

EVENING

5PM - LATE

SMALL PLATES

'A Lady Butcher' bresaola w fresh peach, lactic barley & cured egg yolk	12.9
Fermented hummus, raw veg & sourdough-trim crackers (vf)	12.9
Il Casaro stracciatella w pickled stone-fruit, Waiheke olive oil & sourdough (v)	22
Crispy fish collars w sauce gribiche (gf)	15
Smoked carrots w labneh & sourdough dukkah (v)	9
Sourdough bruschetta w runner bean, smoked feta, dried olive, pickled onion & mint (v)	16

VEGE

Hawera quinoa falafel w fermented hummus, chopped salad, furikake & fresh herbs (vf) (gf)	22.5
Summer leaves w pickled stone-fruit, raw asparagus, walnut & tamarillo ranch (v) (gf) (n) (vegan on request) ADD NZ WAGYU BRESOLA 6.5	18.9
Celeriac risotto w Mangawhai mushrooms & parsley (vf)	25

MEAT / SEAFOOD

Coromandel mussels w koji mayo, tamarillo powder, whey emulsion & sourdough (s)	18.9
Organic Hawke's Bay fried chicken burger w Nelson koji slaw, lime kasundi & hand-cut chips	26
House tagliatelle w grilled tua tua, mussel ragu & grana padano (s)	28
Catch of the day w 'hangi' yams, creamed celery root & OMG greens	32.5
Longbush pork schnitzel w green apple & sauce gribiche	28
Dairy cow steak w hand cut chips, jus & chimichurri	36

SIDES

BBQ runner beans w preserved lemon yoghurt (v) (gf)	8
Hand-cut chips w spiced salt & vegan aioli (v) (gf)	8.5
Local salad leaves w lemon dressing (vf)	8
'Hangi' yams w crème fraîche	10



PIZZA

FOCACCE

Garlic focaccia (vf)	8
ADD MOZZARELLA FIOR DI LATTE (V) 4	

Smoked ham & mozzarella fior di latte focaccia	14
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CALZONE

Calzone caprese (v)	20
Mozzarella fior di latte, basil & tomato	

Calzone carne	
Nduja, mozzarella fior di latte, tomato, house ricotta & black pepper	22

PIZZE ROSSE 12"

#1 Margherita: fresh basil, tomato, mozzarella fior di latte (v)	20
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#2 'A Lady Butcher' bresaola, mozzarella fior di latte, grana padano & rocket	24
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#3 Guanciale, smoked ham, nduja & roast onions	24
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#4 Semi-dried tomatoes, local goat's cheese, mozzarella fior di latte & summer greens (v)	22
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PIZZE BIANCHE 12"

#5 Pickled Mangawhai shiitake, buffalo blue, cured yolk & thyme	24
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#6 Smoked tua tua, confit garlic, grana padano & oregano (s)	24
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ALL DAY EVERY DAY



SWEETS

Nelson miso 'magnum' w Fijian dark chocolate & fermented tamarillo (vf) (gf)	7 for 1 / 12.5 for 2
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Makrut lime meringue w summer berries & vanilla coconut yoghurt (v) (gf)	12.5
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Single origin coffee tiramisu	12.5
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NZ cheese w sourdough trim crackers & house condiments

CHOOSE FROM:

Hard (40g)	8.5
Blue (40g)	11
Soft (40g)	9

(gf) Gluten intolerant friendly (vf) Vegan friendly (v) Vegetarian (df) Dairy free (n) Nuts (s) Shellfish
All dishes may contain traces of any of the above
Please make staff aware of any allergens
Allergen information available on request
All extras will be charged as sides

Executive Chef: Joe O'Connell
Head Chef: Chino Salazar



DRINKS

COCKTAILS

Nightcap - Plantation Rum, Stolen Rum, Orange Bitters, Cold Brew Coffee	15.5
Green Margarita - Espolon Tequila, Cucumber, Mint, Lime, Capsicum Salt	15
Stormy Seal - Goslings Rum, Plantation Original Dark Rum, Pineapple, Ginger, Lime, Angostura Bitters, Soda	15.5
Death & Co - Wild Turkey Bourbon Whiskey, Lemon, Ginger, Red Wine	15.5
Pineapple Sled - Del Maguey Veda Mezcal, Fermented Pineapple, Lemon, Aquafaba, Candied Pineapple	15.5
Plum Pickle - Wild Turkey Rye Whiskey, Amaretto, Pickled Plum, Lemon, Aquafaba, Angostura Bitters	15
Martini #29 – Olive Oil Washed Black Collar Vodka, Padro & Co Blanco Vermouth, Olive	16.5
Hibisco Sour - Casa Lapostolle Pisco, Hibiscus, Citrus, Bitters, Aquafaba	15

