

OZONE

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Breakfast - until 11.45am

Southland oat granola
OR Porridge w coyo & seasonal
fruit (vf)(n) - 18
Add Otis Oat Milk - 1

Northland banana bread (gif)(vf) - 14.5
Choice to add
Salted butter - 2
Seasonal jam - 2
Hazelnut butter (n) - 2

Smoked Gouda cornbread w chilli
butter (v)(gif) - 18.5
Add two eggs any style - 5
Add soft scrambled eggs - 6

Beef tongue on focaccia, salmon
XO, capsicum, duo of mushroom,
pickled onion (f) - 25

House baked beans, NZ split fava
beans, poached egg, crispy onions,
smoked onion butter (v) - 22
Add sausage - 7

Field mushrooms on toast,
fermented chilli, pickled onion,
aged Mercer Gouda, house crème
fraîche (v)(vegan on request) - 27
Add poached egg - 3

Smoked fish kedgeree w poached
egg, labneh, salsa verde &
kumara crunch (gif)(f) - 27

Eggs

Two eggs on house sourdough (v) - 16
House seeded rye
House gluten free (gif) - 2
Soft scrambled eggs - 2

Omelette house-made feta,
greens (gif)(v) - 26
Add smoked Mt Cook salmon (f) - 8

Eggs Benedict on bubble 'n' squeak
cakes w hollandaise - 28
With a choice of:
House cured Mt Cook salmon (f)
Woody's Farm bacon
Little River halloumi (v)

Sides

Coffee roasted carrots, whipped
ricotta, pepitas (gif)(v) - 11

Seasonal side veg (v) - 12

Organic Kelmarna garden
salad greens, acidulated
dressing (gif)(vf) - 11

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

Woody's Farm bacon (gif) - 10

House cured Mt Cook
salmon (gif)(f) - 11

Little River halloumi, salsa
verde (gif)(v) - 12

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

Woody's Farm pork & fennel sausage
with mushroom ketchup (gif) - 7

Hash brown (gif)(vf) - 6

Sweet treats

Sourdough crumpet,
coffee cream, apple
& rhubarb (v) - 22

For more see our
bakery counter

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

All dishes may contain traces
of any of the allergens listed

All extras will be charged as sides

Additional allergen information available on request



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 foot prints. Opening peoples mind to alternative flavor 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.

— Our menus are designed so we waste less than 5% of food that comes into the kitchen.

— By volume we use 95% New Zealand products.

— Our spent coffee grounds and coffee chaff go into the Soil Factory at Kelmarna Gardens to become rich, nutritious compost which, in turn, feeds the organic fruit & veg we get from our amazing neighbours!

