BEVERAGE

available until 4.30pm

coffee

seasonal single-origin espresso. roasted in-house

	HOT	ICED
BLACK	5.0	5.5
WHITE	5.5	6.5
MOCHA	6.5	8.5 (btl)

oat milk / soy milk +1.0

FILTER COFFEE
V60 pourover — refer to filter menu.

japanese tea

from mie prefecture by Shinsuzu Tea

	HOT	ICED
MATCHA LATTE	6.5	8.0 (btl)
DIRTY MATCHA LATTE	7.5	8.5
HOJICHA LATTE	6.5	7.5
DIRTY HOJICHA LATTE	7.5	8.5
USUCHA (PURE MATCHA)		
ceremonial - urameiwa	6.0	7.0
premium ceremonial - kikuorihime	10.0	12.0
SENCHA	8.5	8.5
HOJICHA	8.5	8.5
GENMAICHA	8.0	8.0
GYOKURO	10.0	11.0

alcoholic drinks

we serve a selection of craft beers, natural wines and japanese highball and sakes. please ask us for the full alcohol menu.

not coffee

LOOSE LEAF TEA — HOT / ICED 6.5
irish breakfast / earl grey / peppermint

HOT CHOCOLATE 6.5
regular / dark 70%

BABYCCINO 2.5

SEVEN SPICE CHAI LATTE — HOT 6.5 / ICED 7.5

COLD PRESSED JUICE by Gorilla Press 8.0
orange / apple

fizzy

FIZZY HONEY LEMONADE	7.0
STRAWBERRY BASIL FIZZ	9.5
YUZU MINT SODA	8.5
KOMBUCHA by Moonjuice	9.5
passionfruit / earl grey lavender / raspberry rose	
MOLECOLA - Italian cola	4.5
CEDRATA - citron soda	4.5
SAN PELLE. SPARKLING WATER 750ML	6.5

house bottled beverages

crafted with artisanal-grade ingredients

	300ml	1000ml
COLD BLACK COFFEE	6.9	-
COLD WHITE COFFEE	7.5	21.5
COLD OAT COFFEE	8.5	-
COLD MOCHA	8.5	-
COLD DARK COCOA	7.5	-
COLD MATCHA	8.0	-
CHAI SOY LATTE	8.5	-

available for takeaway and bulk purchase.

Please place your order via QR code. Prices are subjected to 10% service charge.
Takeaway available. Bring your own cup and get 30 cents off takeaway drinks.
Delivery available daily. Order online at www.oldhencoffee.com

BREAKFAST / ALL-DAY

available all day until 4pm

breakfast

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, garlic herb butter,
strawberry balsamic jam

BREAKFAST FRY-UP 22.0
2 fried eggs, free range pork sausage, streaky bacon,
roasted cherry tomatoes, thyme mushrooms,
tater tots

SALMON & AVO BREKKIE 24.0
choice of soft boiled, scrambled or fried eggs,
house-cured salmon, sliced avocado, rocket salad,
tomato & mozzarella, sourdough toast,
dill-honey mustard sauce

AVOCADO ON TOAST 17.5
sliced avocado, pistachio pesto, dukkah, pepita,
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 3.0

PORK STEAK & EGG 19.5
150g pan-seared pork collar, fried egg, tater tots,
roasted cherry tomato, wholegrain honey mustard

SPICED APPLE CRUMBLE PANCAKES 16.5
stewed apple, speculoos, blueberries, walnut,
vanilla ice cream

BUILD YOUR OWN BREAKFAST / ADD ON:
sourdough toast 2.5 / 2 pcs pancakes with syrup 6.5
soft boiled or fried egg 2.0 / scrambled eggs 4.0
roasted cherry tomato 3.5 / thyme mushrooms 5.0
sliced avocado 4.5 / rocket salad 4.0
tomato & mozzarella 4.5
streaky bacon 4.0 / free-range pork sausage 6.0
grass-fed beef sausage 5.5 / house-cured salmon 7.5

soup & salad

BUTTERED CORN CHOWDER 12.0
buttered corn, chicken broth, cream crackers,
a sliced of toasted sourdough

AHI TUNA SALAD 16.0
sesame crusted tuna, arugula, soft boiled egg,
blueberry, dried cranberries, pumpkin seed, olives,
passionfruit dressing

sides

TRUFFLE FRIES with shaved parmesan 10.0
FURIKAKE FRIES with sweet nori sauce 11.0
TATER TOTS with hot mayo dip 10.0
POPCORN CHICKEN with kimchi dip 12.5
CALAMARI RINGS with tartar sauce 12.5

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

LUNCH

available 11am - 4pm

pasta & noodles

SALMON AND SOBA 19.9
sous vide salmon, warm soba, snow pea, edamame, carrot, red chilli, peanut, citrus teriyaki

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
+ free range pork sausage meat +3.0

mains

BUTTERMILK CHICKEN & CHIPS 18.5
buttermilk-style crumbed chicken, straight cut fries, curry leaf lime aioli, dressed rocket salad
> truffle fries +2.0
> furikake fries +3.0

STEAK FRITES 24.0
150g flat iron steak, straight cut fries, black peppercorn sauce, dressed rocket salad
> truffle fries +2.0
> furikake fries +3.0

rice bowl

Served with Niji no Kirameki rice from Ibaraki prefecture. A sustainable variety prized for its natural sweetness, glossy appearance and soft, chewy texture.

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

CHICKEN CHAZUKE 18.5
sous vide chicken breast, roasted broccoli, furikake, raisins, fried shallot, dashi

ABURI SALMON CHAZUKE 20.5
torched salmon, edamame, nori, pickled cucumber, roasted cherry tomato, furikake, fried shallot, dashi

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

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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