

5PM - LATE

EVENING

SMALL PLATES

- Miso nuts (vf) (gf) (n)
- Hand-cut chips w spiced salt & aioli (v)
- Fermented hummus, raw veg & flatbread (vf)
- Burrata w quinoa leaf pesto, rye dukkah & toast (v)
- Sourdough bruschetta w whipped ricotta, warm tomatoes, pickled beetroot and olive (v)
- Urenika potato & artichoke salad (v) (gf)
- Summer tomatoes w pickled onions, bronze fennel & hot smoked salmon (v) (gf)
- Butter lettuce w crayfish, dill & buttermilk ranch (v) (gf)

ALL DAY EVERY DAY

MEAT/SEAFOOD

- Catch of the day w Coromandel mussels, Urenika potatoes & cray mayo (gf)
- Lamb burger w burnt lemon tzatziki, cheddar, spiced peach chutney & hand-cut chips
- Longbush pork schnitzel w piccalilli and potato & artichoke salad (df)
- Aged dairy cow hanger steak w chimichurri, jus & hand-cut chips (df)
- Smoked fish kedgeree w poached egg, fried shallots, labneh & chimichurri
- Coromandel mussels w cray mayo, tomato powder & burnt lemon (gf) (df)



VEGGIES

- Hawera quinoa falafel w golden beetroot, citrus, smoked hazelnut & thyme (vf) (gf) (n)
- Summer leaf salad w smoked carrots, citrus, goats curd, Hawera quinoa & it's pesto (v)
ADD HOT-SMOKED SALMON
- Green pea barley risotto w fresh cheese, lemon & marlborough hazelnuts (v) (gf) (n)
- Hand-cut pappardelle w smoked oyster mushroom, creme fraiche & cured yolk (v)



SWEETS

- Wood roasted stone fruit w rough puff, fresh ricotta, rosemary & raw Hihi honey (v)
- Omahu valley Lemon meringue (v)
- Chocolate (vf)

(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



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

BUBBLES

Prosecco 'Sottoriva' - Ita
light, crisp, smooth

COCKTAILS

Counter Culture - *bourbon whiskey,
coffee infused cognac, walnut bitters, lemon*

Green Margarita - *tequila, cucumber,
mint, lime, dehydrated chili*

The Earl Of Russia - *vodka, earl grey, lavender, lemon*

Lion's Heart - *rye whiskey, lime, ginger, angostura
bitters, chuncho amargo bitters*

Cold Drip Negroni - *gin, campari, sweet
vermouth, cold drip coffee*

Stormy Seal - *goslings rum, ginger,
pineapple, lime, soda*

Juno 'n Tonic - *New Zealand junon gin, citrus, tonic*

King Street - *aperol, tequila, mezcal, lemon, cinnamon*

St. Kilda - *rye whiskey, scotch, smoked honey,
ginger, lemon*

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

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

