



VALENTINE'S

— *menu* —

ENTRÉE

POMODORO

SLOW-COOKED OX HEART TOMATO, MOZZARELLA CREAM, BASIL FOAM,
TOMATO OIL w FOCACCIA CROSTINI

PASTA

RAVIOLI

HOMEMADE MORETON BAY BUG RAVIOLI, CRUSTACEAN BISQUE,
PEA & MINT

MAIN COURSE

MANZO

SHER WAGYU RUMP w EGGPLANT PARMIGIANA, CARAMELISED
NECTARINE w RED WINE JUS

DESSERT

SAMPIETRINO

RICOTTA, BLACK CHERRIES & CHOCOLATE

WINE PAIRING MENU +\$55

BUONO
RESTAURANT & BAR



VALENTINE'S

— *vegetarian* —
menu

ENTRÉE

POMODORO

SLOW COOKED OX HEART TOMATO, MOZZARELLA CREAM,
BASIL SPUMA & FOCACCIA CROSTINI

PASTA

RAVIOLI

ZUCCHINI SCAPECE RAVIOLI, PEA, MINT & SAFFRON BISQUE

MAIN COURSE

BARBABIETOLA

SALTED ROASTED BEETROOT, EGGPLANT PARMIGIANA & PARMIGIANO FOAM

DESSERT

SAMPIETRINO

RICOTTA, BLACK CHERRIES & CHOCOLATE

WINE PAIRING MENU +\$55

BUONO
RESTAURANT & BAR