

SIDES & SHARING

Burrata gf*
compressed tomato, olive, herb oil,
bitter leaves, sourdough 21

Dry Cured Meat gf* / df
organic sourdough, gremolata,
cold pressed olive oil POA

Line Caught Raw Fish gf
buttermilk, sorrel, crispy shallots,
herb oil, fermented chilli & pear sauce 18

Buttermilk Fried Chicken Tenders
yuzu & confit garlic mayo,
pickled cucumber 18

Deep Dish Garlic Bread
parmesan, lemon garlic butter,
wild parsley oil 16
add chorizo \$6 / salami \$8 / coppa \$10

Broccoli Fritto v
avocado ranch, salt and vinegar powder 16

Fries with aioli & ketchup
Beef fat gf* 12
Shoestring gf* 11
add bone sauce \$4

SOLD BY THE SLICE DETROIT DEEP DISH PIZZA

RECTANGULAR, TOP-SAUCED, CHEESEY EDGED PIZZA

ADD an organic salad per slice* \$10

Marg v
Detroit sauce, basil, bocconcini,
cheddar, pecorino 12

Jabba
Detroit sauce, homemade pancetta,
nduja, finnochina, parmigiano 14

Pepps
Detroit sauce, spicy pepperoni, hot honey,
sweet peppers, pecorino, oregano oil 14

Truffle courgetti ve*
confit garlic, basil oil, shaved courgette,
pickles, pine nuts, parmigiano,
hot chilli maple 12

#edgetoedgecheese #bringbackdeepdish

LUNCH

keto bread +4 SANDWICHES & BURGERS gluten free +2

Smashed Wagyu Burger gf* / df*
truffle aioli, gremolata, American cheese,
potato bun, shoestring fries 25
add patty \$5

Avocado v / gf*
tomato, sorrel, dukkah, chilli feta,
pickled shallot, organic sourdough 21
add halloumi \$7

Chicken Salad Roll gf*
chicken crackling, mustard aioli,
spring onion, chive, dill, soft milk bun,
cos lettuce, waffle fries 21

Toasted Pickled Pork Sandwich gf*
mustard, pickles, russian dressing,
fermented cabbage, aged cheddar,
organic sourdough, beef fat fries 22

“Philly Cheesesteak Roll”
Wagyu beef, fermented shallot, pickles,
apple, aged cheddar, American cheese, aioli,
soft milk bun, beef fat fries 22

Confit Market Fish
crème fraîche, dill, radish, citrus sesame
seeds, organic dark rye sourdough 18

ORGANIC SALADS

Organic Bowl ve / gf*
mixed grains, tomato, pickled shallot,
mustard seeds, cauliflower, leaves,
chilli and pear vinaigrette 22

* **Baby Cos** v
green goddess, anchovies,
parmigiano, radish, chives 14

* **Tomato & Melon** ve / gf
verjus, fermented chilli, basil 14

* **Organic Leaves** ve / gf
pickled kohlrabi, mustard dressing 10

ADD free range chicken halloumi buttermilk fried chicken \$7

BIGGER PLATES

Long Line Caught Market Fish gf
celeriac remoulade, pickled herbs,
crispy anchovies, mussel emulsion MP

Rigatoni v
tomato sugo, basil, fermented truffle,
confit garlic, pecorino 25

Wagyu Rump gf
black garlic, pickled radish, parmigiano,
crispy shallot, local leaves 32

At Huxley's we are proud to support local, using fresh produce which may vary seasonally.

v vegetarian | ve vegan | gf gluten free | df dairy free | * by request

DESSERT

Chocolate Budino gf
chocolate fudge cake, salted caramel
coffee cream, hazelnuts, cacao nibs 13

Macerated Strawberries
basil, vanilla mascarpone, brown butter crumb 13

Gellissimo Gelato
× mint & Kawakawa gelato gf one scoop \$6 / two scoops \$11
× honeycomb brownie gf, df
× cherry pie & gin gf × stracciatella gf

11AM
-
3PM



SERVED
DAILY

TAP COCKTAILS

Peach Iced Tea
Vodka, peach, lemon 14

Mai Tai
Rum, pineapple, lime 14

ICED DRINKS

Iced Mocha 5.5

Iced Latte 5.5

Cold Brew 5.5
condensed milk foam



**BOTTOMLESS FILTER
FROM COFFEE SUPREME**

Unlimited mugs \$4.5

**BOOK YOUR FUNCTION
HERE NOW!**

Talk to the team or check
out myfunction.co.nz

HUXLEY'S

SHARE PLATES

Line Caught Raw Fish gf buttermilk, sorrel, crispy shallots, herb oil, fermented chilli & pear sauce	18
Buttermilk Fried Chicken Tenders yuzu & confit garlic mayo, pickled cucumber	18
Dry Cured Meat gf* / df organic sourdough, gremolata, cold pressed olive oil	POA
Broccoli Fritto v avocado ranch, salt and vinegar powder	16
Burrata gf* compressed tomato, olive, herb oil, bitter leaves, sourdough	21

