

OZONE

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Weekend from 8am - 2.30pm

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

Gluten free pancake, walnut
praline, apple compote, miso
cream (gif)(n) - 26
Add bacon - 7

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

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

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

Fish fritters w salmon XO, labneh,
salad, dukkah (f)(n) - 28

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

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

Ric's Braised Awatoru venison
mince on focaccia w piccalilli
& smoked Mercer Gouda - 28
Add poached egg - 3

Ozone Brekkie

Two eggs any style on sourdough
w Woody's Farm bacon & sausage,
chilli mushrooms, hash brown
& mushroom ketchup - 30

Veggie Brekkie

Two eggs any style on sourdough w
local greens, chilli mushrooms,
Little River halloumi &
hash brown (v) - 30

Soft scrambled eggs - 1

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 w fermented
chilli (v)(gif) - 8

Woody's Farm bacon (gif) - 10

House cured Mt Cook salmon (gif) - 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
w mushroom ketchup (gif) - 7

Hash brown (gif)(vf) - 6

Sweet treats

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



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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!

