

WEEKDAY MENU

7AM - 5PM

Essex grain bircher w coconut yoghurt, burnt rhubarb & mint (vf) ADD OAT MILK 0.5	7
Seeded granola w stone-fruit, whey caramel & labneh (v) ADD OAT MILK 0.5	6
Omelette - smoked carrot, chard & house ricotta w camelina seed yoghurt & fried shallots (v) ADD HOT-SMOKED SALMON 3.5	8.9
Eggs benedict on bubble 'n' squeak cakes w hollandaise CHOOSE FROM: Gin cured salmon OR Bacon OR Halloumi (v)	11.9
Smoked fish kedgeree w poached egg, fried shallots, labneh & chimichurri	12.9

ALL DAY BREKKIE

7AM - 4PM

	7	ON TOAST	
Smoked cheddar cornbread w chilli butter (v) ADD EGGS ANY STYLE 3			5.5
Banana bread w crunchy nut butter & jam (vf) (n) ADD SALTED BUTTER			6.5
Smoked Cornish mackerel on rye w kombu chilli jam, salted cucumber, fried egg & all the herbs			9.5
Eggs any style on sourdough (v) OR Seeded rye OR House gluten-free			6 6.9
Field mushrooms on sourdough w fermented chilli, pickled onion, parmesan & house crème fraîche (v) ADD POACHED EGG 1.5			9.9
Braised wagyu mince on focaccia w piccalilli & Essex smoked cheddar ADD POACHED EGG 1.5			11.9

ALL DAY EVERY DAY



ALL DAY ADD A SIDE

Herbed avo (vf) (gf)	3.5
Field mushrooms w fermented chilli (v) (gf)	3
Dry cure bacon (gf) (df)	4
Gin-cured salmon (gf) (df)	4
Chewy roast tomatoes (vf) (gf)	3.5
Kupros halloumi (v) (gf)	5
Hand-cut chips w spiced salt & vegan aioli (vf) (gf)	4.5
BBQ green beans w camelina seed yoghurt & savoury scroggin (v) (gf) (vegan on request) (n)	4
Spring green salad w citrus dressing (vf) (gf)	4.5
Smoked carrots w labneh & seeded dukkah (v)	4

LUNCH

11.45AM - 5PM

Miso nuts (vf) (gf) (n)	4
Fermented hummus, raw veg & grilled sourdough (vf)	7.5
Burrata w pickled blood orange, olive oil & sourdough (v)	11
Yakitori chicken w new season onion, borage & popped buckwheat (gf) (df)	8.9
Sourdough bruschetta w blistered zucchini, black pepper ricotta, kraut & salt 'n' vinegar sunflower seeds (v)	8
3-cheese & smoked carrot tortilla w poached egg, lemon chard, labneh & rhubarb kasundi (v) (gf)	10.5
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) ADD HOT-SMOKED SALMON 3.5	9.9
Pea & two-year fermented wild garlic risotto w charred asparagus (vf) (gf)	12
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	15

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
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

Bloody Mary - vodka, chilli salsa, horseradish, tomato, lemon	8
Green Margarita - tequila, cucumber, mint, lime, dehydrated chilli salt	8.5
Pomelo Park - gin, citrus, grapefruit, lemon, soda	7.5
Fruit Cup - strawberry infused pimm's, mint, ginger, cucumber, soda	7.5
Aperol Spritz - aperol, prosecco, soda	8
Stormy Seal- Goslings rum, ginger, pineapple, lime, soda	8
Rhubarb Gin Fizz - gin, rhubarb, apple, lemon, prosecco	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 - <i>wild ripe plum, delicate, spice</i>	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 - <i>gentle spice, red berries, silky finish</i>	7 / 19 / 28
Marchesi Migliorati Montepulciano, Abruzzo, Italy - <i>bright berries, bold, structured</i>	7.5 / 20 / 30
Alpha Domus Cabernet Sauvignon, 2014, New Zealand - <i>fragrant spice, dark fruit</i>	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

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

WHITE	175 / 500 / 750
Borsao Macabeo, 2016, Spain <i>floral, lemon, nutty stonefruit</i>	5.75 / 16 / 22
Last Stand Chardonnay, 2017, Victoria, Australia - <i>citrus, white peach, bright</i>	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 - <i>citrus, crisp, herbs</i>	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
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BUBBLES

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