

ALL DAY BREKKIE

7AM - 4PM

South Island oat bircher w sweet lacto-blueberries, coconut yoghurt & mint (v) (vegan on request) ADD OTIS OAT MILK 1.0	14.5
Seeded granola w house yoghurt & preserved tamarillo (v) ADD OTIS OAT MILK 1.0	14.5
Banana bread w crunchy nut butter & jam (vf) (n) ADD SALTED BUTTER	10.9
Omelette - creamed asparagus, smoked feta & green onion w preserved lemon yoghurt & fried shallots (v) ADD HOT-SMOKED ŌRA SALMON 6.5	19.5
Eggs benedict on bubble 'n' squeak cakes w hollandaise CHOOSE FROM: Gin cured ōra salmon OR Longbush bacon OR Il Casaro halloumi (v)	20.9
Smoked fish kedgerree w poached egg, labneh chimichurri & fried shallots	22.9

WEEKDAY

EVENING MENU FROM 5PM

ON TOAST

The Dusty Apron seeded sourdough OR 100% rye w spreads (v) CHOOSE FROM: Marlborough hazelnut butter, marmite, seasonal jam, marmalade	8.9
Aged cheddar cornbread w chilli butter (v) ADD EGGS ANY STYLE 4	10.9
Smoked Katikati kahawai w bread and butter pickles, fermented chilli, fried egg & all the herbs	16.9
Eggs any style on sourdough (v) OR Seeded rye OR House gluten-free	12.9
Field mushrooms on toast w fermented chilli, pickled onion, parmesan & house crème fraiche (v) ADD POACHED EGG 2.5	19.5
Braised dairy cow mince on focaccia w piccalilli & Tauranga smoked cheddar ADD POACHED EGG 2.5	20.9

ALL DAY EVERY DAY



ADD A SIDE

ALL DAY

Herbed avocado (vf) (df)	8
Smoked carrots w labneh & sourdough dukkah (v)	9
Field mushrooms w fermented chilli (v) (gf)	8
Woody's farm bacon (gf)	8.5
Gin cured ōra salmon (gf)	8
Local salad leaves w lemon dressing (vf) (gf)	8
Chopped tomatoes w Waiheke olive oil & herbs (vf) (gf)	8
Il Casaro halloumi (v) (gf)	10
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	8.5
BBQ runner beans w preserved lemon yoghurt (v) (gf)	8

SWEET TREAT

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) Nuts (s) Shellfish
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.

Executive Chef: Joe O'Connell
Head Chef: Chino Salazar

LUNCH

11.45AM - 4PM

'A Lady Butcher' bresaola w fresh peach, lactic barley & cured egg yolk	12.9
Fermented hummus, raw veg & sourdough-trim crackers (vf)	12.9
Il Casaro stracciatella w pickled stone-fruit, Waiheke olive oil & sourdough (v)	22
Crispy fish collars w sauce gribiche (gf)	15
Carrot, feta & mint tortilla w salted lime pickle, poached egg & greens (v) (gf)	22
House tagliatelle w grilled tua tua, mussel ragu & grana padano (s)	28
Hawera quinoa falafel w fermented hummus, chopped salad, furikake & fresh herbs (vf) (gf)	22.5
Summer leaves w pickled stone-fruit, raw asparagus, walnut & tamarillo ranch (v) (gf) (n) (vegan on request) ADD NZ WAGYU BRESOLA 6.5	18.9
Celeriac risotto w Mangawhai mushrooms & parsley (vf)	25
Catch of the day w 'hangi' yams, creamed celery root and OMG greens	32.5
Organic Hawke's Bay fried chicken burger w Nelson koji slaw, lime kasundi & hand-cut chips	26
Longbush pork schnitzel w green apple & sauce gribiche	28
Dairy cow steak w hand-cut chips, jus & chimichurri	36





DRINKS

COCKTAILS

Bloody Mary - Black Collar Vodka, Tomato, Kimchi, Horseradish, Worcestershire, Celery Salt, Fennel & Coriander Pickle	13.5
Green Margarita - Espolon Tequila, Cucumber, Mint, Lime, Capsicum Salt	15
Leyenda - Black Collar Vodka, Mezcal, Lemon, Carrot, Orange, Bitters, Aquafaba	15.5
Eden Park - Juno Gin, Lemon, Rhubarb, Sage	15
Morango - Cachaça 51, Lime, Fermented Strawberry, Basil	15
Ladybird Spritz - Cointreau, Aperol, Bird In Hand Sparkling Rosé, Orange	15

