

FOOD

BREAKFAST

Artisan seeded sourdough toast 8.50 (V, VGO)  
*choice of condiments*

Natural yoghurt, goji, cashew nut, almond, berries, mint 13.50 (V)

Smashed avocado on artisan seeded toast, pistachio, feta, basil pesto, basil infused EVO oil 17 (V, VGO)  
*add poached egg +3*

Eggs Benedict on artisan seeded toast, Peter Bouchier smoked leg ham, house-made hollandaise, watercress, green apple matchsticks, smoked beef dust 19  
*swap ham for cured ocean trout +6*

Pastured organic eggs on toast 11 (V)

ADD ON / EXTRAS

Poached pastured organic egg 3

Hollandaise sauce 3

Baby wilted spinach 4

Swiss brown mushrooms 4

Roasted tomatoes 4

Smashed avocado 6

Pinot grigio cured ocean trout 6

Dry cured streaky bacon. Peter Bouchier 6

ANTIPASTI

House-made Truffle Croquettes 3 pcs  
pastured organic egg mayo 12 (V)

Fried calamari, eggplant & zucchini tempura,  
lime-chive mayo 16 (GF)

Sicilian octopus salad w/ potato, italian green olive,  
pickle, mediterranean parsley 21 (GF)

Eggplant parmigiana w/ san marzano DOP napoli sauce,  
scamorza cheese, parmigiano reggiano, basil 14 (V, GF)

Pork & veal meatballs, san marzano DOP napoli sauce,  
sardinian pecorino DOP, basil 15

Vitello tonnato w/ grass fed eye fillet carpaccio,  
tuna-mayo, caper berry, pickled celery 16 (GF)

HOUSE MADE PASTA & RISOTTO

Summer gnocchi, peter bouchier flat pancetta,  
artichoke heart, artisan baked ricotta 27

Cavatelli alla norma w/ eggplant, san marzano tomato DOP,  
artisan baked ricotta, pine nut, basil 24 (V, VGO)

Maccheroncino cacio & pepe w/ roman pecorino cheese,  
black pepper 22 (V)

Spaghetti, traditional basil pesto,  
Parmigiano Reggiano 24 months DOP, pinenut 23 (V)

Rigatoni, beef ragu, sardinian pecorino DOP 25

Spaghetti vongole e bottarga, cherry tomato,  
parsley, chilli EVO oil 25

Pasta al pomodoro w/ rigatoni, san marzano DOP  
napoli sauce, parmigiano reggiano 24 months, basil 19 (V)

Milanese risotto w/ saffron, asparagus,  
buffalo mozzarella emulsion sauce 24 (V, GF)

MAINS

Zucchini & eggplant vegetarian lasagne, spinach purée,  
besciamella, scamorza, parmigiano reggiano 24 months  
DOP, macadamia 27 (V)

Free range chicken diavola, brussels sprout, roasted  
leek, smoked paprika, yellow capsicum,  
roasted red capsicum purée 26 (GF)

SOUPS

Minestrone soup w/ seasonal vegetables, parmigiano  
reggiano 24 months, croutons (V, VGO, GF)

SALADS

Supergreen 2.0 w/ kale, snow pea, asparagus, red quinoa,  
green pea, radish, pepitas, sesame 17.50 (V, VG, GF)  
*add free range grilled chicken breast +6*

Seared tuna, baby fennel, navel orange, rocket,  
beetroot, pistachio, sweet sour citrus dressing 22

Caprese salad w/ Italian buffalo mozzarella,  
heirloom tomato, basil 17.50 (V, GF)

SIDES

French fries, lime-chive mayo 9 (V, GF)

Sauteed Broccolini in anchovy panko crumb w/  
kalamata olives & chilli 9 (V, VGO)

Radicchio, granny smith apple, macadamia,  
balsamic glaze, parmigiano reggiano DOP 13 (V, VG)

DESSERTS

Coconut pannacotta, passionfruit, peach,  
dark chocolate soil 12 (V, GF)

Two authentic sicilian cannoli w/ artisan ricotta,  
citrus zest, dark chocolate 12 (V)

Tiramisu classico w/ mascarpone cream,  
marsala liqueur, OZ signature espresso 12 (V)

SIGN-IN NOW



No change table

Alterations to the menu may incur a surcharge

Food allergies must be disclosed

15% surcharge on public holiday

# DRINKS

## JUICES

- Sicilian blood orange juice 7
- Freshly squeezed orange juice 7

## SMOOTHIES

- Green detox. kale, green apple, kiwi, celery, ginger, mint, coconut milk 11
- Red antioxidant, berries, beetroot, banana, chia, coconut milk 11
- Orange immunity, mango, banana, passion fruit, carrot, lemon, ginger 11
- OZ bomb, peanut butter, banana, coconut milk, coffee 11

## SOFT DRINKS

- Organic Aranciata Rossa 6
- Organic Chinotto 6
- Organic Limonata 6
- Acqua Panna still 4.5
- San Pellegrino sparkling 4.5

## ICED DRINKS

- Ice latte / long black 5
- Ice coffee / chocolate / chai 6
- Affogato / shekerato 5
- Ice mocha 6.5

## WINES

### SPARKLING

- NV Villa Chiopris *Prosecco* Veneto 12/55
- NV Astoria Venezia *Rosato* Veneto 11/50

### WHITE

- 2020 Astrolabe *Sauv Blanc* New Zealand 12/55
- 2019 Chard Farm *Closeburn Chardonnay* New Zealand 13/60
- 2020 Velante *Pinot Grigio IGT* Friuli-Venezia 12/55
- 2019 St. Michael-Eppan *Gewürztraminer DOC* Alto-Adige 17/85
- 2018 Bertani *Soave Sereole DOC Garganega* Veneto 14/65
- 2018 Livon *Friulano Collio DOC* Friuli-Venezia 15/70

### RED

- 2018 Castello di Querceto *Chianti Classico DOCG* Toscana 13/60
- 2020 St. Michael-Eppan *Pinot Nero Blauburgunder DOC* Alto Adige 15/75
- 2017 Garofili *Piancarda Rosso Conero DOC* Marche 15/70
- 2018 Sardu Pater *Foras Cannonau di Sardegna DOC* Sardegna 13/60
- 2017 Jack West *Shiraz* Barossa Valley 12/55
- 2018 Bricco Maiolica *Langhe Nebbiolo DOC* Piemonte 16/75

### BEERS

- Menabrea *Italian Lager* Piemonte 9
- Daysford Brewery co. *Pale Ale* Victoria 9
- Daysford Brewery co. *Golden Ale* Victoria 9



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