

OZONE

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Lunch from 11.45am - 2.30pm

Spicy chilaquiles, avocado
cream, salsa, fried egg,
smoked cheese (gif)(v) - 25

Fava bean hummus on rye,
sauerkraut, smoked salmon,
dukkah (f)(n) - 22
Add poached egg - 3

Braised beef raviolo, crispy
tripe, pumpkin, leek oil - 28

House made Cavatelli pasta, BBQ green
onion oil, aged Gouda (v) - 28

Grilled pork scotch, quinoa,
banana skin chutney, black garlic,
apple koji jus (gif) - 30

Dry aged market fish, charred
radicchio, celeriac (gif)(f) - 30

Ozone burger, hand-cut fries
- ask your server for this
week's choice - price varies

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

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

House cured Mt Cook
salmon (gif) - 11

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

Hash brown (gif)(vf) - 6

Sweet treats

Sourdough crumpet,
coffee cream, apple
and 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

Certified

Corporation

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!

