

# THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

## ANTIPASTI

### MINISTRONE GENOVESE (V) • \$148

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

### ZUPPA CREMOSA AI CROSTACEI • \$198

Shellfish cream soup with crab ravioli and lobster medallion

### SELEZIONE DI ANTIPASTI • \$428

(FOR 2 PERSONS)

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, bruschetta with Lardo and bell peppers, mini mozzarella and Italian olives

### INSALATA DI SPINACI (V) • \$188

Baby spinach salad with Datterini tomatoes, Caprino, Parmesan, pine nuts and pumpkin chips

### BURRATA AL TARTUFO (V) • \$248

Black truffle Burrata with thinly sliced multicolour Datterini tomatoes, rocket, and aged balsamic

### SFORMATO AL CAPRINO, SCAMORZA E ROMANESCO (S) (V) • \$248

Double baked smoked Scamorza and Caprino cheese soufflé with Romanesco broccoli

### TARTARE DI TONNO E PESCE SPADA • \$288

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

### VITELLO TONNATO • \$248

Thinly sliced slow cooked Italian veal loin with anchovy, sun-dried tomatoes, jumbo capers and tuna dressing

### INSALATA DI GRANCHIO E ARAGOSTA (S) • \$388

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

## SIDES

### INSALATA RUCOLA (V) • \$88

Rocket salad with Ricotta cheese

### INSALATA MISTA (V) • \$88

Mixed leaf salad with aged balsamic

### CREMA DI PATATE E TARTUFO (V) • \$88

Creamy mashed potato with black truffle

### FUNGHI MISTI (V) • \$88

Sautéed mixed wild mushrooms

### SPINACI, OLIO E LIMONE (V) • \$88

Spinach, olive oil and lemon

## DESSERT

Try Theo's signature desserts  
Please ask our service team

## PASTA

### AGNOLOTTI D'OCA (S) .....\$268

Handmade pasta filled by slow cooked goose, Pancetta and Parmesan with Porcini and Morel mushroom sauce

### TAGLIATELLE AL RAGU .....\$268 DI AGNELLO E SALVIA

Handmade tagliatelle pasta with 24 hours slow cooked lamb with San Marzano tomatoes, sage and Pinot Grigio wine sauce

### TAGLIERINI GAMBERI ROSSI .....\$458 E FIORI DI ZUCCA

Handmade taglierini pasta with red prawn and bisque, Datterini tomatoes and zucchini flowers

### TAGLIOLINI AL GRANCHIO .....\$368

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

### TAGLIATELLE ARAGOSTA E CAVIALE (S) .....\$498

Homemade tagliatelle pasta served with Boston lobster, San Marzano and Datterini tomatoes, parsley, fresh red chili and Italian Oscietra sturgeon caviar

### RISOTTO AI FRUTTI DI MARE E SCAMPI (S) .....\$428

Acquarello carnaroli rice with langoustine, clams, mussels, squid and sea bass with black ink tuile, Datterini and San Marzano tomato sauce

## SEAFOOD

### ZUPPA DI PESCE (S) .....\$428

Slow cooked seafood stew made of seafood creamy bisque, tiger prawns, garoupa, clams, mussels, scallops, Datterini tomatoes and potatoes

### MERLUZZO ALLA .....\$398 MUGNAIA

Baked Atlantic black cod with cauliflower, Swiss Chard, multicolour carrots, potato foam and lemon butter sauce

### BRANZINO AL FORNO .....\$648

Pan roasted whole Mediterranean sea bass fillet with grilled mix vegetables, spinach and tomato salsa

## MEAT

### L'AGNELLO (S)

Roasted Australian rack of lamb coated in herbed bread crumbs with lamb brisket with broccoletti, multicolour carrots, roasted fennel, artichokes, beetroots, pumpkin puree and thyme jus

\$448

### OSSOBUCCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with Saffron carnaroli rice and bone marrow

\$428

### BISTECCA DI MAIALE

Pan roasted Iberico pork chop With Sicilian style Caponata, truffle mashed potato, Girolles mushrooms and Marsala sauce

\$398

## FROM THE GRILL

### FILETTO DI MANZO

Australian Wagyu M5 tenderloin 250g

\$588

### CONTROFILETTO

Australian Wagyu M5 sirloin 250g

\$488

### COSTATA DI MANZO

U.S. Holstein beef ribeye 300g

\$588

### BISTECCA ALLA

FLORENTINA (S)

(FOR 3 - 4 PERSONS)

Australian Wagyu M4

T Bone 1.4kg

\$1748

all served with rocket salad with Datterini tomatoes and Parmesan, sautéed mixed mushrooms and roasted baby potatoes



### Nascetta Lirano DOC

Piedmont, Rivetto, 2020

\$230 per glass

### Trebbiano DOC

Umbria, Antonelli San Marco, 2020

\$210 per glass

### Barbaresco DOCG

Piedmont, Soave, 2017

\$220 per glass

### Sagrantino DOCG

Umbria, Antonelli San Marco, 2015

\$240 per glass

## PIZZA

### MARGHERITA (V) .....\$228

Tomato sauce, mozzarella cheese and fresh basil

### PICCANTE .....\$258

Tomato sauce, Mozzarella cheese, Venticina Salami, basil, roasted peppers, sun-dried tomatoes

### QUATTRO FORMAGGI (V) .....\$248

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket

### RUSTICA .....\$258

Mozzarella cheese, Parmesan, Speck ham, Porcini mushrooms, rocket

### ORTOLANA (V) .....\$248

Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto

### CARPICCIOSA .....\$258

Tomato sauce, mozzarella cheese, bone ham, artichoke, wild mushroom, black olives, basil

### REGINA (S) .....\$258

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

### PESCATORA .....\$348

Tomato sauce, salmon, clams, mussels, sea bass, Datterini tomatoes, oregano, basil, garlic chips