

OZONE COFFEE

BEVERAGES

WHITE

	175 / 500 / 750
Borsao Macabeo, 2016, Spain - floral, lemon, nutty stone fruit	5.5 / 15 / 21
Pinot Grigio 2015, Le Pianure, Italy - apple, herbs, smoky	6.5 / 18 / 26
Crowded House Sauvignon Blanc, 2015, Marlborough, New Zealand - citrus, crisp, herbs	7 / 21 / 29
Signos de Origin Chardonnay Viognier, 2016, Casablanca Valley, Chile, Organic/Biodynamic - apricot, toasted almonds, butter	7.5 / 23 / 31
Vermentino 2014 - Il Torchio, Liguria, Italy - apple, crisp, savoury	31

RED

Borsao Garnacha, 2016, Spain - bright, blackberry, cherry	5.5 / 15 / 21
Pablo Y Walter Malbec, 2016, Argentina - pepper, plum, oak	6 / 17 / 24
Primitivo del Salento 2016, Mocavero, Italy - blackberry, anise, light	6.5 / 18 / 26
Aliança Foral, 2016, Duro, Portugal - plum, blackberry, spice	6.5 / 18 / 26
The Cloud Factory Pinot Noir, 2016, Marlborough, New Zealand - light, cranberry, smooth	31
Alpha Domus Merlot Cabernet Sauvignon, 2014, New Zealand - fragrant spice, dark fruit	32

ROSE

Cerasuolo d'Aruzzo, 2015, Valle Reale, Italy Organic - ripe berries, cherry, vanilla	7 / 21 / 29
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BUBBLES

Prosecco 'Sottoriva', Italy - light, crisp, smooth	6 / 26
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BEERS

40ft Pale Ale 4.1%	4.5
40ft Larger 4.8%	
Pressure Drop Pale Fire 4.8%	
Pressure Drop Bosko IPA 6.5%	
Pressure Drop Wallbanger Witbier 4.7%	
Hills Apple Cider 5%	

HOUSE SODAS

Apple + Mint	3
Lemongrass + Lime	
Mixed Berry	
Ginger + Kashmiri Chilli	
Hibiscus + Lemon	

All served with sparkling water.

COCKTAILS

Counter Culture - Bourbon Whiskey, Coffee infused Cognac, walnut bitters, lemon	8.5
Bellatreuse - White Rum, Yellow Chartreuse, lemongrass, lime	7.5
Green Margarita - Tequila, cucumber, mint, lime, dehydrated chilli salt	7.5
Cold Drip Negroni - Gin, Campari, Vermouth, cold drip coffee	8.5
Coconut Kiss - Rum, pineapple, lime, coconut water, oat milk	8
L&P G&T - gin, tonic & L&P lemonade	7
St Kilda - Rye whisky, scotch, smoked honey, ginger, lemon	8
Clissold Park - Gin, Aquavit, mix berry, lemon, soda	7.5
King Street - Aperol, tequilla, mezcal & cinnamon	8
French Affair - Pear, caraway, lemon, prosecco	8

ALL
DAY
EVERY
DAY

OZONE COFFEE

Hailing from a rural New Zealand dairy farming town, our culture is one of respect for the land and the people who tend to it with the greatest love for Papatūānuku (our earth mother). We see it as our responsibility in helping to shape the future of our industry to support good people who share these values - our journey is just beginning but we're getting stuck in and are humbled by the support of our customers and the transparency of our peers.

We are proud to play a role in Old Street's community of the creative, ambitious and like-minded. We work hard to remain true to our kiwi roots and endeavour to create an environment where everyone is welcome to enjoy the space and use it as their living room, office, studio, and sometimes even as their local restaurant.

The kitchen is open all day, every day to suit your schedule. Our menus are created in the endeavour of sustainable and whole-cycle cooking and we aim to maximise healthiness without sacrificing flavour. Dedication to provenance is paramount and we work with some of the most sustainable producers in the UK in our quest to minimise restaurant waste. We are happy to share our suppliers with you. We ferment, we pickle and we work with like-minded people to deliver an exceptional menu which changes with the seasons. Our actions mirror our words.

Be nourished and fire the passion.

Arohanui
(Big Love)

The Ozone Family

OZONE COFFEE

EVENING MENU

5pm - 9pm

LIGHT BITES - from 4pm

Hummus w sourdough, olive oil & garden veg (vf)	7
Miso nuts (vf)	3.5
Smoked fish & mascarpone rilette w sourdough & radish	8.9
Lamb merguez croquettes w sumac yoghurt	8.9
Beetroot arancini w vegan chilli mayo (vf)	7
Buttermilk fried chicken w seaweed salt, wild garlic aioli & gherkins (gf)	8.9
Burrata w fig leaf oil, broccoli pesto, rye dukkah & toast (v)	9.9
Spring tomato bruschetta w fresh cheese, lemon pickled beets & black olive (v)	8.9
Fish of the day sliders w burnt honey aioli & kasundi	9

VEGETABLES

Carrot sauerkraut falafel w pear, cucumber, hummus & popped quinoa (vf) (gf)	8.9
Field mushrooms on kumara fry-bread w mushroom ricotta, soft herbs & cured yolk (v)	12
Spring salad w broccoli, fennel, chard, citrus & smoked almond (vf) (gf) (n) add 100g poached chicken 3.5	9.9

PASTA / GRAINS

Spring pea risotto w house ricotta, lemon, & pea tendrils (v)	11.9
Tagliatelle w wild mushroom, smoked crème, oregano & cured yolk (v)	12.9
3 cheese macaroni w kimchi powder (v)	11.9
House pasta w extra virgin olive oil, garlic, chilli, caper & citrus breadcrumbs (v)	11.9

MEAT / SEAFOOD

Buttermilk chicken burger w chilli slaw, bacon jam, gherkin & hand-cut fries	12.9
BBQ Pork rib-eye w pressed potato, seaweed butter, chard & kumara ketchup (gf)	14.9
Line-caught catch of the day – your server will advise	14
Ozone Fish & Chips – catch of the day w hand-cut chips, mushy peas & yoghurt tartare	12.9
Confit duck leg w parsnip puree, black rice pilaf, BBQ onions & raw honey vinegar (gf)	14.9
Braised lamb shoulder w merguez spiced croquette, smoked beetroot, red cabbage & sumac yoghurt	15.9

SIDES

BBQ broccoli w kimchi powder (vf) (gf)	3
Rocket salad w broccoli pesto, lemon & herbs (v) (gf)	4.5
Hand-cut chips w 7-spice salt & aioli (v) (gf)	4.5
Butter roast cauliflower w sumac yoghurt & lemon (v) (gf)	6
Corn bread w long-ferment chilli butter (v)	4
Rainbow chard w spiced oats (vf)	3.5
Roast kumara w smoked chilli mayo & pumpkin seeds (vf)	6

SWEETS

Citrus tart w black pepper crème fraiche (v)	8
Pirate chocolate mousse w blackberries & honeycomb (gf) (v)	8
Cherry & lemon thyme cheesecake w banana bread praline (n) (vf)	8

(gf) gluten intolerance friendly (v) vegetarian (vf) vegan friendly (df) dairy free (n) nuts (rc) raw cheese
All dishes may contain traces of any of the above. Allergen information available on request.
All extras will be charged as sides.