

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

# OLDHEN KITCHEN

## COFFEE

seasonal single-origin espresso

BLACK	hot 5.0 / iced 5.5
WHITE	hot 5.5 / iced 6.5
MOCHA	hot 6.5
> oat milk +1.0	
> soy milk +1.0	

**FILTER**  
pourover (see filter menu)

## HOUSE BOTTLED BEVERAGES

crafted with artisanal-grade ingredients

COLD BLACK COFFEE	6.9
COLD WHITE COFFEE	300ml - 7.5 1L - 21.5
COLD OAT COFFEE	8.5
COLD DARK COCOA	7.5
COLD MATCHA	8.0
COLD MOCHA	8.5
CHAI SOY LATTE	8.5

## JAPANESE TEA

from Mie prefecture by Shinsuzu Tea

<b>USUCHA (PURE MATCHA)</b>	
urameiwa matcha	hot 6.0 / iced 7.0
kikuorihime matcha	hot 10.0 / iced 12.0
<b>MATCHA LATTE</b>	hot 6.5 / bottled 8.0
kiyobana matcha with milk	
<b>HOJICHA LATTE</b>	hot 6.5 / iced 7.5
<b>DIRTY HOJICHA LATTE</b>	hot 7.5 / iced 8.5
<b>SENCHA</b>	hot / iced 8.5
calming, balanced umami & sweetness	
<b>HOJICHA</b>	hot / iced 8.0
toasty, robust & rich flavour	
<b>GENMAICHA</b>	hot / iced 8.0
fragrant & refreshing	
<b>GYOKURO</b>	hot / iced 10.0
viscous with distinct & complex umami	

## CRAFT BEERS / WINES

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

## OTHER BEVERAGES

<b>HOT DRINKING CHOCOLATE (IVORY COAST)</b>	6.5
regular / dark 65%	
<b>BABYCCINO</b>	2.5
<b>SEVEN SPICE CHAI LATTE</b>	hot 6.5 / iced 7.5
<b>LOOSE LEAF TEA</b>	hot / iced 6.5
irish breakfast / earl grey / peppermint	
<b>COLD-PRESSED JUICE BY GORILLA PRESS</b>	8.0
orange / apple	

## FIZZY

<b>STRAWBERRY BASIL FIZZ</b>	9.0
<b>YUZU MINT SODA</b>	8.5
<b>FIZZY HONEY LEMONADE</b>	8.0
<b>KOMBUCHA BY MOONJUICE</b>	9.5
passionfruit / earl grey lavender / raspberry rose	
<b>MOLECOLA - italian cola</b>	4.5
<b>CEDRATA - citron soda</b>	4.5
<b>SAN PELLEGRINO SPARKLING WATER 750ML</b>	6.5

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  
+ stewed apples 2.0

**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,  
free range pork sausage, tomato mozzarella  
salad, tater tots, sourdough toast, arugula,  
fig & ginger chutney

**AVOCADO ON TOAST** 17.5  
sliced avocado, pistachio pesto, dukkah,  
pumpkin seed, chilli oil, pickled onion,  
soft boiled egg, sourdough toast

**SHAKSHUKA** 16.5  
tomatoes, red peppers, egg, feta cheese,  
chilli, dukkah, sourdough toast  
+ free range pork sausage 3.0

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

**BUILD YOUR OWN BREAKFAST**

sourdough toast	2.5	thyme mushrooms	5.0
shokupan toast	2.5	sliced avo	4.5
pancakes (2pc)	6.5	streaky bacon	4.0
soft boiled egg	2.0	pork sausage	6.0
scrambled eggs	4.0	beef sausage	5.5
fried egg	2.0	house-cured salmon	7.5
tater tots	4.5	rocket salad	4.0
bacon baked beans	5.0	tomato & mozz	4.5

## 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

**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

**BEEF STEAK RICE BOWL** 24.0  
150g flat iron steak, ibaraki nijiri rice,  
truffle ponzu, ito togarashi, fried shallot,  
spring onion, raw yolk

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

**PORK STEAK RICE BOWL** 19.5  
150g pork collar steak, ibaraki nijiri rice,  
pickled cucumber, soft boiled egg, scallion,  
tare, house chilli crisp

## 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, soft boiled egg,  
blueberry, dried cranberries, pumpkin seed,  
olives, passionfruit dressing

## SIDES

TRUFFLE FRIES WITH PARMESAN SHAVINGS	10.0
SWEET NORI FURIKAKE FRIES	11.0
TATER TOTS WITH HOT MAYO DIP	10.0
KIMCHI POPCORN CHICKEN	12.5
HOT CHICKEN MID-WINGS	12.5
CALAMARI RINGS WITH TARTAR SAUCE	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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