

HOURS: 10AM - 5PM daily / prices are inclusive of 7% GST. no service charge.

OLDHEN KITCHEN

COFFEE

BLACK

hot 4.3 / iced 4.3

WHITE

hot 4.8 / iced 5.8

MOCHA

hot 6.0

> oat milk +1.0

> soy milk +1.0

FILTER

pourover (ask us for filter menu!)

HOUSE BOTTLED BEVERAGES

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 MILK 7.5

COLD MOCHA 7.9

CHAI SOY LATTE 7.9

JAPANESE TEA

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

USUCHA hot 5.8 / iced 6.8

matcha whisked in water, unsweetened

MATCHA LATTE hot 6.0

matcha with frothed milk

OTHER BEVERAGES

ORGANIC KOMBUCHA 8.0

apple crisp / ginger lemon / cherry plum

HOT CHOCOLATE (72% VENEZUELA) 6.0

SEVEN SPICE CHAI LATTE

hot 5.8 / iced 6.8

LOOSE LEAF TEA hot / iced 6.0

irish breakfast

earl grey

peppermint

CRAFT BEERS

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

ALL DAY FOOD

available from 10am - 4pm daily

OLDHEN KITCHEN

TOASTED MUESLI BOWL 9.5

house muesli, greek yogurt, fresh berries, dried cranberry, honey

EGGS, BREAD & BUTTER 9.9

choice of soft boiled, scrambled or fried eggs, 2 slices of sourdough toast, thyme butter, strawberry balsamic jam

BREAKFAST PLATE (~20mins) 19.9

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 16.5

sliced avocado, avocado puree, pumpkin seed, dukkah, chilli oil, soft boiled egg, sourdough toast

SHAKSHUKA 16.5

tomatoes, red peppers, egg, goat's cheese, chilli, dukkah, pita

PANCAKE STACK 16.5

house muesli, fresh berries, vanilla ice cream, cinnamon maple

FRENCH TOAST 15.0

brioche, apricot & mandarin compote, whipped cream cheese, candied nuts, mixed berries, toasted coconut, gula melaka

BUTTERED CORN CHOWDER 9.5

buttered corn, chicken broth, crispy corn, sourdough toast

SMOKED SALMON RÖSTI 17.9

potato fritter, smoked salmon, arugula, semi-dried tomatoes, feta, soft boiled egg, garlic aioli

MAPLE BACON MAC & CHEESE (~20mins) 16.5

maple-glazed bacon, 3 cheese, white sauce, cherry tomatoes

AHI TUNA SALAD 15.0

sesame crusted tuna, arugula, quail egg, blueberry, dried cranberries, pumpkin seed, olives, passionfruit dressing

PORTOBELLO AND BACON AGLIO OLIO 17.9

spaghetti, portobello, bacon, white wine, toasted almond, chilli, soft boiled egg

BASIL PISTACHIO PESTO SPAGHETTI 16.5

spaghetti, basil pistachio pesto, 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

lingcod, beer batter, shoestring fries, mango chutney, sweet relish tartar
> *truffle fries* 2.0
> *chilli crab fries* 4.3

PORK BELLY RICE BOWL 19.5

braised pork belly, japanese rice, rice berry, quail egg, apple chive salad, pine nut

CHICKEN CHAZUKE (~20mins) 17.9

sous vide chicken breast, japanese rice, rice berry, crispy broccoli, furikake, raisins, fried shallot, dashi

BACON AND KIMCHI CHEESEBURGER 17.5

150g patty, brioche bun, bacon jam, kimchi, arugula, monterey jack, bulgogi sauce
+ *fries* 3.2

FRIED PORTOBELLO BURGER 16.5

breaded portobello, brioche bun, caramelised onion, pickled red onion, guacamole, arugula
+ *fries* 3.2

BLACK FOREST TART 9.5

dark chocolate, morello cherry, hazelnut, cherry brandy

BROWNIE AFFOGATO 8.5

fudge brownie, vanilla ice cream, espresso

SIDES

TRUFFLE FRIES 9.9

CHILLI CRAB FRIES 12.9

TATER TOTS 8.9

KIMCHI POPCORN CHICKEN 12.9