

5PM - LATE

EVENING

SMALL PLATES

Miso nuts (vf) (gf)	4	Creamy polenta w fermented chilli butter & crispy sage (v) (gf)	6
Fermented hummus, raw veg & grilled sourdough (vf)	7	Soup of the day served w The Dusty Knuckle seeded sourdough (v)	7.9
Burrata w pickled onion, dark rye dukkah & toast (v)	10	OR ENGLISH RYE 0.9 OR HOUSE GLUTEN-FREE 0.9	
Spiced venison croquette w pickle mayo (df)	8.9	Smoked squash w ewes curd & all the herbs (v) (gf)	5.5
Sourdough bruschetta w smoked cod's roe, sweet n sour squash, cress & salmon skin crunch	8	Hand-cut chips w spiced salt & aioli (vf) (gf)	4.5

ALL DAY EVERY DAY

VEGGIES

Sticky roast aubergine w fava bean miso, mint & sesame mayo (vf) (gf)	8
British yellow pea falafel w golden beet, hummus, citrus, hazelnut & thyme (vf) (gf) (n)	8.9
Winter leaf salad w BBQ purple broccoli, smoked quinoa, beets, orange & ewes curd (v) (gf) ADD HOT-SMOKED SALMON 3.5	9.9
Cauliflower risotto w salsa verde, hazelnut & crispy sage (vf) (gf) (n)	12

MEAT/SEAFOOD

Hand-cut pappardelle w lamb ragu, sweet onions & aged parmesan	12.9
Catch of the day w rope-grown mussels, black pea masala & brown crab butter (gf)	14
Lamb burger w house kimchi, gem lettuce, aioli & hand-cut fries	12
Venison ossobuco w whey polenta, saffron pickled squash & fava bean gremolata (gf)	15
BBQ onglet steak served rare w chimichurri & jus (gf)	16



SWEETS

Choc torte w jersey yoghurt & strawberry compote (v)	8
Walnut mousse w red wine pears & rosemary crumble (v) (n)	8
Quince upside-down cake w coconut milk custard & praline (vf) (n)	8

(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

Counter Culture - <i>bourbon whiskey, coffee infused cognac, walnut bitters, lemon</i>	8.5
Green Margarita - <i>tequila, cucumber, mint, lime, dehydrated chili</i>	7.5
The Earl Of Russia - <i>vodka, earl grey, lavender, lemon</i>	7.5
Lion's Heart - <i>rye whiskey, lime, ginger, angostura bitters, chuncho amargo bitters</i>	8
Cold Drip Negroni - <i>gin, campari, sweet vermouth, cold drip coffee</i>	8.5
Stormy Seal - <i>goslings rum, ginger, pineapple, lime, soda</i>	8
Juno 'n Tonic - <i>New Zealand juno gin, citrus, tonic</i>	7.5
King Street - <i>aperol, tequila, mezcal, lemon, cinnamon</i>	7.5
St. Kilda - <i>rye whiskey, scotch, smoked honey, ginger, lemon</i>	8
Pomelo Park - <i>gin, citrus, grapefruit, lemon & soda</i>	7.5

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