SOLD BY THE SLICE

DETROIT DEEP DISH PIZZA

RECTANGULAR, TOP-SAUCED, CHEESEY EDGED PIZZA

ADD an organic salad per slice* \$10

Marg v Detroit sauce, basil, bocconcini, cheddar, pecorino	12
Jabba Detroit sauce, homemade pancetta, nduja, finnochina, parmigiano	14
Pepps Detroit sauce, spicy pepperoni, hot honey, sweet peppers, pecorino, oregano oil	14
Truffle courgetti ve confit garlic, basil oil, shaved courgette, pickles, pine nuts, parmigiano, hot chilli maple	12

LARGE PLATES

Long Line Caught Market Fish gf celeriac remoulade, pickled herbs, crispy anchovies, mussel emulsion	34	Organic Chicken Breast gf* nduja butter sauce, pickled kohlrabi, crispy layered potato, local leaves	36
Wagyu Rump black garlic, pickled radish, parmigiano, crispy shallot	35	Rigatoni v / ve* / df* tomato sugo, basil, fermented truffle, confit garlic, pecorino	30

DESIGNED FOR SHARING

Manawatu Braised Lamb Shoulder bone sauce, pickled mustard seeds, basil oil	75	ADD 2 sides for \$20
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ON THE SIDE

Roast Potatoes wild garlic butter, chive, mustard	14
Fries with aioli & ketchup beef fat	12
shoestring	11
add bone sauce	\$4
* Baby Cos v green goddess, anchovies, parmigiano, radish, chives	14
* Tomato & Melon ve / gf venjus, fermented chilli, basil	14
* Organic Leaves ve / gf Pickled kohlrabi, mustard dressing	10

DESSERT

Chocolate Budino gf chocolate fudge cake, salted caramel coffee cream, hazelnuts, cacao nibs	13
Macerated Strawberries basil, vanilla mascarpone, brown butter crumb	13
Gellisimo Gelato × mint & Kawakawa gelato gf × honeycomb brownie × cherry pie & gin gf × piña colada gf, df × stracciatella gf	
one scoop \$6 / two scoops \$11	

BREAKFAST

7AM - 11AM

SERVED DAILY

Shelly Bay organic sourdough

cultured butter, preserves 8

Eggs on toast gf*

scrambled, poached or fried 12
keto bread \$4 / gluten free \$2

Crispy layered potato v / gf

butter sauce, pickled shallot, rocket, herb oil,
pecorino, poached eggs 21

Gingerbread granola v

market fruit, Zany Zeus organic yoghurt,
Ōtaki honey 18

Smoked salmon gf*

organic sourdough, Zany Zeus crème fraîche,
local herbs, pickled kohlrabi, herb oil 22

Avocado v / gf*

tomato, sorrel, dukkah, chilli feta,
pickled shallot, organic sourdough 21

Crispy hash potato gf*

pickled pork, harissa, spinach, pickles,
poached egg 22

Baked French toast gf* / df* / v

confit blood orange, almond brittle,
citrus mascarpone, Ōtaki honey 22

SIDES

bacon 6

halloumi 7

confit mushrooms 6

creamy spinach 6

smoked salmon 8

1/2 avocado 6

confit tomato 6

two eggs 6
scrambled, fried or poached

sourdough 6



**BOTTOMLESS FILTER
FROM COFFEE SUPREME**

Unlimited mugs \$4.5

\$5 MAGIC BREAKFAST

This dish is your donation to school kids in Wellington that go to school without food in their bellies.

13 of Wellington's low decile schools will receive your magic breakfast donation, through the Do Some Good charity. Your Magic breakfast will feed a kid for up to 5 days with healthy breakfasts, helping them enjoy school, stay focussed and learn more.

Thank you for doing some good in your community.

At Huxley's we are proud to support local, using fresh produce which may vary seasonally.

v vegetarian | ve vegan | gf gluten free | df dairy free | * by request

HUXLEY'S

BAR SNACKS

3PM - 5PM & 9PM - CLOSE

Line Caught Raw Fish gf

buttermilk, sorrel, crispy shallots,
herb oil, fermented chilli & pear sauce 18

Burrata gf*

compressed tomato, olive, herb oil,
bitter leaves, sourdough 21

Buttermilk Fried Chicken Tenders

yuzu & confit garlic mayo, pickled cucumber 18

Deep Dish Garlic Bread

parmesan, lemon garlic butter, wild parsley oil 16
add chorizo \$6 / salami \$8 / coppa \$10

Broccolini Fritto v

avocado ranch, salt and vinegar powder 16

Bar Nuts gf / v

7

Fries with aioli & ketchup

Beef fat gf* 12

Shoestring gf* 11

add bone sauce \$4

SOLD BY THE SLICE

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confit garlic, basil oil, shaved courgette, pickles,
pine nuts, parmigiano, hot chilli maple 12

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