OZONE

Weekend from 8am - 2.30pm

Southland oat granola OR Porridge w coyo & seasonal fruit (vf)(n) - 18 Add Otis Oat M!lk - 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) - 16House seeded rye House gluten free (gif) - 2 Soft scrambled eggs - 2

Smoked fish kedgeree 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)

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

(SI) Sheilin

(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 4

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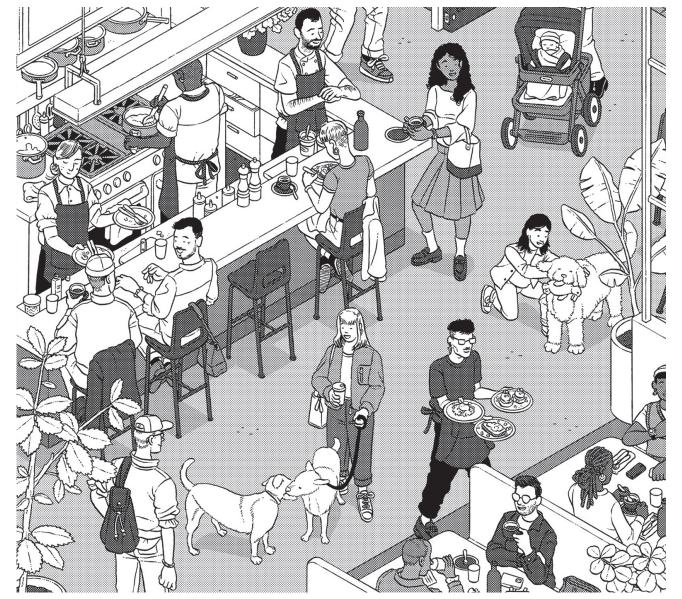
Sustainability by definition is 'meeting the needs of the present without compromising the ability of future generations to meet their own needs.'

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!



Certified B

ozonecoffee.co.nz

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