Greens, Tomatoes & 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
& Carrot Puree)

Surf & Turf

6oz Prime Tenderloin & 5 Shrimp | \$59

8oz Lamb Rack | \$42

8oz 30 Day Dry Aged Striploin | \$48

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

Baker's Dozen Shrimp | \$39

6oz Catch of the Day | \$37

20oz Bone in Ribeye | \$85

SAUCES

Mint Chili Jam (V+) | \$4

Sriracha Aioli (NF) | \$4

Beurre Café de Paris | \$4

Champagne Sauce (NF) | \$5

Red Wine Jus (NF) | \$5

Béarnaise (NF) | \$5

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.

20% SERVICE FEE ADDED TO EVERY CHEQUE

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

Maple Glaze Chantenay Carrots (NF, V) | \$14

Wafu Green Beans (NF, V+) | \$14

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

DESSERTS

Profiterole (V) | \$16

Hazelnut Praline, Vanilla Ice Cream,
Warm Chocolate Sauce

Wild Berry Mille-Feuille (V+) | \$18

Tahitian Vanilla Cream, Macerated
Raspberries, Strawberries

Basque Cheesecake (V, GS) | \$16

Seasonal Berry Compote, Dulce Pastry
Cream, Raspberry Sorbet

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 (NF) | \$16

Home Made Vanilla Bean Ice Cream,
Chocolate Sauce

