

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

Enjoy a 25% discount for self pick up
Order 30 minutes in advance
and pick up at Theo Mistral by Theo Randall.
Pick-up Time: 12:30 to 14:30 | 18:30 to 21:00
Telephone: 2731 2870

TAKEAWAY MENU

ANTIPASTI

MINISTRONE GENOVESE (V) • \$138

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$178

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$398

(FOR 2 PERSONS)

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomatoes, roasted asparagus wrapped in speck, Italian olives, bresaola, coppa and grilled artichokes

ASPARAGI BIANCHI CON PROSCIUTTO DI PARMA E BURRATA • \$228

Poached white asparagus served with Parma ham, burrata cheese and rocket salad

SFORMATO DI FONTINA E ASPARAGI BIANCHI (V) (S) • \$228

Homemade fontina cheese soufflé served with white asparagus, spinach and parmesan cheese

INSALATA DI SPINACI (V) • \$168

Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips

INSALATA DI GRANCHIO E ARAGOSTA (S) • \$358

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

RUCOLA, DATTERINI E RICOTTA SALATA (V) • \$68

Rocket, Datterini tomatoes and ricotta salad with balsamic dressing

INSALATA MISTA (V) • \$68

Mixed leaf salad, Datterini tomatoes and aged balsamic

FUNGHI MISTI (V) • \$68

Sautéed mixed mushrooms

CREMA DI PATATE E TARTUFO (V) • \$68

Creamy mashed potato with black truffle

SPINACI, OLIO E LIMONE (V) • \$68

Spinach, olive oil and lemon

DESSERT

CROSTATA DI LIMONI DI AMALFI (S) • \$98

Homemade Amalfi lemon tart served with caramelized almond, crystalized lemon and sweet sour cream

TORTA MORBIDA AL CIOCCOLATO (S) • \$98

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystalized orange

TORTA DI RICOTTA • \$98

Homemade ricotta and sultanas cheese cake served with wine poached pear

PASTA

CAPPELLETTI DI OCA (S).....\$288

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle mushroom sauce

RAVIOLI ALLE ERBETTE,\$248

PINOLI, LIMONE E SALVIA CROCCANTE (V)
Handmade stuffed ravioli pasta made of ricotta cheese, parmesan, rocket, Swiss chard, spinach, lemon zest with butter, pine nut and crunchy sage

FETTUCCINE WAGYU E ROSMARINO.....\$288

24 hours slow cooked Wagyu beef in tomato and Barolo wine sauce with handmade fettuccine pasta, rosemary and parmesan cheese

TAGLIOLINI AL GRANCHIO.....\$328

Homemade tagliolini pasta with mud crab meat, dried lemon zest, parsley and red chilli

RISOTTO ASPARAGI.....\$448

BIANCHI GAMBERI ROSSI E CAVIALE
Acquarello carnaroli rice served with white asparagus, Marzara del Vallo red prawns, caviar and urban herbs

FETTUCINE CARPESANTE.....\$328

ASPARAGI BIANCHI

Homemade fettuccine pasta served with white asparagus and pan fried scallop

PIZZA

MARGHERITA (V)\$208

Tomato sauce, mozzarella cheese and fresh basil

QUATTRO FORMAGGI (V)\$228

Mozzarella cheese, gorgonzola, caprino fresco, parmesan and rocket

ORTOLANA (V).....\$228

Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto

REGINA (S)\$248

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket

PICCANTE.....\$248

Tomato sauce, mozzarella cheese, basil, Ventricina salami, roasted peppers

RUSTICA\$248

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

SEAFOOD

BURRIDA.....\$448

DI PESCE (S)
Slow cook fish stew made of half Boston lobster and creamy bisque, clams, mussels, scallops, garoupa, tiger prawns, Datterini tomatoes and potatoes

MERLUZZO AL.....\$388

VERMOUTH E PORCINI
Baked Atlantic black cod with porcini mushrooms, fennel, thyme and vermouth with Swiss chard and baby carrots

BRANZINO ALLA.....\$398

PUGLIESE
Pan roasted Mediterranean sea bass fillet in tomato, taggiasche olives and lilliput capers crust with sautéed potato, fennel, saffron and Prosecco wine sauce

MEAT

COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb coated in Dijon mustard and herbs bread crumb with black truffle mashed potato, baby leek, multicolour carrots, broccoli and jus sauce
\$428

FILETTO DI MANZO ALLA ROSSINI E FINFERLI (S)

Pan roasted Australian Wagyu M4 tenderloin with foie gras, celeriac puree, baby beetroot, violet artichoke, fennel, broccoletti, girolles mushrooms and Porto sauce
\$458

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice, bone marrow, thyme and parmesan
\$398

BISTECCA DI VITELLO

Italian veal chop 300g
\$428

BISTECCA DI MAIALE

Iberico pork chop 250g
\$368

COSTATA DI MANZO

U.S. Holstein beef rib eye 350g
\$588

BISTECCA ALLA FLORENTINA (S)

(FOR 2 - 3 PERSONS)
T Bone 1.2kg
\$1488

with fresh red chilli, parsley and aged balsamic vinegar all served with rocket salad with Datterini tomatoes and parmesan, sautéed mixed mushrooms and roasted baby potatoes

