

Southland oat granola, Otis Oat Milk & seasonal fruit (vf) (df)
19.5

Porridge, oat milk with seasonal fruit (vf) (df)
19 *add cream - 1*

Chia pudding, summer fruits, buckwheat banana chip
(gif) (vf) (n)
19.5

Sourdough crumpet, whipped ricotta, rosemary honey,
seasonal fruit, bacon (veg on request)
20

Northland banana bread (gif) (vf)
15.5 *Choice to add:*
Salted butter - 2
Seasonal jam - 2
Hazelnut butter (n) - 2
Kiwifruit marmalade - 2

Cheddar cornbread w chilli butter (v) (gif)
19 *add two eggs any style - 5*
add soft scrambled eggs - 6

Ozone spaghetti on toast, smoked onion butter, fried egg,
aged gouda (v)
24.5 *add sausage - 6*

Field mushrooms on toast, fermented chilli, pickled onion,
aged Mercer Gouda, house crème fraîche
(v) (vegan on request)
27.5 *add poached egg - 3*

Smoked fish kedgerree w poached egg, labneh, salsa verde
& kumara crunch (gif) (f)
30

Sweet treats

See in-house bakery counter

Eggs

Two eggs on house sourdough (v)
16.5 *House seeded rye - 1*
House gluten free (gif) - 2
Soft scrambled eggs - 2

Omelette house-made feta, mushrooms, greens,
sourdough toast (gif on request) (v)
28 *add smoked Mt Cook alpine salmon (f) - 7*

Eggs Benedict on bubble 'n' squeak cakes w hollandaise
28 *With a choice of:*
House cured Mt Cook Salmon (f)
Bacon
Fermented chili mushroom (v)
Little River halloumi (v)

Sides

Spiced roast pumpkin, lemon coconut yoghurt, coriander,
coffee walnuts (gif) (vf) (n) - 12

Seasonal greens, preserved lemon butter (gif) (v) - 8

Organic Kelmarna garden salad greens, acidulated
dressing (gif) (vf) - 9.5

Field mushrooms, fermented chilli (vf) (gif) - 8

Streaky bacon (gif) (df) - 10

House cured Mt Cook alpine salmon (gif) (f) (df) - 13

Little River halloumi, salsa verde (v) (gif) - 13

Pork & fennel sausage, house-made ketchup (gif) (df) - 6

Hash brown (vf) (gif) - 6

Tempura eggplant, sourdough chilli glaze, sauerkraut salt,
spring onion (v) (df) - 14

Hand-cut chips w preserved salt & smoked potato aioli
(vf) (gif) - 12

(gif) Gluten intolerant friendly
(vf) Vegan friendly
(v) Vegetarian
(df) Dairy free
(n) Nuts
(sf) Shellfish
(f) Fish

All extras will be charged as sides

Additional allergen information
available on request.

All dishes may contain traces of
any of the allergens listed



OZONE

Sustainability, by definition, is 'meeting the needs of the present without compromising the ability of future generations to meet their own needs.'

With the goal of using a by-product on every menu item, sourcing from NZ and building relationships with smaller suppliers with minimal carbon footprints. Opening peoples mind to alternative flavour combinations to maximize their dining experience.

In our kitchen we have learnt to trust the process, to keep the goal of zero waste in the forefront of our vision and to be mindful of our actions.

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Chia pudding, summer fruits, buckwheat banana chip
(gif) (vf) (n)
19.5

Sourdough crumpet, whipped ricotta, rosemary honey,
seasonal fruit, bacon (veg on request)
20

Ajo Blanco market fish, herb salad, kumara crisps (f) (n)
(df)
29

Mt Cook alpine salmon tostada, blood orange, avocado
cream, coriander, chives (f)
22

Field mushrooms on toast, fermented chilli, pickled
onion, aged Mercer gouda, house crème fraîche (v)
(vegan on request)
27.5 *add poached egg – 3*

Lamb neck ragu, house-made pappardelle, aged
cheese, crispy leek
27.5

Caesar salad, grilled chicken, cos lettuce, dried bacon,
aged rind emulsion, poached egg, sourdough croutons
(gif upon request)
24.5

