

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

sourced direct from Japanese tea farm

SENCHA hot / iced 8.5
steamed green tea leaves
calming, balanced umami and sweetness

KUKI HOJICHA hot / iced 8.0
roasted green tea stems
full-bodied, sweet & rich flavour

GENMAICHA hot / iced 8.0
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 6.5
matcha with frothed milk

OTHER BEVERAGES

HOT DRINKING CHOCOLATE (IVORY COAST) 6.5
regular / dark 65%

BABYCINNO 2.0

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

BLUEBERRY & HONEY KOMBUCHA 9.5

CUCUMBER LIME SODA 8.5

ORGANIC KOMBUCHA 8.5
apple crisp / ginger lemon / cherry plum

MOLECOLA - italian cola 4.5

CEDRATA - citron soda 4.5

SAN PELLEGRINO SPARKLING WATER 750ML 6.5

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
+ 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 17.0
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 (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
thyme butter	1.5	rocket salad	4.0
tater tots	4.5	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

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*

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

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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