TAP BEER 425ML

Maximus IPA, Hallertau Brewery, 5.8%	12.5
Lager, Sawmill Brewery, 4%	12

CAN

Beer, Garage Project, 4.8%	10
Fuzzbox Pale Ale, Garage Project, 5.8%	10
hello, world. White IPA, NewNewNew Brewery, 5.8%	11.5
Low Tide, Piha, 2.5%	9.5
Bach Life Apple Cider, Three Wise Birds, 5.5%	12

BOTTLE

Lager, Brothers Brewery, 4.5%	10.5
Rifleman XPA, ParrotDog, 4.5%	11
Copper Tart Red Ale, Hallertau, 4.2%	12.5

SHARING

Passionfruit Sour, Sawmill, 4.5% 500ml	21
Thai Lime and Lemongrass Sour, NewNewNew Brewery, 5.6% 650ml	28.5

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.

From New Plymouth to London to Auckland. It's been an amazing ride and we couldn't be happier with our new Grey Lynn home. We are humbled to be a part of this community and to support our team as a living wage employer.

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. A 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

The Ozone Family

RED	150 / 750
Koyama Pinot Noir Waipara, New Zealand, 2018	16.5 / 79
Scout Pinot x Pinot South Island, New Zealand, 2019	16.5 / 79
Marichal Tannat Canelones, Uruguay, 2015	15 / 71.5
Alta Alella 'GX' Garnatxa Negra Penedès, Spain, 2018	14.5 / 69
Young Punk Squid's Fist, Sangiovese Shiraz McLaren Vale, Australia, 2017	15.5 / 72

Puriri Hills Estate, Merlot Cab Sauvignon Malbec Carménère, Rioja, Clevedon, New Zealand 2014	19 / 92
Pavonero, Primitivo Nero d'Avola Montepulciano Merlot, Toscana, Italy, NV	13.5 / 61
Ego Bordegas, El Goru, Monastrell, Syrah Petit Verdot, Jumilla, Spain, 2017	15 / 68
Millaman Reserva Malbec Curico, Chile, 2015	15.5 / 73

WHITE

Mahi Pinot Gris Marlborough, New Zealand, 2019	12.5 / 56.5
Rock Ferry Orchard Pinot Blanc Marlborough, New Zealand, 2015	15.5 / 72

Grava Riesling Martinborough, New Zealand, 2016	15.5 / 75
--	-----------

Man O' War Estate Sauvignon Blanc Waiheke, New Zealand, 2019	12.9 / 58.5
---	-------------

The Supernatural Sauvignon Blanc Hawke's Bay, New Zealand, 2018	14.5 / 69
--	-----------

Moulin De Gassac Viognier Languedoc, France, 2017	12.5 / 56.5
--	-------------

Finca Bacara Four Elements 'Yeya' Moscatel Chardonnay, Jumilla, Spain, 2018	14 / 64.5
--	-----------

Tony Bish 'Heartwood' Chardonnay Hawkes Bay, New Zealand, 2018	17 / 81
---	---------

Little Wing Marsanne Waiheke, New Zealand, 2018	17.5 / 82
--	-----------

ROSÉ

Q Rosé Waitaki, New Zealand, 2019	14 / 64.5
--------------------------------------	-----------

Jim Barry's Annabel Rosé Clare Valley, Australia, 2018	13.5 / 64
---	-----------

Mon Cheval Rosé Waipara, New Zealand, 2018	18 / 83.9
---	-----------

BUBBLES

Penedès Cava Brut NV, D.O Cava, Spain	12.5 / 58
---------------------------------------	-----------

Alpha Domus 'Cumulus' Methode Traditionelle Hawke's Bay, New Zealand, 2018	15 / 71
---	---------

Huia Brut Rosé, Marlborough, New Zealand, 2016	18 / 88
---	---------

Champagne Bollinger, France, NV	175
---------------------------------	-----

DESSERT

Alpha Domus 'Leonarda' Late Harvest Semillon Viognier, Hawke's Bay, New Zealand, 2015	13 / 65
--	---------

OZONE
COFFEE