



Summer 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

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

Pickled Leek Salad, Pepper Jam,
Creamed Cauliflower

BBQ Fish Skewer (NF) | \$19

Pickled Cabbage, Mango Chutney,
Carrot Purée

Crispy Cauliflower Florets (V+) | \$16

Sweet & Spicy BBQ Sauce, Scallion

Lamb Kofta Skewer (GS) | \$18

Labneh, Mint Emulsion, Salsa Macha

Confit Potatoes (NF) | \$16

Saffron Aioli, Toasted Seed Crumb

STARTERS

Tuna Crudo (NF, DF, GS) | \$28

Passionfruit Ponzu Sauce, Watermelon
Radish, Crisp Jalapeño, Compressed Melon

Melon & Cucumber Gazpacho

(GS, NF) | \$18

Compressed Cucumber, Prosciutto Crisp, Mint

Sweet & Sour Eggplant Salad

(GS, V+) | \$22

Eggplant Purée, Garden Leaves,
Pomegranate & Balsamic Dressing,
Toasted Pine Nuts

Charred Octopus (GS, NF) | \$29

Roasted Garlic Potato Puree, Zhug,
Bell Pepper Coulis, Pickled Pearl Onions,
Crispy Capers

Beetroot & Goats Cheese Salad

(V, GS) | \$24

Roasted Beetroot Hummus, Goats Cheese
Parcel, Toasted Almond, Arugula Leaves

Grade-A Foie Gras | \$36

Rhubarb Relish, Pistachio Crumb, Creamed
Cauliflower, Brioche Bread, Thyme 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 +\$2

Fried Fish Club (NF) | \$31

Crispy Fried Local Fish, Mango Chutney, 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

Broiled Shrimp & Sriracha Aioli

Crispy Fried Catch & Tartar Sauce

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

Crispy Wadson Hen (GS, NF) | \$42

Orange Maple, Cauliflower, Toasted Seed Crunch, Pickled Onion, Charred Zucchini, Mint Emulsion

Spring Pea Casoncelli (V, NF) | \$38

Fine Herbed Goats Cheese, Carrot Bisque, Asparagus Tips, Grana Padano

Globe Artichoke (V+) | \$40

Fried Crispy, Dressed Navy Bean, Carrot Puree, Golden Raisin Crunch

Classic Steak Frites (NF) | \$51

8oz Prime Striploin Steak, Homecut Fries, Peppercorn Sauce

Miso Bermuda Rock Fish (GS, NF) | \$48

Bell Pepper Coulis, Jalapeno & Cilantro Oil, Smoked Leeks, Black Rice

New Zealand Lamb Rack (GS) | \$50

Garden Ragout, Oyster Mushrooms, Kale Bubbles, Banyuls Wine Jus

Beef Ragout Lasagna (NF) | \$40

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

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 +\$2

LAND & SEA (GS, NF)

(Served with Mini Sweet Pepper
& Carrot Purée)

Butchers Cut (market price)

Ask your server for today's cut

6oz Prime Tenderloin | \$51

Surf it with 5 Shrimp + \$14

7oz Dry Aged Duck Breast | \$44

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

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

Baker's Dozen Shrimp | \$43

6oz Catch of the Day | \$42

6oz Blackened Tuna | \$42

SAUCES

Mint Chili Jam (V+) | \$4

Sriracha Aioli (NF) | \$4

Mango Chutney | \$4

Mustard Velouté (NF) | \$5

Banyuls Wine Jus (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

Grana Padano Cheese

Charred Asparagus (GS, V+) | \$16

Salsa Macha, Black Garlic Tahini

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

Aged Cheddar, Gruyère and Pepper Jack

Roasted Garlic Potato Mouseline
(NF, V) | \$14

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

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

DESSERTS

Black Forest Pavlova | \$17

Black Cherry Gel, Meringue,
Chocolate Mousse & Sponge

Cardamom & Vanilla Bean

Cheesecake (V, GS) | \$17

Poached Rhubarb & Strawberry Textures

Huckleberry Cheese Plate | \$24

Ewephoria Sheep Gouda, Raincoats,
Red Dragon Mustard Ale, Dried Mission Figs,
Tuckers Farm Goats Cheese, Quince Jelly,
Pink Peppercorn Lavash

Compressed Red Plum (V+) | \$17

Candied Almond Slivers, Vegan Meringue,
White Peach Sorbet

Slice of Cake du Jour | \$15

Ask your server for today's cake

Sticky Toffee Sundae (NF) | \$17

Toffee Caramel Sauce, Whipped Custard,
Salted Caramel Ice Cream

Homemade Ice Cream | \$7 per scoop

Ask your server for available flavours