

# ALL DAY BRUNCH

|  |      |
|--|------|
| South Island oat bircher w nashi, coconut yoghurt & vanilla (vf)<br><b>ADD OAT MILK 0.5</b>  | 14.5 |
| Seeded granola w Hawke's Bay stone-fruit and burnt honey labneh (vf)<br><b>ADD OAT MILK 0.5</b>  | 14.5 |
| Banana bread w crunchy peanut butter jam (v)<br><b>ADD SALTED BUTTER</b>   | 10   |
| Omelette - smoked carrot, silverbeet & house ricotta w fermented chilli yoghurt & fried shallots (v)<br><b>ADD HOT-SMOKED ŌRA SALMON 6.5</b> | 19   |
| Eggs benedict on bubble 'n' squeak cakes w hollandaise<br><b>CHOOSE FROM:</b><br>Gin cured ōra salmon <b>OR</b> bacon <b>OR</b> halloumi (v) | 19.5 |
| Smoked fish kedgeree w poached egg, fried shallots labneh & chimichurri  | 22   |

| ON TOAST   |      |
|--|------|
| Seeded sourdough OR seeded rye w spreads (v)<br><b>CHOOSE FROM:</b><br>Marlborough hazelnut butter, marmite, seasonal jam, Omaha marmalade | 8    |
| Aged cheddar cornbread w chilli butter (v)   | 10.5 |
| Smoked kahawai on rye w karengo chilli jam, salted cucumber, fried egg & all the herbs   | 16.5 |
| Eggs any style on sourdough (v)<br><b>OR</b> Seeded rye<br><b>OR</b> House gluten-free   | 12   |
| Field mushrooms on toast w fermented chilli, pickled onion, parmesan & house crème fraîche (v)<br><b>ADD POACHED EGG 2.5</b>               | 18   |
| Braised wagyu mince on focaccia w piccalilli & smoked cheddar<br><b>ADD POACHED EGG 2.5</b>  | 20   |

# ALL DAY EVERY DAY



## ALL DAY ADD A SIDE

|  |    |
|--|----|
| Herbed avo (vf) (gf)                                 | 6  |
| Field mushrooms w fermented chilli (v) (gf)          | 8  |
| Chewy roast tomatoes (vf) (gf)                       | 6  |
| Dry cured bacon (gf)                                 | 8  |
| Gin cured ōra salmon (gf)                            | 8  |
| Green salad w lemon dressing & herbs (vf) (gf)       | 8  |
| Smoked carrots w labneh & dukkah (v)                 | 8  |
| Hand-cut chips w spiced salt & vegan aioli (vf) (gf) | 7  |
| Massimiliano's halloumi (v) (gf)                     | 10 |
| Hash browns  | 6  |

## 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.**

Head Chef Eder Marinho  
Executive Chef Joe O'Connell

|  |    |
|--|----|
| Velda's 3-cheese Italian pancake w poached egg, silverbeet, peach chutney & house creme fraiche (v) (gf)                         | 22 |
| Big brekkie - eggs any style on seeded sourdough w dry-cure bacon, chewy roast tomatoes, pork & fennel sausage & hash brown      | 25 |
| Veggie brekkie - eggs any style on seeded sourdough w kimchi greens, chewy roast tomatoes, halloumi & hash brown (v)             | 25 |
| Green brekkie - broccoli, kimchi, soft tofu & broken rosti w summer shoots & pepitas (vf) (gf)<br><b>ADD FRIED EGG 2.5</b>       | 22 |
| Scrambled tofu on rye w chickpea masala, pickled butternut and dukkah (vf)<br><b>ADD FRIED EGG 2.5</b>                           | 20 |
| Smoked cheddar fry-bread w avocado, poached egg, fermented chilli yoghurt and shoots (v)<br><b>ADD HOT-SMOKED ŌRA SALMON 6.5</b> | 20 |
| Gluten-free pancake w Cambridge blueberries, labneh, bourbon shortbread & sweet basil (v) (gf)                                   | 20 |
| Lamb burger w black olive mayo, cheddar, spiced peach chutney & hand-cut chips   | 24 |



# DRINKS



## COCKTAILS

|   |    |
|---|----|
| <b>Bloody Mary</b> - vodka, tomato, chilli, horseradish, celery, worcestershire | 12 |
| <b>Green Margarita</b> - tequila, cucumber, mint, lime, chilli salt             | 14 |
| <b>Fruit Cup</b> - strawberry infused pimm's, ginger, lime, soda, rosemary      | 14 |
| <b>Pomelo Park</b> - gin, lemon citrus, grapefruit, sage                        | 14 |
| <b>Apple of My Eye</b> - rum, spiced rum, shrub, apple, soda                    | 15 |
| <b>Last Samurai</b> - gin, lime, cucumber, oolong tea, shiso leaf               | 14 |

