

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

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, bresaola, coppa, roasted asparagus wrapped in speck, Italian olives, and grilled artichokes

INSALATA DI SPINACI (V) • \$168

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

INSALATA DI POLIPO • \$228

Mediterranean style octopus salad with broccoletti, crotons, garlic chips, and Amalfi lemon dressing

CARPACCIO DI MANZO, POMODORINI E PARMIGGIANO • \$228

Thinly sliced U.S. black Angus tenderloin with rocket, radicchio, frisee, Datterini tomatoes, parmesan shaves and aged balsamic

TARTARE DI TONNO E PESCE SPADA • \$248

Swordfish and tuna tartare made with shallots, gherkins, capers, rocket, raspberries and Amalfi lemon dressing

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

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

TAGLIOLINI AL GRANCHIO.....\$328

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

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

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

BRANZINO ALLA.....\$398 PUGLIESE

Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with sautéed potatoes, 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

FROM THE GRILL

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

SEASONAL FLAVOURS

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

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

SFORMATO DI FONTINA.....\$228 E ASPARAGI BIANCHI

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

FETTUCCINE CARPESANTE....\$268 ASPARAGI BIANCHI

Homemade fettuccine pasta served with white asparagus and pan fried scallop

RISOTTO ASPARAGI.....\$428 BIANCHI GAMBÈRI ROSSI E CAVIALE

Acquarello carnaroli rice served with white asparagus, Marzara del Vallo red prawns, caviar and urban herbs

TAGLIATA DI MANZO.....\$428 CON ASPARAGI BIANCHI

Tagliata style U.S. beef sirloin served with white asparagus, spinach and béarnaise sauce



PINOT GRIGIO

Veneto
Bottega, 2019
\$128 per glass

CHARDONNAY

Tuscany,
Ruffino Libaio, 2019
\$135 per glass

BOLGHERI ROSSO

Toscany
Michele Satta, 2018
\$150 per glass

CABERNET SAUVIGNON

Friuli
Torre Rosazza, 2017
\$170 per glass

