

7AM - 4PM

# ALL DAY BRUNCH

Canterbury organic oat bircher w nashi, coconut yoghurt & vanilla (vf)  
**ADD OAT MILK**

Seeded granola w buffalo yoghurt, Hawkes bay stone fruit & lemon thyme (v)  
**ADD OAT MILK**

Omelette - smoked carrot, silverbeet & house ricotta w fermented chilli yoghurt & fried shallots (v)  
**\*ADD HOT-SMOKED SALMON**

Eggs benedict on summer bubble 'n' squeak cakes w hollandaise  
Gin cured salmon  
**OR Bacon**  
**OR Halloumi (v)**

Smoked fish kedgeree w poached egg, fried shallots, labneh & chimichurri

## ON TOAST

Fresh ricotta, stone-fruit & raw Hihi honey on house brioche (v)

Banana bread w crunchy nut butter & jam (vf) (n)  
**ADD SALTED BUTTER**

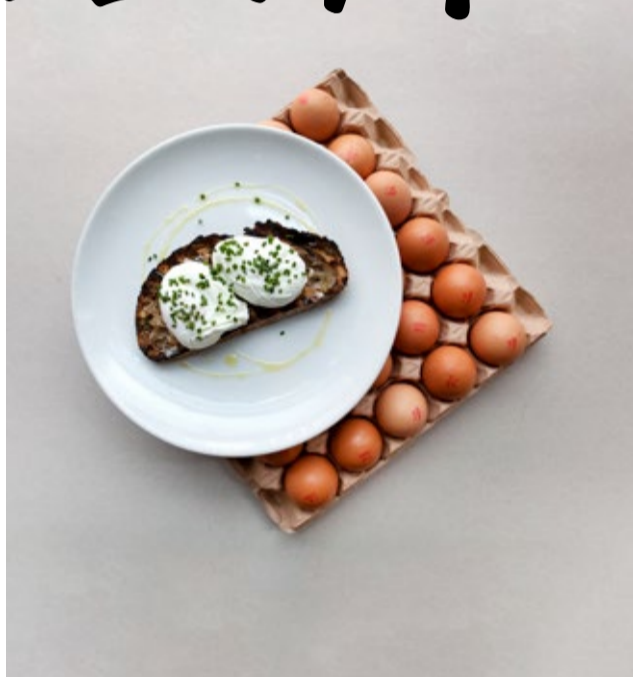
Smoked kahawai on rye w a fried egg, pickled chilli, and summer herbs

Eggs any style on seeded sourdough (v)  
**OR English rye**  
**OR House gluten-free**

Field mushrooms on sourdough w fermented chilli, pickled onion, parmesan & house crème fraîche (v)  
**ADD POACHED EGG**

Braised wagyu mince on focaccia summer piccalilli & smoked cheddar  
**ADD POACHED EGG**

# ALL DAY EVERY DAY



## ALL DAY ADD A SIDE

- Herbed avo (vf)
- Field mushrooms w fermented chilli (v)
- Belly bacon
- Gin cured salmon
- Chewy roast tomatoes (vf)
- Kupros Dairy halloumi (v)
- Hand-cut chips w spiced salt & aioli (v)
- Smoked cheddar cornbread w chilli butter (v)
- Summer salad w preserved lemon & herbs (vf)
- BBQ broccoli w kimchi powder (vf)

## SWEET TREATS

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

(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**

3-cheese 'Italian' pancake w poached egg, silverbeet, peach chutney & house creme fraiche (v) (gf)

Goats curd, Romano & Red Planet cheese from Over the Moon Dairy, Putaruru

Gluten-free pancake w raw honey ricotta, Hamilton blueberries & black pepper meringue (v) (gf)

Big brekkie - Eggs any style on seeded sourdough w belly bacon, chewy roast tomatoes, local sausage & hash brown

Veggie brekkie - Eggs any style on seeded sourdough w kimchi kale, chewy roast tomatoes, halloumi & hash brown (v)

Green brekkie - Broccoli, kimchi, soft tofu & broken rosti w spiced oats & summer shoots (vf) (gf)  
**ADD FRIED EGG**

Scrambled tofu on rye w chickpea masala, pickled butternut and dukkah  
**ADD FRIED EGG**

Smoked cheddar fry-bread w avocado, poached egg, fermented chilli yoghurt and sprouts



# DRINKS



## RED

Borsao Garnacha, 2016, Spain  
*bright, blackberry, cherry*

Castel Del Lupo Pinot Noir, Organic, 2016,  
Italy - *wild ripe plum, delicate, spice*

Artesa Rioja, Organic, 2016, Spain  
*complex, bramble fruit,  
black pepper, savoury*

Amauta Malbec, 2017, Valle De  
Cafayate, Argentina - *gentle spice,  
Red berries, silky finish*

Marchesi Migliorati Montepulciano, Abruzzo,  
Italy - *bright berries, bold, structured*

Alpha Domus Cabernet Sauvignon, 2014,  
New Zealand - *fragrant spice, dark fruit*

## WHITE

Borsao Macabeo, 2016, Spain  
*floral, lemon, nutty stonefruit*

Last Stand Chardonnay, 2017, Victoria,  
Australia - *citrus, white peach, bright*

Pinot Grigio, 2015, Le Pianure, Italy  
*apple, peach, herbs, smoky*

Crowded House Sauvignon Blanc Marlborough,  
New Zealand - *citrus, crisp, herbs*

Gruner Veltliner, Organic, 2017, Austrian  
*stonefruit, white pepper, kiwi, mineral*

Alpha Domus Viognier, 2014, New Zealand  
*oak, vanilla, apricot, soft acidity*

## ROSE

Circumstance Cape Coral  
Mourvedre Rose, 2018, South Africa  
*savoury, light, long finish*

## COCKTAILS

Bloody Mary - vodka, chilli salsa,  
horseradish, tomato, lemon

Green Margarita - tequila, cucumber, mint,  
lime, dehydrated chilli salt

Pomelo Park - gin, citrus, grapefruit,  
lemon & soda

Fruit Cup - strawberry infused pimm's,  
mint, ginger, cucumber, soda

Juno 'n Tonic - New Zealand junco gin,  
citrus, tonic

Aperol Spritz - aperol, prosecco, soda

Apple of My Eye - rum, spiced apple shrub, soda

L&P G&T - gin, tonic, L&P lemonade

## BEERS

40ft Pale Ale 4.1%

40ft Larger 4.8%

Yeastie Boys Gunnamatta Earl Grey IPA 6.5%

Yeastie Boys Bigmouth Session IPA 4.4%

Hills Apple Cider 5%

We're from a rural New Zealand dairy farming town. This has 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.

Old Street has now been our home for the past 7 years. In that time, we have seen the growth of a community around us - the creative, the driven, the spirited. We are humbled to be a part of this, and for the support of our customers.

All Day Every Day - everyone is welcome to enjoy this space. Use as your living room, office, studio, and sometimes even as a local eatery.

Our menu is 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.

## AROHANUI

(Big Love)

The Ozone Family

## BUBBLES

Prosecco 'Sottoriva' - Ita  
*light, crisp, smooth*

