



Brunch Menu

FROM THE BAKERY

Homemade Bagel & Cream Cheese | \$7

Toast | \$4

Choice of: White, Whole Wheat or Sourdough

Make it gluten-free + \$2

Huckleberry Cronut (V) | \$10

Ask your server for the flavour of the day

Daily Flaky Pastry (V) | \$8

Ask your server for the flavour of the day

GOURMET BRUNCH PLATES

Korean Chicken Croffle (NF) | \$36

Buttermilk Fried Chicken, Maple Gochujang Syrup, Toasted Sesame & Scallions

Steak & Eggs (NF) | \$56

Two Eggs your way, 8oz Striploin, Blistered Tomatoes, Asparagus, Crispy Onion Ring, Banyuls Wine Jus

Spiced Jackfruit Croquette (V+, DF) | \$32

Labneh, Roasted Tomato & Red Pepper Sauce, Asparagus, Salsa Macha, Toasted Focaccia Bread

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

Shakshuka (V, NF) | \$28

Baked Wadson's Egg, Roasted Tomato & Red Pepper Sauce, Garlic Toast, Herb Salad

Chilli Egg Flatbread (V, NF) | \$29

Sourdough Bread, Scrambled Eggs, Caramelised Onion, Aged Cheddar, Arugula & Confit Chilli

Eggs Benedict (NF) | \$30

Poached Eggs, Applewood Bacon, Hollandaise Sauce on a Portuguese Muffin, Arugula

Swap to: Smoked Salmon & Salmon Caviar + \$3

Avocado Toast (V+) | \$28

Sourdough Bread, Pickled Tomatoes, Avocado, Chili Cream Cheese, Salsa Macha

Make it Vegan - swap to Crumbled Feta Cheese

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, Mango Chutney, Cabbage Slaw, Lettuce, Tomato, & Avocado on Homemade Raisin Bread

Crispy Clucker (NF) | \$32

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

Huckleberry Burger (NF) | \$32

Signature Beef 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 + \$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+, DF)

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

Açaí Berry, Compressed Plums, Almond & Chia Seed Clusters

Strawberry French Toast (V) | \$21

Brioche Bread, Strawberry Anglaise, Vanilla Cream, Strawberry Gel, Pistachio Crunch

Cookies & Cream Waffle (V, NF) | \$21

Chocolate Sauce, Whipped Cream Cheese, Chocolate Granola & Maple syrup

Blueberry Lavender Pancakes (V, NF) | \$22

Blueberry & Lavender Compote, Maple Syrup, Chantilly Cream, Shortbread Crumb

Double Chocolate Nutella Cookie (V) | \$18

A Duo of Milk & Dark Chocolate Cookie Dough, Nutella & Salted Caramel 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

MP (Market Price)

Brunch Menu

BEVERAGES

BRUNCH BUBBLES

Möet & Chandon Brut
Champagne N/V | \$24

Bottle \$130

Prosecco Mimosa | \$18

Prosecco, Orange Juice

Rosedon Mimosa | \$20

Bombay Sapphire Gin,
Prosecco, Grapefruit Juice

Bellini | \$16

Peach Liqueur, Peach Purée,
Prosecco

COCKTAILS

Bloody Mary | \$18

Absolut Blue Vodka,
Classic House Recipe

Spicy Pineapple | \$18

Milagro, Cointreau, Jalapeno
Infused Pineapple Juice, Lime

Pepino Sangria

\$16 gls / \$65 pitcher
Mint & Cucumber Ketel One,
Vinho Verde, Fresh Fruits

Daily Spritz | \$18

We have all the classic covered
Hugo, Aperol and Italicus

MOCKTAILS

Hand Squeezed OJ | \$14

Fresh Lemonade | \$12

Daily Selections

Cold Press Detox | \$12

Daily Selections

ICED UP

ESPRES-SONIC | \$12

Espresso, Tonic Water,
Orange Peel

Strawberry Iced Tea | \$7

Strawberry Lemonade, Iced Tea,
Agave Syrup

Devoción Cold Brew | \$7

Iced Matcha Latte | \$12

Matcha, Oat Milk, Vanilla Syrup

Hazelnut Latte | \$12

Espresso, Oat Milk, Caramel,
Whipped Cream,
Hazelnut Praline Crumb

Caramel Choco Latte | \$12

Espresso, Caramel Sauce,
Chocolate, Whipped Cream

MILKSHAKES

Banana Split (NF) | \$16

Banana, Vanilla Ice Cream,
Milk, Chocolate Sauce

Peanut Butter Kiss | \$16

Peanut Butter, Almond Milk,
Dates, Caramel

SMOOTHIES

Mango Sunrise | \$16

Mango, Pineapple, Orange,
Turmeric, Ginger & Coconut

Berrylicious | \$16

Mixed Berries, Banana, Almond
Milk, Elderflower Cordial

COFFEE

*Coffee by Devoción — direct from
Colombia and roasted fresh for that
unmistakably vibrant flavour.*

Drip Coffee Pot | \$8

Espresso | \$5

Double Espresso | \$8

Latte Macchiato | \$8

Americano | \$8

Cappuccino | \$8

Flat White | \$8

Caffè Latte | \$8

Hot Chocolate | \$8

POT OF TEA

*Our tea is ordered direct from
Bird & Blend who are famous for
their creative blends and
planet-friendly ethos.*

Green Tea | \$8

English Breakfast | \$8

Earl Grey | \$8

Peppy Mint | \$8

Chocolate Digestive | \$8

Milk Substitute + \$1

Almond Milk, Soy Milk, Oat Milk

Extras + \$1

*Whipped Cream, Dark Chocolate,
Vanilla, Caramel, Agave Nectar*