

# WEEKDAY MENU

7AM - 5PM

## ALL DAY BREKKIE

7AM - 4PM

Canterbury organic oat bircher w nashi, coconut yoghurt & vanilla (vf)

**ADD OAT MILK 0.5**

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

**ADD OAT MILK 0.5**

Omelette - smoked carrot, silverbeet & house ricotta w fermented chilli yoghurt & fried shallots (v)

**ADD HOT-SMOKED SALMON XX**

Eggs benedict on winter bubble 'n' squeak cakes w hollandaise.

**CHOOSE FROM:**

Gin cured salmon **OR** Belly bacon **OR** Halloumi (v)

Smoked fish kedgerree 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 XX**

Braised wagyu mince on focaccia summer piccalilli & smoked cheddar

**ADD POACHED EGG 1.5**

# 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

11.45AM - 5PM

## LUNCH

Miso nuts (vf) (gf) (n)

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)

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

Hawera quinoa leaf 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 risotto w fresh cheese, lemon & Marlborough hazelnuts (v) (gf)

Hand-cut pappardelle w smoked oyster mushroom, creme fraiche & cured yolk (v)

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



# DRINKS



## 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

## 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*