TAP BEER 425ML

Maximus IPA, Hallertau Brewery, 5.8%	12.5
Lager, Sawmill Brewery, 4%	12

CAN

Beer, Garage Project, 4.8%	10
Fuzzbox Pale Ale, Garage Project, 5.8%	10
hello, world. White IPA, NewNewNew Brewery, 5.8%	11.5
Low Tide, Piha, 2.5%	9.5
Bach Life Apple Cider, Three Wise Birds, 5.5%	12

BOTTLE

Lager, Brothers Brewery, 4.5%	10.5
Rifleman XPA, ParrotDog, 4.5%	11
Copper Tart Red Ale, Hallertau, 4.2%	12.5

SHARING

Passionfruit Sour, Sawmill, 4.5% 500ml	21
Thai Lime and Lemongrass Sour, NewNewNew Brewery, 5.6% 650ml	28.5

We're from a rural New Zealand dairy farming town. This has shaped our philosophy towards coffee, food and hospitality. We support those with a respect for the land and who share our love for Papatūānuku (our earth mother). We want to help shape the future of our industry and surround ourselves with good people along the way. Our journey is only just beginning.

From New Plymouth to London to Auckland. It's been an amazing ride and we couldn't be happier with our new Grey Lynn home. We are humbled to be a part of this community and to support our team as a living wage employer.

All Day Every Day - everyone is welcome to enjoy this space. Use as your living room, office, studio, and sometimes even as a local eatery.

Our menu is created in the endeavour of sustainable and whole-cycle cooking. Nourish without sacrificing flavour. A dedication to provenance. Minimise waste. Our goal is to showcase the producers we work with, in the cup and on the plate. Their story is our story.

AROHAŊU

The Ozone Family

RED 150 / 750

Koyama Pinot Noir
Waipara, New Zealand, 2018 16.5 / 79

Scout Pinot x Pinot
South Island, New Zealand, 2019 16.5 / 79

Marichal Tannat
Canelones, Uruguay, 2015 15 / 71.5

Alta Alella 'GX' Garnatxa Negra
Penedès, Spain, 2018 14.5 / 69

Young Punk Squid's Fist, Sangiovese Shiraz
McLaren Vale, Australia, 2017 15.5 / 72

Puriri Hills Estate, Merlot Cab Sauvignon Malbec
Carménère, Rioja, Clevedon, New Zealand 2014 19 / 92

Pavonero, Primitivo Nero d'Avola Montepulciano
Merlot, Toscana, Italy, NV 13.5 / 61

Ego Bordegas, El Goru, Monastrell, Syrah
Petit Verdot, Jumilla, Spain, 2017 15 / 68

Millaman Reserva Malbec
Curico, Chile, 2015 15.5 / 73

WHITE 150 / 750

Mahi Pinot Gris
Marlborough, New Zealand, 2019 12.5 / 56.5

Rock Ferry Orchard Pinot Blanc
Marlborough, New Zealand, 2015 15.5 / 72

Grava Riesling
Martinborough, New Zealand, 2016 15.5 / 75

Man O' War Estate Sauvignon Blanc
Waiheke, New Zealand, 2019 12.9 / 58.5

The Supernatural Sauvignon Blanc
Hawke's Bay, New Zealand, 2018 14.5 / 69

Moulin De Gassac Viognier
Languedoc, France, 2017 12.5 / 56.5

Finca Bacara Four Elements 'Yeya' Moscatel
Chardonnay, Jumilla, Spain, 2018 14 / 64.5

Tony Bish 'Heartwood' Chardonnay
Hawke's Bay, New Zealand, 2018 17 / 81

Little Wing Marsanne
Waiheke, New Zealand, 2018 17.5 / 82

ROSÉ 150 / 750

Q Rosé
Waitaki, New Zealand, 2019 14 / 64.5

Jim Barry's Annabel Rosé
Clare Valley, Australia, 2018 13.5 / 64

Mon Cheval Rosé
Waipara, New Zealand, 2018 18 / 83.9

BUBBLES 150 / 750

Penedès Cava Brut NV, D.O Cava, Spain 12.5 / 58

Alpha Domus 'Cumulus' Methode Traditionelle
Hawke's Bay, New Zealand, 2018 15 / 71

Huia Brut Rosé,
Marlborough, New Zealand, 2016 18 / 88

Champagne Bollinger, France, NV 175

DESSERT 70 / 375

Alpha Domus 'Leonarda' Late Harvest Semillon
Viognier, Hawke's Bay, New Zealand, 2015 13 / 65