## TAP BEER 425ML

|   |      |
|---|------|
| Yakima Monster Pale Ale, Liberty Brewing Co., 6%    | 12.5 |
| Divine Wind Japanese Lager, Liberty Brewing Co., 5% | 11   |

## CAN

|   |      |
|---|------|
| Hapi Daze Pale Ale, Garage Project, 4.6%            | 10.5 |
| Beer, Garage Project, 4.8%                          | 10   |
| hello, world. White IPA, NewNewNew Brewery, 5.8%    | 11.5 |
| Fugazi Hoppy Session Pale Ale, Garage Project, 2.2% | 8.9  |
| Peckham's Cidery Moutere Perry Cider, 5.5%          | 12   |

## BOTTLE

|   |      |
|---|------|
| Epic Lager, Epic Brewery, 5%                        | 10.5 |
| Gunnamatta Earl Grey IPA, Yeastie Boys, 6.5%        | 12.5 |
| Darkest Days Oatmeal Stout, Liberty Brewing Co., 6% | 10.5 |

## SHARING

|  |    |
|--|----|
| Pernicious Weed Double IIPA, Garage Project, 8%                  | 28 |
| Peckham's Cidery Reserve Sweet Frenchie Apple Cider, 750ml, 5.8% | 27 |

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.

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.

## AROHAŌVI

(Big Love)  
The Ozone Family

**OZONE**  
COFFEE

## RED 150 / 750

|  |           |
|--|-----------|
| Koyama Pinot Noir<br>Waipara, New Zealand, 2012                                | 15.5 / 79 |
| Akitu A2 Pinot Noir<br>Central Otago, New Zealand, 2016                        | 20 / 98   |
| Heron's Flight Volare Sangiovese<br>Matakana, New Zealand, 2015                | 13.5 / 67 |
| Mojo Cabernet Sauvignon<br>McLaren Vale, Australia, 2017                       | 13 / 55   |
| Alpha Domus 'Navigator' Merlot Malbec<br>Hawke's Bay, New Zealand, 2015        | 15.5 / 73 |
| Puriri Hills Mokoroa Merlot, Cabernet Sauvignon<br>Clevedon, New Zealand, 2016 | 17 / 80   |
| Bodegas Rosario Vera 'Honoro Vera'<br>Rioja, Spain, 2017                       | 13.5 / 67 |
| Little X Syrah<br>Hawke's Bay, New Zealand, 2014                               | 12 / 55   |
| Woodstock Estate Shiraz,<br>McLaren Vale, Australia, 2014                      | 14.5 / 71 |

## WHITE 150 / 750

|   |             |
|---|-------------|
| Starborough Pinot Gris<br>Marlborough, New Zealand, 2018                        | 12 / 52     |
| Mammoth Spectacular Rustgill, Orange Pinot Gris<br>Nelson, New Zealand, 2016    | 17 / 82     |
| Grava Riesling<br>Martinborough, New Zealand, 2016                              | 15.5 / 75   |
| Gotas De Mar, Albarino<br>Rías Baixas, Spain, 2016                              | 17 / 78     |
| Astrolabe Sauvignon Blanc<br>Marlborough, New Zealand, 2017                     | 13 / 55     |
| The Supernatural Sauvignon Blanc<br>Hawke's Bay, New Zealand, 2016              | 14.5 / 69   |
| TW Estate Chardonnay<br>Gisborne, New Zealand, 2016                             | 12 / 52     |
| Fat & Sassy Chardonnay<br>Hawke's Bay, New Zealand, 2018                        | 13.5 / 62.5 |
| Urban Winery Project #3 Gris+Gewürz+Riesling<br>Adelaide Hills, Australia, 2017 | 17 / 82     |

## ROSÉ 150 / 750

|  |           |
|--|-----------|
| Indian Summer Rosé<br>Hawke's Bay, New Zealand, 2018           | 12.5 / 58 |
| Jim Barry's Annabel Rosé<br>Clare Valley, Australia, 2018      | 13.5 / 64 |
| Bird in Hand Rosé Sparkling<br>Adelaide Hills, Australia, 2018 | 16 / 79   |

## BUBBLES 150 / 750

|  |         |
|--|---------|
| Pendes Cava Brut NV, D.O Cava, Spain                   | 12 / 58 |
| Huia Blanc de Blanc,<br>Marlborough, New Zealand, 2011 | 18 / 88 |
| Champagne Bollinger, France, NV                        | 175     |

