



Winter Menu

SNACKS

Provençal Herb & Croissant Loaf
(NF) | \$12

With Grass-Fed New Zealand Butter
Vegan/Gluten Sensitive Available + \$2

Mixed Olives (NF) | \$10

Maple Glaze Nuts | \$10

Almonds, Pecans, Peanuts

Smoked Brisket Croquette (NF) | \$18

Pickled Red Onion, Green Peppercorn Aioli,
Aged Gouda

Crispy Cauliflower Florets (V+) | \$16

Sweet & Spicy BBQ Sauce, Scallion

Lamb Kofta Skewer (GS) | \$18

Labneh, Cilantro Aioli, Salsa Macha

Lentil Fritter (GS, NF) | \$16

Cilantro Aioli, Scotch Bonnet Gel



STARTERS

Lightly Cured Catch (NF, DF, GS) | \$28

Compressed Cucumber, Preserved Lemon,
Bottarga, Pear & Champagne Vinaigrette

Butternut Squash Carpaccio

(V+, NF) | \$24

Baby Gem Lettuce, Winter Truffle Dressing,
Bermuda Cress, Sour Dough Crouton

Creamy Parsnip & Pear Velouté

(V+) | \$16

Spanish Olive Oil & Toasted Hazelnut

Seared Scallops (GS, NF) | \$31

Lobster & Vanilla Cognac Sauce, Cauliflower,
Fennel Jam, Osetra Caviar

Roasted Parsnip Salad (V, GS) | \$24

Beetroot-Pickled Cauliflower, Aged Gouda,
Chardonnay Poached Figs, Candied Walnuts,
White Balsamic Dressing

Honey Chipotle Pork Belly

(GS, NF) | \$27

Butternut Squash Purée, Apple & Chili
Chutney, Watermelon Radish, Calvados Jus

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

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

SERVED 11:30AM - 2:00PM

Served with Side Salad, Sweet Potato Fries or French Fries. Combo +\$8 | Gluten Sensitive Bread Available +\$4

Fried Fish Club (NF) | \$31

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

Huckleberry Tacos (NF) | \$31

Pineapple, Avocado, Tortillas, Cabbage Remoulade Slaw

Choice of:

Smoked Chicken & Sriracha Aioli
Crispy Fried Catch & Tartar Sauce
Bourbon Brisket & Light Sour Cream

Crispy Clucker (NF) | \$32

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

Lemon Pepper Mushroom Burger

(NF, V+) | \$31

Gochujang Aioli, Onion Relish, Avocado, Pickled Red Cabbage, Vegan Bun



MAINS

Wadson Hen (GS, NF) | \$40

Caramelised Parsnip Puree, Port Wine Shallot Jam, Roasted Chili Butter, Caramalised Onion Jus

Seared Bermuda Rock Fish (GS, NF) | \$46

Garlic Potato Mousseline, Onion Soubise, Charred Broccolini, Toasted Almonds, Plantain Crust

Beef Ragout Lasagna (NF) | \$40

Tomato Pomodoro, Sour Dough Garlic Bread, Granna Padano, Charred Baby Gem Lettuce

Crispy Oyster Mushroom (V+) | \$38

Caramelised Parsnip Purée, Buttered Farro, Charred Onion Chimichurri, Hazelnut Dukkah

Classic Steak Frites (NF) | \$51

8oz Prime Striploin Steak, Homecut Fries, Peppercorn Sauce

Roasted Sunchoke Risotto (V) | \$38

Carnaroli Rice, Pickled Shimeji Mushrooms, Salsa Macha, Grana Padano

Prime Beef Tenderloin (GS) | \$54

Braised Red Cabbage, Butternut Squash Puree, Wild Mushroom Essence

Huckleberry Burger (NF) | \$32

Signature Blend, Bacon Jam, Cheddar Cheese, Chipotle Aioli, Brown Butter Onions, Tomatoes, House Pickles, Brioche Bun

(Served with Side Salad, Sweet Potato Fries or French Fries). Combo +\$8 | Gluten Sensitive Bread Available +\$4

LAND & SEA (GS, NF)

(Served with Blistered Shishito Pepper
& Butternut Squash Purée)

Butchers Cut (Market Price)

Ask your server for today's cut

Surf & Turf | \$59

6oz Prime Tenderloin & 5 Shrimp

8oz Lamb Rack | \$44

8oz 30-Day Dry-Aged Striploin | \$49

8oz Wagyu Striploin 6-7 MS | \$82

Baker's Dozen Shrimp | \$41

6oz Catch of the Day | \$39

6oz Maple Glazed Salmon | \$41

SAUCES

Mint Chili Jam (V+) | \$4

Sriracha Aioli (NF) | \$4

Beurre Café de Paris | \$4

Mustard Velouté (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.

A 17% DISCRETIONARY GRATUITY
IS ADDED TO EVERY BILL

SIDES

Hand Cut Truffle Fries (V) | \$18

Charred Butternut Squash (GS, V+) | \$16

Date Syrup & Zaatar Spice

Mac & Cheese (NF, V) | \$16

Aged Cheddar, Gruyere and Pepper Jack

Roasted Garlic Potato Mousseline

(NF, V) | \$14

Creamed Kale & Nutmeg (V) | \$14

Wafu Broccolini (NF, V+) | \$14

Huckleberry Salad (GS, V+) | \$12

DESSERTS

Hazelnut Paris Breast | \$17

Hazelnut Buttercream, Candied Hazelnuts,
Chocolate Sauce

Basque Cheesecake (V, GS) | \$17

Poached Pear, Vanilla Anglaise,
Almond Cluster, Confit Lemon

Huckleberry Cheese Plate | \$23

Ewephoria Sheep Gouda, Red Dragon
Mustard Ale, Dried Mission Figs, Le Chatelain
Camembert, Quince Jelly, Raincoats,
Pink Peppercorn Lavash

Chocolate Fudge Brownie (V+) | \$17

Coffee Cremeux, Mocha Ice Cream,
Chocolate Crumb

Slice of Cake du Jour | \$15

Ask your server for today's cake

Sticky Toffee Pudding (NF) | \$17

Warm Toffee Caramel Sauce,
Sea Salt Ice cream