

8.30AM - 4.30PM

ALL DAY BRUNCH

Winter porridge w scroggin, banana & organic cane sugar (v) ADD OAT MILK 0.5	6
Seeded granola w spiced quince & burnt honey labneh (v) ADD OAT MILK 0.5	6
Omelette - smoked squash, kale & sheep's curd w salsa verde & pepitas (v) (gf) ADD HOT-SMOKED SALMON 3.5	8.9
Eggs benedict on winter bubble 'n' squeak cakes w hollandaise. CHOOSE FROM: Gin cured salmon OR Belly bacon OR Halloumi (v)	11.9
Smoked fish kedgeree w poached egg, fried shallots, labneh & chimichurri	12.9

ON TOAST	
Whipped ricotta, quince & puffed quinoa on toasted brioche (v)	5.5
Banana bread w crunchy nut butter & jam (vf) (n) ADD SALTED BUTTER	6.5
Eggs any style (v) CHOOSE FROM: The Dusty Knuckle seeded sourdough English rye House gluten-free	6 6.9 6.9
Field mushrooms on sourdough w fermented chilli, pickled onion, parmesan & house crème fraiche (v) ADD POACHED EGG 1.5	9.9
Braised wagyu mince on focaccia w winter pickle & Essex smoked cheddar ADD POACHED EGG 1.5	11.9

ALL DAY EVERY DAY



ALL DAY ADD A SIDE

Herbed avo (vf) (gf)	3.5
Field mushrooms w fermented chilli (v) (gf)	3
Belly bacon (gf)	4
Gin cured salmon (gf)	4
Chewy roast tomatoes (vf) (gf)	3.5
Kupros Dairy halloumi (v) (gf)	5
Hand-cut chips w spiced salt & aioli (vf) (gf)	4
Smoked cheddar cornbread w chilli butter (v)	5
BBQ purple sprouting broccoli w kimchi powder (vf) (gf)	4
Winter green salad w citrus dressing (vf) (gf)	4.5
Rare breed sausage (gf)	5

SWEET TREATS

Please see the front cabinet for freshly baked cakes created daily in the Ozone Kitchen.

Gluten-free pancake w intercepted strawberry compote, quince ricotta, vanilla & dark chocolate (v) (gf)	10.9
Big brekkie - Eggs any style on seeded sourdough w belly bacon, chewy roast tomatoes, rare breed sausage & hash brown	12.5
Veggie brekkie - Eggs any style on seeded sourdough w kimchi kale, chewy roast tomatoes, Kupros halloumi & hash brown (v)	12
Green brekkie - Purple kale, kimchi, soft tofu & broken rosti w spiced seeds & salsa verde (vf) (gf) ADD FRIED EGG 1.5	12
Scrambled tofu on English rye w black pea masala, pickled squash and dukkah (vf) ADD FRIED EGG 1.5	9.9
Grilled nori flat bread w avo, fried eggs, brown crab butter, winter shoots & chilli jam ADD HOT-SMOKED SALMON 3.5	10.9
Brioche French toast w vadouvan butter, burnt onion, labneh & smoked cherry (v) ADD BRAISED VENISON 3.5 OR ADD BELLY BACON 3.5	8.5



(gf) Gluten intolerant friendly (vf) Vegan friendly
(v) Vegetarian (df) Dairy free (n) Contains nuts
All dishes may contain traces of any of the above
Please make staff aware of any allergens
Allergen information available on request
All extras will be charged as sides

Head Chef Sam Scott

DRINKS



COCKTAILS

Bloody Mary - vodka, chilli salsa, horseradish, tomato, lemon	7.5
Green Margarita - tequila, cucumber, mint, lime, dehydrated chilli salt	7.5
Pomelo Park - gin, citrus, grapefruit, lemon & soda	7.5
Fruit Cup - strawberry infused pimm's, mint, ginger, cucumber, soda	7.5
Juno 'n Tonic - New Zealand junco gin, citrus, tonic	7.5
Aperol Spritz - aperol, prosecco, soda	8
Apple of My Eye - rum, spiced apple shrub, soda	8
L&P G&T - gin, tonic, L&P lemonade	7

BEERS

40ft Pale Ale 4.1%	4.5
40ft Larger 4.8%	4.5
Yeastie Boys Gunnamatta Earl Grey IPA 6.5%	4.5
Yeastie Boys Bigmouth Session IPA 4.4%	4.5
Hills Apple Cider 5%	4.5

Originally from a dairy farming town in rural New Zealand, our roots have shaped our philosophy towards coffee, food and hospitality. We support those with a respect for the land and who share our love for Papatūānuku (our earth mother). We want to help shape the future of our industry and surround ourselves with good people along the way. Our journey is only just beginning.

Our menus are created in the endeavour of sustainable and whole-cycle cooking. Nourish without sacrificing flavour. Dedication to provenance. Minimise waste. Our goal is to showcase the producers we work with, in the cup and on the plate. Their story is our story.

Old Street has now been our home since 2012 and in the years since, we have seen the growth of a community around us - the creative, the driven, the spirited. We are humbled by the support of our customers and for the opportunity to grow with this community.

All Day Every Day - everyone is welcome to enjoy this space.

AROHANUI
(Big Love)

The Ozone Family

RED	175 / 500 / 750
Borsao Garnacha, 2016, Spain <i>bright, blackberry, cherry</i>	5.5 / 15 / 21
Castel Del Lupo Pinot Noir, Organic, 2016, Italy - <i>wild ripe plum, delicate, spice</i>	6.5 / 17 / 26
Artesa Rioja, Organic, 2016, Spain <i>complex, bramble fruit, black pepper, savoury</i>	6 / 16 / 24
Amauta Malbec, 2017, Valle De Cafayate, Argentina - <i>gentle spice, Red berries, silky finish</i>	6.5 / 17 / 26
Marchesi Migliorati Montepulciano, Abruzzo, Italy - <i>bright berries, bold, structured</i>	7 / 18 / 28
Alpha Domus Cabernet Sauvignon, 2014, New Zealand - <i>fragrant spice, dark fruit</i>	32

WHITE	175 / 500 / 750
Borsao Macabeo, 2016, Spain <i>floral, lemon, nutty stonefruit</i>	5.5 / 15 / 21
Last Stand Chardonnay, 2017, Victoria, Australia - <i>citrus, white peach, bright</i>	6 / 16 / 24
Pinot Grigio, 2015, Le Pianure, Italy <i>apple, peach, herbs, smoky</i>	6.5 / 18 / 26
Crowded House Sauvignon Blanc Marlborough, New Zealand - <i>citrus, crisp, herbs</i>	7 / 21 / 29
Gruner Veltliner, Organic, 2017, Austrian <i>stonefruit, white pepper, kiwi, mineral</i>	7 / 21 / 29
Alpha Domus Viognier, 2014, New Zealand <i>oak, vanilla, apricot, soft acidity</i>	36

ROSE

Circumstance Cape Coral Mourvedre Rose, 2018, South Africa <i>savoury, light, long finish</i>	6.5 / 18 / 26
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BUBBLES

Prosecco 'Sottoriva' - Ita <i>light, crisp, smooth</i>	6.5 / - / 26
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OZONE
COFFEE