

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

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

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

FIZZY

STRAWBERRY BASIL FIZZ	9.0
YUZU MINT SODA	8.5
FIZZY HONEY LEMONADE	8.0
KOMBUCHA BY MOONJUICE	9.5
passionfruit / earl grey lavender / raspberry rose	
MOLECOLA - italian cola	4.5
CEDRATA - citron soda	4.5
SAN PELLEGRINO SPARKLING WATER 750ML	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,
chorizo beef & 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
+ beef & pork chorizo 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
brioche	2.5	sliced avo	4.5
pancakes (2pc)	6.5	streaky bacon	4.0
soft boiled egg	2.0	chorizo 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

TONKATSU SANDO 18.0
breaded pork collar steak, house shokupan,
tonkatsu sauce, slaw, kewpie

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, truffle ponzu,
pearl rice, ito togarashi, fried shallot,
spring onion, raw yolk

CHICKEN CHAZUKE 18.5
sous vide chicken breast, pearl rice,
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, 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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