Braised pork belly, labneh, harissa, capsicum, salad,
house-made flatbread
24

Smoked fish kedgeriee w poached egg, labneh, salsa
verde & kumara crunch (gif) (f)
30

Eggs Benedict on bubble 'n' squeak cakes w hollandaise
28 *with a choice of:*
 Cured Mt Cook alpine salmon (f)
 Bacon
 Little River halloumi (v)
 Field mushrooms, fermented chilli (v)

On Toast

Green pea, courgette & herb smash, house-made ricotta,
pickled egg, coffee walnuts, burnt lemon, toasted rye
bread (v) (gif on request) (vegan on request)
22

Smoked salmon, cream cheese, pickles, pickled radish,
dill & sourdough toast (gif on request)
18.5

Sides

Spiced roast pumpkin, lemon coconut yoghurt, coriander,
coffee walnuts (gif) (vf) (n) – 12

Organic Kelmarna garden salad greens, acidulated
dressing (gif) (vf) – 9.5

House cured Mt Cook alpine salmon (gif) (f) (df) - 13

Seasonal greens, preserved lemon butter
(gif) (v) - 8

Pork & fennel sausage, house-made ketchup
(gif) (df) - 6

Hash brown (vf) (gif) – 6

Streaky bacon (gif) (df) – 10

Tempura eggplant, sourdough chilli glaze, sauerkraut
salt, spring onion (v) (df) - 14

Hand-cut chips w preserved salt & smoked potato aioli
(vf) (gif) - 12

(gif) Gluten intolerant friendly
(vf) Vegan friendly
(v) Vegetarian
(df) Dairy free
(n) Nuts
(sf) Shellfish
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Kids Menu

Food

Toast with jam, honey or
hazelnut butter - 6.5 (v)

Spaghetti & cheese - 15 (v)

Kids pancake, yoghurt & jam
or honey (gif) (v) - 15

Seasonal slider & fries - 15

*only available for those under 12 years of age

Drinks

Smoothies - 10

Banana

Berry

Juice - 6.5

Orange

Apple

Hot Chocolate - 6.5

Fluffy - 3

with house-made
vanilla marshmallow



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Espresso

Seasonal: Blend - 6.2

Espresso
Long black
Americano
Short macchiato
Long macchiato

Our House: Blend - 6.7

Piccolo
Flat white
Latte
Cappuccino
Mocha

Or your choice, ask your server.
Decaf, cream, oat, soy, coconut milk - 1

Single origin - 1

Tokuma, Ethiopia
JARC 74110 & 74112, Natural
Vivid notes of berry jam,
black cherry & apricot.
Complemented by a complex
finish of dark cocoa &
vanilla, wrapped in a rich
full-bodied mouthfeel.

Ozone Mont Blanc - 10

Our House espresso iced,
white chocolate cream,
orange

Add Two Islands Marine Collagen - 3

How we source

Exceptional coffee is at the heart
of our business. We've been
roasting from our New Zealand
and UK sites for over twenty years
and supply some of the best
businesses in the world. We source
coffee by building long-term
partnerships at origin.

Learn more here ↓
ozonecoffee.co.nz/sourcing

Filter

Aeropress - 12.5

Brazil: Cachoeira da Grama
Yellow Bourbon, Pulped Natural
Roasted hazelnuts dipped in
sticky toffee fill the cup,
before shifting into dark
chocolate on the finish and
walnut on the aftertaste
for a sweet, smooth, easy
drinking coffee.

V60

Costa Rica: Don Joel - 13 / 26
Villa Sarchi, Yellow Honey
Full of fruit sweetness,
this coffee starts with
lemon and lime before a
soft mashup of orange and
tinned peaches rolls in.

Colombia: Popayan - 13 / 26
Mixed, Washed
Juicy flavours of tangerine
and stone-fruits combined
with caramel, and a hint of
cacao nibs and sugar cane
in the finish.

Cold brew - 8.5

Nova Alianca, Brazil,
Mundo Novo, Natural
Chocolate praline fills
your mug, with a little
hint of caramel. Toasted
hazelnuts round out this
simple but deeply
satisfying coffee.

