

5PM - LATE

# EVENING

## SMALL PLATES

Miso nuts (n) (vf) (gf)	4	Spring green salad w citrus dressing (vf) (gf)	4.5
Fermented hummus, raw veg & sourdough (vf)	7.5	Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	4.5
Burrata w pickled blood orange, olive oil & sourdough (v)	11	Warm tomatoes w pickled onions, fennel, crème fraiche & hot-smoked salmon (gf)	9.9
Yakitori chicken w new season onion, borage & popped buckwheat (gf) (df)	8.9	'Hangi' potatoes cooked in coffee w cultured cream (v) (gf)	4.5
Smoked cheddar cornbread w chilli butter (v)	5.5	Sourdough bruschetta w blistered zucchini, black pepper ricotta, kraut & salt 'n' vinegar sunflower seeds (v)	8
Green beans w camelina seed yoghurt & savoury scroggin (n) (v) (vegan on request)	4		



# EVERY DAY

## VEGGIES

BBQ asparagus w smoked quinoa, fermented chilli butter & warm yolk (v) (gf)	11.5
British yellow pea falafel w hummus, beetroot kraut, shoots & savoury scroggin (vf) (gf) (n)	9.5
Spring leaf salad w fresh cheese, sour onion, green beans & smoked nuts (v) (gf) (n) (vegan on request)	9.9
<b>ADD HOT-SMOKED SALMON 3.5</b>	
Pea & two-year fermented wild garlic risotto w charred asparagus (vf) (gf)	12

## MEAT/SEAFOOD

House linguini w kina butter, sea herbs & cured yolk	12.9
Catch of the day w crab sauce, 'Hangi' potatoes cooked in coffee & Tropea onion (gf)	14
BBQ chicken burger w rhubarb kasundi, iceberg, chips & house kewpie mayo (df)	13.5
Heritage pork w fennel confit, potato salad & green apple piccalilli (gf)	15
Onglet steak served rare w chimichurri & jus (gf) (df)	16

## SWEETS

Pirate chocolate cremeux w bourbon shrewsbury, crème fraiche & olive oil (gf)	6.5
Oolong pannacotta w fermented blueberries & buckwheat crumble (gf)	7
Lemon meringue pie (vf)	7
Rhubarb trifle w Crouch End honey, miso custard & crème fraiche (v)	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**  
**Allergen information available on request**  
**All extras will be charged as sides**  
**Optional 12.5% service charge will be added to all bills**

Exec Chef: Joe O'Connell  
 Head Chef: Sam Scott





# DRINKS

## COCKTAILS

Counter Culture - bourbon whiskey, coffee infused cognac, walnut bitters, lemon	8.5
Green Margarita - tequila, cucumber, mint, lime, dehydrated chili	8.5
The Earl Of Russia - vodka, earl grey, lavender, lemon	8
Lion's Heart - rye whiskey, lime, ginger, angostura bitters, chuncho amargo bitters	8
Cold Drip Negroni - gin, campari, sweet vermouth, cold drip coffee	8.5
Strawberry fields - white rum, strawberry compote, lime, mint	8
Mezcal mule - mezcal, passionfruit, lime, ginger chilli and pineapple beer	8.5
St. Kilda - rye whiskey, scotch, smoked honey, ginger, lemon	8
Pomelo Park - gin, citrus, grapefruit, lemon, soda	7.5

RED	175 / 500 / 750
Borsao Garnacha, 2016, Spain <i>bright, blackberry, cherry</i>	5.75 / 16 / 22
Castel Del Lupo Pinot Noir, Organic, 2016, Italy - wild ripe plum, delicate, spice	6.75 / 18 / 27
Artesa Rioja, Organic, 2016, Spain <i>complex, bramble fruit, black pepper, savoury</i>	6.5 / 17 / 25
Amauta Malbec, 2017, Valle De Cafayate, Argentina - gentle spice, red berries, silky finish	7 / 19 / 28
Marchesi Migliorati Montepulciano, Abruzzo, Italy - bright berries, bold, structured	7.5 / 20 / 30
Alpha Domus Cabernet Sauvignon, 2014, New Zealand - fragrant spice, dark fruit	34

## 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

WHITE	175 / 500 / 750
Borsao Macabeo, 2016, Spain <i>floral, lemon, nutty stonefruit</i>	5.75 / 16 / 22
Last Stand Chardonnay, 2017, Victoria, Australia - citrus, white peach, bright	6.5 / 17 / 25
Pinot Grigio, 2015, Le Pianure, Italy <i>apple, peach, herbs, smoky</i>	6.5 / 18 / 26
Crowded House Sauvignon Blanc, 2018 Marlborough, New Zealand - citrus, crisp, herbs	7.5 / 23 / 31
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
--	---------------

## BUBBLES

Prosecco 'Sottoriva', 2017, Italy <i>light, crisp, smooth</i>	7 / - / 28
--	------------

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.

**AROHAŪVI**  
(Big Love)

The Ozone Family



**OZONE**  
COFFEE