



## Starters

Smoky Bay Oysters natural OR Yuzu dressing .....	\$5ech
Pizza fritto, trapanese pesto, anchovy(VO).....	\$5pp
Kingfish crudo, coconut, pickled onion, fennel(DF,GF).....	\$20
Chicken liver parfait, crostini, pickles(GFO).....	\$16
Wagyu rump tartare, potato gaufrettes(GF).....	\$22
Salumi plate, 100g chefs choice house pickles, bread(GFO).....	\$24
Asparagus, duck egg, Reggiano, truffle butter(V,GF).....	\$18
Burrata, charred zucchini, mint, pistachio, bread(V).....	\$24

## Pasta

Taglierini, Blue Swimmer Crab, tomato, herbs(GFO).....	\$32
Casarecce, sugo, braised pork neck, nduja(GFO).....	\$30
Pappardelle, truffled butter, burrata(GFO,V).....	\$28

## Mains

SA squid, radicchio, citrus, olives, salsa verde(DF,GF).....	\$34
Ratatouille, salmoriglio, chevre(VG).....	\$26
Confit pork belly, prunes, Armagnac glaze and pave potato(GF).....	\$32
Steak frites, café di Paris butter(GF).....	\$42

## Sides

French fries(GF,VG).....	\$12
Radicchio, Cos, white balsamic dressing(VG,GF).....	\$12
Pave potato, sour cream, salmon roe, chives.....	\$14
Sautéed broccolini, white bean, almond, garlic chips(VG).....	\$12

## Dessert

Bueno tiramisu(V).....	\$14
Crème brulé(V).....	\$14
Cheese, fruit, crostini 50g(GFO).....	\$15



*Whet your appetite...*

Negroni.....\$18

Aperol Spritz.....\$18

La Prova, Prosecco.....\$12/53

L'atauique Tradition, Champagne.....\$28/126



*A Very Good Bistro*

13 Gouger Street, Adelaide

@superbueno.vino