

BUONO

RESTAURANT & BAR

ENTRÉE

OLIVE (VO) Marinated Olives w Garlic, Homemade Focaccia & Prosciutto Butter	\$10
BRUSCHETTA (V) Homemade Flatbread w Eggplant & Zucchini Caponata, Salted Ricotta	\$16
CALAMARI Shallow Fried Calamari served w Fennel & Tomato Salad & Squid Ink Mayonnaise	\$18
POLIPO (GF) Twice Cooked Octopus, Italian Pork Sausage & Chickpea Purée	\$19
SGOMBRO Onion & Leeks Marinated Mackerel Fillets w Herb Salad	\$19
POLPETTE Sher Wagyu Beef Meatballs w Four Cheese Sauce & Saltbush	\$18
SALUMI (for two) Chef's Selection of Italian Cured Meats, House Pickles & Homemade Focaccia	\$28

PASTA

GNOCCHI* (V) Homemade Potato & Mushroom Gnocchi, Burnt Butter, Sage, Parmigiano & Fresh Black Truffle	\$26
RIGATONI* (V) Homemade Burnt Wheat Rigatoni w roasted Cauliflower, Pine Nuts & Parmigiano Pesto	\$28
LINGUINE* Seafood Linguine in a Crustacean Napoli Sauce w Calamari, Pippis, Mussels & Prawns	\$35
LASAGNA BUONO Homemade Spinach Pasta layers w Pork & Beef Genovese Ragu & Béchamel Sauce	\$26
SPAGHETTI ALLA CHITARRA* Homemade Spaghetti w Red Wine & Tomato Duck Ragu & Parmigiano	\$29
RISOTTO Risotto of the Day	MP

*Gluten Free Option +\$2

SECONDI

COTOLETTA MILANESE Western Plain Crumbed Pork Cotoletta on the Bone w Cos & Witlof Salad	\$31
TAGLIATA (GF) Sher Wagyu Rump MS8 w Tomato Emulsion, Rocket & Parmigiano	\$38
PESCE Fish of the day	MP

SIDES

PATATE (V) Rosemary & Garlic buttered Roasted Sunrise Baby Potatoes	\$10
PATATINE BUONO (V) French Fries, Parmigiano & Truffle Oil	\$9
INSALATA (V) Iceberg Lettuce & Radicchio, Seeded Mustard & Honey Dressing & Montasio Cheese	\$9
VERDURE (VG) Steamed Seasonal Vegetables of The Day	\$8

(V) = Vegetarian (VO) = Vegetarian Option (VG) = Vegan (GF) = Gluten Free

BUONO DEGUSTATION MENU

4 COURSE \$65PP



1.50% Surcharge applies to all card transactions. To cover the costs our business incurs for processing the payment. In no way do we profit from this surcharge.



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BEERS

PERONI NASTRO AZZURRO Lager Italy	\$9
MENABREA Lager Italy	\$10
DELIRIUM TREMEN Strong Pale Ale Belgium.....	\$13
WEIHENSTEPHANER HEFE Weissbier 500ml Germany	\$20
LA CHOUFFE Strong Blonde Belgium	\$12
MOO BREW PILSNER Australia	\$12
CHIMAY BLUE TRAPPIST Dark Ale Belgium	\$13
GRAND RIDGE ALMIGHTY Light Beer Australia	\$10
SIDRO DEL BOSCO Apple Cider Italy	\$11

THE SPECIALTIES

BERRY CHAMPAGNE COCKTAIL

Courvoisier VS Cognac infused with mix berries, Mirabella Satén Franciacorta, Angostura Bitters, Sugar Cube **\$18**

APEROL SPRITZ

Cester Camillo Prosecco Brut DOC Prosecco, Aperol, Soda

\$14.5

THE APPLE PIE

Bulleit Bourbon infused with Apple & Cinnamon, Lemon Juice, Agave Nectar

\$18

SOUR-RO

Tanqueray Cucumber Infused, Solerno Blood Orange Liqueur, Lemon Juice, Sugar Syrup, Egg White

\$18

SPICY HONEY ORANGE MARGARITA

Don Julio Blanco infused with Orange, Grand Marnier, Spicy Honey Syrup & Lemon juice

\$20

SAN DANIELE NEGRONI

Tanqueray, 1757 Cinzano, Campari The All Drink Is Infused with Prosciutto San Daniele

\$20

ESPRESSO MARTINI BUONO

Ketel one Savoiardi infused, Soy Milk, Mr. Black Coffee Amaro, Mascarpone Syrup

\$20

BONELESS COCKTAILS

NOAPEROL

Lyre's Italian Spritz, Mount Zero Verjus, Soda Water

\$10

NOESPRESSOTINI

Lyre's Coffee Originale, Lyre's White Cane Spirit, Fresh Espresso

\$10

YUZU

Fresh Yuzu, Strawberry & Coconut Purée, Yuzu Foam, Chocolate Soil

\$10

