

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 CHOCOLATE - 65% IVORY COAST** 6.0

**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

Refer to display fridge and chalk board  
for our range of draught and bottled beers

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 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, pita

**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

## 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

**MAPLE BACON MAC & CHEESE (~20mins)** 17.0  
maple-glazed bacon, 3 cheese, white sauce,  
cherry tomatoes

**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  
> *chilli crab fries* 4.0

**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

**BACON AND KIMCHI CHEESEBURGER** 19.5  
150g patty, brioche bun, bacon jam, kimchi,  
monterey jack, bulgogi sauce, shoestring fries

**FRIED PORTOBELLO BURGER** 19.0  
brioche bun, caramelised onion, pickled onion,  
guacamole, arugula, shoestring fries

## LIGHT MEALS *available all day*

---

**BUTTERED CORN CHOWDER** 12.0  
battered 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 12.0  
CHILLI CRAB FRIES 15.0  
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

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

OLDHENKITCHEN