

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 65%

**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*

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**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	4.0
thyme butter	1.5	tomato & mozz	4.5

## LUNCH *available from 11am - 4pm*

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**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 togarashi, 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*

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

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

## SIDES

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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

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**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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