

# 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 | 18:45 to 21:00  
Telephone: 2731 2870

## TAKEAWAY MENU

### ANTIPASTI

- MINISTRONE GENOVESE (V) • \$148**  
Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto
- ZUPPA CREMOSA AI CROSTACEI • \$188**  
Shellfish cream soup with crab ravioli and lobster medallion
- SELEZIONE DI ANTIPASTI • \$428**  
(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
- SFORMATO AI FUNGHI (S) (V) • \$198**  
Double baked Fontina and Parmesan cheese soufflé with wild mushroom
- INSALATA DI SPINACI (V) • \$168**  
Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips
- INSALATA DI GRANCHIO E ARAGOSTA (S) • \$368**  
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) • \$78**  
Rocket, Datterini tomatoes and ricotta salad with balsamic dressing
- INSALATA MISTA (V) • \$78**  
Mixed leaf salad, Datterini tomatoes and aged balsamic
- FUNGHI MISTI (V) • \$78**  
Sautéed mixed mushrooms
- CREMA DI PATATE E TARTUFO (V) • \$78**  
Creamy mashed potato with black truffle
- SPINACI, OLIO E LIMONE (V) • \$78**  
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 with porcini and girolle mushroom sauce
- RAVIOLI ALLE ERBETTE (V).....\$248**  
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 TRUMPET .....\$288**  
24 hours slow cooked Wagyu beef in tomato and Barolo wine sauce with handmade fettuccine pasta and Trumpet mushroom
- TAGLIOLINI AL GRANCHIO.....\$348**  
Homemade tagliolini pasta with mud crab meat, dried lemon zest, parsley and red chilli
- RISOTTO FINFERLI.....\$288**  
**E CAPESANTE**  
Acquarello carnaroli rice with Chantarelle mushrooms and Hokkaido scallops
- TAGLIATELLE ARAGOSTA GAMBERI (S) .....\$528**  
**ROSSI E CAVIALE**  
Homemade tagliatelle pasta served with Boston lobster, red prawn, San Marzano and Datterini tomatoes, parsley, fresh red chili and caviar

### PIZZA

- MARGHERITA (V) .....\$208**  
Tomato sauce, mozzarella cheese and fresh basil
- ORTOLANA (V).....\$228**  
Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto
- PICCANTE.....\$248**  
Tomato sauce, mozzarella cheese, basil, Ventricina salami, roasted peppers
- QUATTRO FORMAGGI (V) .....\$228**  
Mozzarella cheese, gorgonzola, caprino fresco, parmesan and rocket
- REGINA (S) .....\$248**  
Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket
- RUSTICA .....\$248**  
Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

### SEAFOOD

- BURRIDA.....\$468**  
**DI PESCE (S)**  
Slow cooked seafood stew made of Boston lobster and creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes
- MERLUZZO AL.....\$398**  
**VERMOUTH E PORCINI**  
Baked Atlantic black cod with fennel, Porcini mushrooms and vermouth
- BRANZINO ALLA.....\$398**  
**PUGLIESE**  
Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

### MEAT

- COSTATA DI AGNELLO**  
Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, black truffle mashed potato, multicolour carrots and jus sauce  
**\$448**
- FILETTO DI MANZO (S)**  
Pan roasted Australian Wagyu M5 tenderloin with foie gras, celeriac puree, baby beetroot, Girolles mushrooms and Porto sauce  
**\$498**
- OSSOBUCO (S)**  
Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice and bone marrow  
**\$398**

**BISTECCA DI VITELLO**  
Italian  
veal chop 300g  
**\$448**

**BISTECCA DI MAIALE**  
Iberico  
pork chop 250g  
**\$398**

**COSTATA DI MANZO**  
U.S. Holstein  
beef rib eye 350g  
**\$598**

**BISTECCA ALLA FLORENTINA (S)**  
(FOR 2 - 3 PERSONS)  
Australian Wagyu M5  
T Bone 1.4kg  
**\$1748**

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

