

HOURS: 9.30AM - 5PM daily  
Last order: kitchen 4PM / coffee 4.30PM

# OLDHEN KITCHEN

## COFFEE

espresso by Nylon Coffee Roasters

BLACK	hot 4.5 / iced 5.0
WHITE	hot 5.0 / iced 6.0
MOCHA	hot 6.0
> oat milk +1.0	
> soy milk +1.0	
FILTER	
pourover (see filter menu)	

## HOUSE BOTTLED BEVERAGES

crafted with artisanal-grade ingredients

COLD BREW BLACK COFFEE	6.5
COLD BREW WHITE COFFEE	300ml - 6.9 1L - 19.9
COLD OAT COFFEE	7.9
COLD DARK COCOA	6.9
COLD MATCHA	7.5
COLD MOCHA	7.9
CHAI SOY LATTE	7.9

## JAPANESE TEA

sourced direct from Japanese tea farm

SENCHA	hot / iced 8.0
steamed green tea leaves	
calming, balanced umami and sweetness	
KUKI HOJICHA	hot / iced 7.5
roasted green tea stems	
full-bodied, sweet & rich flavour	
GENMAICHA	hot / iced 7.5
steamed Yanagi leaves with roasted rice	
fragrant & refreshing	
GYOKURO	hot / iced 10.0
shade-grown steamed green tea leaves	
viscous with distinct sweetness, umami	
and subtle astringency	

## JAPANESE MATCHA

umami-rich varietal from Mie prefecture

USUCHA	hot 5.8 / iced 6.8
matcha whisked in water, unsweetened	
MATCHA LATTE	hot 6.0
matcha with frothed milk	

## OTHER BEVERAGES

HOT DRINKING CHOCOLATE (IVORY COAST)	6.0
regular / dark 62%	
BABYCINNO	2.0
SEVEN SPICE CHAI LATTE	hot 5.8 / iced 6.8
LOOSE LEAF TEA	hot / iced 6.0
irish breakfast / earl grey / peppermint	
COLD-PRESSED JUICE BY GORILLA PRESS	8.0
orange / apple	

## FIZZY

BLUEBERRY & HONEY KOMBUCHA	9.5
CUCUMBER LIME SODA	8.5
ORGANIC KOMBUCHA	8.0
apple crisp / ginger lemon / cherry plum	
MOLECOLA - italian cola	4.5
CEDRATA - citron soda	4.5
SAN PELLEGRINO SPARKLING WATER 750ML	6.0

## CRAFT BEERS / WINES

Refer to display fridge and chalk board  
for our range of alcoholic offerings.

10% service charge applies to dine-in orders. prices are inclusive of GST

## BREAKFAST available all day

**TOASTED MUESLI BOWL** 10.5  
house muesli, greek yogurt, fresh berries,  
dried cranberry, dried apricot, honey

**EGGS, BREAD & BUTTER** 10.0  
choice of soft boiled, scrambled or fried eggs,  
2 slices of sourdough toast, thyme butter,  
strawberry balsamic jam

**BREAKFAST PLATE (~20mins)** 21.0  
choice of soft boiled, scrambled or fried eggs,  
chorizo beef & pork sausage, tomato mozzarella  
salad, tater tots, sourdough toast, arugula,  
fig & ginger chutney

**AVOCADO ON TOAST** 17.0  
sliced avocado, avocado puree, pumpkin seed,  
dukkah, chilli oil, soft boiled egg,  
sourdough toast

**SHAKSHUKA** 16.5  
tomatoes, red peppers, egg, feta cheese,  
chilli, dukkah, sourdough toast  
+ beef & pork chorizo 3.0

**SPICED APPLE CRUMBLE PANCAKES** 16.5  
stewed apple, speculoos, blueberries,  
candied nuts, vanilla ice cream

**FRENCH TOAST** 16.5  
brioche, apricot & mandarin compote,  
whipped cream cheese, candied nuts,  
mixed berries, toasted coconut, gula melaka

**BUILD YOUR OWN BREAKFAST**

sourdough toast	2.5	thyme mushrooms	5.0
brioche	2.5	sliced avo	4.5
pancakes	6.5	tater tots	4.5
soft boiled egg	2.0	streaky bacon	4.0
scrambled eggs	4.0	chorizo sausage	6.0
fried egg	2.0	rocket salad	5.0
thyme butter	1.5	tomato & mozz	5.5

## LUNCH available from 11am - 4pm

**PORTOBELLO AND BACON AGLIO OLIO** 18.0  
spaghetti, white wine, toasted almond,  
chilli, soft boiled egg

**SPAGHETTI CARBONARA** 18.0  
bacon, thyme mushroom, cream, pecorino,  
parmesan cheese

**BASIL PISTACHIO PESTO SPAGHETTI** 17.0  
cherry tomato, dried tomato, arugula,  
pine nuts, parmesan cheese

**SPAGHETTI VONGOLE** 19.0  
asari clams, white wine, fish bone broth,  
chilli, kalamata olive

**SALMON AND SOBA** 19.9  
sous vide salmon, warm soba, snow pea, edamame,  
carrot, red chilli, peanut, citrus teriyaki

**FISH & CHIPS** 19.5  
hake, beer batter, shoestring fries,  
mango chutney, sweet relish tartar  
> *truffle fries* 2.0  
> *furikake fries* 3.0

**PORK BELLY RICE BOWL** 19.5  
braised pork belly, japanese rice, rice  
berry, quail egg, apple, scallion,  
ito toragashi, pine nut

**CHICKEN CHAZUKE** 18.5  
sous vide chicken breast, japanese rice, rice  
berry, crispy broccoli, furikake, raisins,  
fried shallot, dashi

## LIGHT MEALS available all day

**BUTTERED CORN CHOWDER** 12.0  
buttered corn, chicken broth, crispy corn,  
sourdough toast

**AHI TUNA SALAD** 16.0  
sesame crusted tuna, arugula, quail egg,  
blueberry, dried cranberries, pumpkin seed,  
olives, passionfruit dressing

## SIDES

TRUFFLE FRIES WITH PARMESAN SHAVINGS	12.0
SWEET NORI FURIKAKE FRIES	13.0
TATER TOTS WITH HOT MAYO DIP	10.0
KIMCHI POPCORN CHICKEN	12.5

## DESSERT

**BLACK FOREST TART** 10.5  
dark chocolate, morello cherry, hazelnut,  
cherry brandy

**BROWNIE AFFOGATO** 8.5  
fudge brownie, vanilla ice cream, espresso

*A selection of cakes and pastries is available  
at the counter.*

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