

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

LA DOLCE VITA BRUNCH

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian antipasti, salads, Minestrone soup
Freshly baked focaccia and pizza

SEAFOOD BAR

Freshly shucked oysters, poached prawns, mussels, crab legs,
sea whelks, baby lobsters, cuttlefish salad, seafood salad,
octopus salad, tuna carpaccio, cured marinated salmon

"A TASTE FROM THEO"

RAVIOLI DI BIETOLA

Handmade ravioli pasta filled with Swiss chard, ricotta, pine nuts,
parmesan, lemon zest butter and sage
or

CAPPELLETTI DI VITELLO

Handmade pasta filled with slow cooked veal and pancetta
with porcini mushrooms and parmesan

MAIN

POLLO ALLA VALDOSTANA

Roasted chicken with Parma ham and fontina cheese
or

COSTATA DI AGNELLO AL PANE AROMATICO

Marinated pan fried and roasted rack of lamb
in herbs breadcrumb with thyme jus
or

TROTA SALMONATA

Baked sea trout with datterini tomatoes, olives,
parsley and sesame seeds
or

MERLUZZO IN PADELLA

Pan fried cod with capers, parsley and porcini mushrooms sauce
or

SFORMATO DI FONTINA E CAVOLFIORI ARROSTO

Baked soufflé with roasted cauliflower, fontina cheese,
spinach, cream and parmesan (v)

All our Mains are served with daily vegetables
select by our chef on the local market

DESSERT

Theo's selection of desserts
Espresso or tea

Adult	\$598
Child (4 -11 years old)	\$338
Free flow of Bellini, prosecco, house white & red wine	\$138
Free flow of soft drinks, chilled juice, fruit punch	\$68

All prices are subject to an additional 10% service charge