Batch - 5.5

We rotate our single origin
batch filter. Ask your server for more
info.

West Coast Cocoa & Chai - 6.5

Deluxe Chocolate
Peppermint Chocolate
Mayan Chilli Chocolate
Caramel Chocolate
Spiced Chai
Vanilla Chai

Morning Made Matcha - 7

Matcha latte
Iced Matcha latte

Snow Matcha - 9.5

Iced white chocolate,
Otis Oat m!lk & foamy
Matcha

Webster's Tea - 6.2

English breakfast
Earl grey
Sencha
Peppermint
Chamomile
Rooibos blood orange

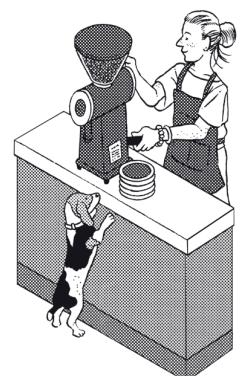
Chia Sisters - 7

Honey, ginger, turmeric
& lemon tea

(We're unable to offer refills on our teas)

Dog menu - 2

Puppuccino
Dog treat



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(gif) (vf) (n)
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Northland banana bread (gif) (vf)
15.5 *Choice to add*
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Kiwifruit marmalade - 2

Cheddar cornbread w chilli butter (gif) (v)
19 *add two eggs any style - 5*
add soft scrambled eggs - 6

Two eggs on house sourdough (v)
16.5 *House seeded rye - 1*
House gluten free (gif) - 2
Soft scrambled eggs - 2

Ozone spaghetti on toast, smoked onion butter, fried egg, aged
gouda (v)
24.5 *add sausage - 6*

Smoked fish kedgeree w poached egg, labneh, salsa verde
& kumara crunch (gif) (f)
30

Spicy Chilaquiles, aged gouda, avocado cream, fried egg (gif)
(v)
25

Halloumi fritters, leek labneh, salad, dukkah (v) (n)
29

Eggs Benedict on bubble 'n' squeak cakes w hollandaise
28 *with a choice of:*
Cured Mt Cook alpine salmon (f)
Bacon
Little River halloumi (v)
Field mushrooms, fermented chilli (v)

Field mushrooms on toast, fermented chilli, pickled onion,
aged Mercer Gouda, house crème fraiche (v) (vf on request)
27.5 *Add poached egg - 3*

Ric's Braised Awatoru venison mince on focaccia w piccalilli
& aged gouda
30 *add poached egg - 3*

Ozone Breakfast

Two eggs any style on sourdough w bacon & sausage,
chilli mushrooms, hash brown & house-made ketchup
32

Veggie Breakfast

Two eggs any style on sourdough w local greens, chilli
mushrooms, Little River halloumi & hash brown (v)
32

add soft scrambled eggs - 2

Sides

Spiced roast pumpkin, lemon coconut yoghurt, coriander,
coffee walnuts (gif) (vf) (n) - 12

Seasonal greens, preserved lemon butter (gif) (n) (v) - 8

Organic Kelmarna garden salad greens, acidulated
dressing (gif) (vf) - 9.5

Field mushrooms, fermented chilli (v) (gif) (df) - 8

Streaky bacon (gif) (df) - 10

House cured Mt Cook salmon (gif) (f) (df) - 13

Little River halloumi, salsa verde (v) (gif) - 13

Pork & fennel sausage, house-made ketchup
(gif) (df) - 6

Hash brown (vf) (gif) - 6

Tempura eggplant, sourdough chilli glaze, sauerkraut salt,
spring onion (v) (df) - 14

Hand-cut chips w preserved salt & smoked potato aioli
(vf) (gif) - 12

Sweet treats

Gluten free pancake, brown butter cream, seasonal citrus,
banoffee syrup, confit orange skin (gif) (v)
25 *add bacon - 10*

In-house baked treats, see our bakery counter

(gif)	Gluten intolerant friendly	
(vf)	Vegan friendly	All extras will be charged as sides
(v)	Vegetarian	
(df)	Dairy free	Additional allergen information
(n)	Nuts	available on request.
(sf)	Shellfish	
(f)	Fish	

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