

# 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

or

#### CAPPELETTI DI VITELLO

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

### MAINS

#### LOMBO DI MAIALE ALLA VALDOSTANA

Roasted pork loin served with parma ham and fontina cheese  
or

#### COSTATA DI AGNELLO ALLA GRIGLIA

Marinated pan fried and roasted rack of lamb served  
with thyme jus

or

#### TRANCIO DI SALMONE AL FORNO

Baked salmon served 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 ROMANESCO

Baked soufflé with romanesco, 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	\$688
Child (4 -11 years old)	\$388
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

---