

# THEO MISTRAL

ITALIAN KITCHEN  
BY THEO RANDALL

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## SET LUNCH

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### INSALATA DI SPINACI

Baby spinach salad served with pumpkin chips, datterini tomato, parmesan shave and caprino cheese

or

### SALMONE AFFUMICATO

Norway smoked salmon served with rocket, radicchio and beetroot salad

or

### PROSCIUTTO DI PARMA E MELONE

Prosciutto parma ham served with melon, argula, roasted datterini tomato, cherry mozzarella and age balsamic

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### PAPPARDELLE AL RAGU DI MANZO

Pappardella pasta with slow cook beef in Chianti and San Marzano tomatoes, parmesan cheese

or

### RISOTTO DI MARE E LIMONE

Acquarello carnaroli rice with seafood and lemon

or

### CARRE DI AGNELLO AL FORNO

Roasted Australian rack of lamb served with spinach and roasted cauliflower, rosemary jus

(\$90 supplement)

or

### MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese, choice of mushrooms, ham, olives, salami

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### CROSTATA DI LIMONI

Amalfi lemon tart served with sour cream, dried lemon and caramelized almonds

or

### TORTA ALLA RICOTTA

Ricotta cheese cake served with caramelize almonds, raspberry and chocolate ice cream

or

### TIRAMISU

Our signature style Italian tiramisu

Coffee or tea

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3 courses	\$308
Peroni beer (No discount is applicable)	\$40

All prices are subject to an additional 10% service charge