



## Brunch Menu

### FROM THE BAKERY

Homemade Bagel  
& Cream Cheese | \$7

Toast | \$7  
Choice of: White, Whole Wheat  
or Sourdough  
*Make it gluten-free + \$2*

Huckleberry Cronut | \$10  
*Ask your server for the flavour of the day*

Strawberry Ripple Danish | \$10  
Vanilla & Cardamom Cream,  
Strawberry Jam & Gel

### GOURMET BRUNCH PLATES

Korean Chicken Croffle (NF) | \$36  
Buttermilk Fried Chicken, Maple Gochujang  
Syrup, Toasted Sesame & Scallions

Steak & Eggs (NF) | \$54  
Two Eggs your way, 8oz Striploin, Blistered  
Tomatoes, Broccolini, Crispy Onion Ring,  
Red Wine Jus

Garden Bowl (V+) | \$32  
Root Vegetable Fritter, Cauliflower Cream,  
Baked Beans, Fried Sweet Plantain, Avocado,  
Charred Broccolini, Jalapeno Aioli

### EGG CLASSICS

*Served with Fried Breakfast Potatoes*

Huckleberry Breakfast | \$26  
Two Eggs Your Way, Choice of:  
Applewood Bacon or Pork Sausage, Toast

Custom Omelette (NF, GS) | \$28  
Choice of 3: Spinach, Caramelised Onion,  
Peppers, Mushrooms, Bacon, Chilli Peppers,  
Chorizo, Goats Cheese or Cheddar Cheese  
*Additional Toppings + \$3 each*

Turkish Eggs (NF) | \$28  
Soft Poached Wadson's Egg, Labneh, Pickled  
Shallots, Garlic Chilli Oil, Sourdough Bread

Chilli Shrimp Eggs (NF) | \$29  
Shrimp, Soft Scrambled Eggs, Arugula, Garlic  
Aioli, Confit Chilli & Toasted Focaccia Bread

Eggs Benedict (NF) | \$30  
Poached Eggs, Applewood Bacon, Hollandaise  
Sauce on a Portuguese Muffin, Arugula

*Swap to:*  
*Smoked Salmon & Salmon Caviar + \$3*  
*Smoked Brisket, Cabbage Slaw, Pickled Mustard + \$3*

Avocado Toast (V+) | \$28  
Marinated Heirloom Tomatoes, Avocado,  
Sundried Tomato Hummus, Pickled Jalapeno,  
Crumbled Feta, Sourdough  
*Add two Poached Eggs + \$6*

## HUCKLEBERRY CLASSICS

*These are the dishes we can't imagine brunch without. They're classics for a reason.*

### Fried Fish Club (NF) | \$31

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

### Crispy Clucker (NF) | \$32

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

*Served with Side Salad, Sweet Potato Fries, or French Fries (Combo + \$6)*

## SIDES

*For when you need just a little extra*

Applewood Smoked Bacon | \$12

Pork Sausage | \$12

Vegan Sausage | \$11

Smoked Salmon | \$13

Fried Plantain | \$8

Breakfast Potatoes | \$8

Sliced Avocado | \$4

Egg | \$4

Baked Beans | \$6

A 17% DISCRETIONARY GRATUITY  
IS ADDED TO EVERY BILL

## SALADS

### Huckleberry Salad (GS, V+) | \$24

Shredded Cabbage, Kale, Peanuts, Avocado, Crispy Shallots, Cilantro, Spring Onion, Sesame-Ginger Dressing

*Add Protein:*

*Fresh Local Catch + MP*

*Pan-Seared Shrimp + \$14*

*Grilled Chicken Breast + \$12*

## SWEET TREATS

### Coconut Yoghurt (V+) | 18

Vanilla Poached Pears, Strawberry, Maple Granola, Coconut Crunch

### French Toast Brulé (NF) | \$21

Brioche Bread, Earl Grey Anglaise, Vanilla Poached Pears, Chantilly Cream

### Buttermilk Pancakes (NF) | \$22

Mixed Berries, Maple Syrup, Whipped Cream

### Mixed Berry Waffle (NF) | \$21

Strawberry Gel, Shortbread Crumb, Chantilly Cream

### Bread Pudding Skillet (V) | \$22

*(Serves 2)*

Pumpkin-Apple Pie, Candied Pecan, Maple Syrup, Vanilla Ice Cream

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.

GS Gluten Sensitive | V Vegetarian

V+ Vegan | DF Dairy Free | NF Nut Free