

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 D'ERBETTE

Mixed green ravioli with Swiss chard, rocket,
cime di rapa, ricotta, butter and sage

MAIN

POLLO SALTIMBOCCA

Chicken saltimbocca

or

COSTATA DI AGNELLO ALLA GRIGLIA

Grilled rack of lamb

or

TROTA SALMONATA

Pan fried sea trout

or

ORATA AL FORNO

Baked sea bream

or

SFORMATO DI FONTINA E ROMANESCO

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

DESSERT

Theo's selection of desserts

Espresso or tea

Adult	\$588
Child (4 -11 years old)	\$338
Free flow of Bottega prosecco, house white & red wine	\$138
Free flow of soft drinks, chilled orange juice	\$68

All prices are subject to an additional 10% service charge