

## WEEKDAY SET LUNCH

### STARTER

#### THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads  
mixed olives • pickles • artisan cheeses • freshly baked breads

### MAIN

#### AGNOLOTTI DEL PLIN

handmade agnolotti • Luganiga sausage • ricotta • parmesan • sage sauce  
or

#### RISOTTO MILANESE COZZE, VONGOLE E POMODORINI

saffron carnaroli rice • clams • mussels • Italian tomato sauce  
or

#### MERLUZZO AL FORNO

pan-roasted Atlantic black cod • spinach • broccoletti  
carrots • Chardonnay wine sauce  
or

#### FILETTO DI MANZO

pan-roasted M4 Australian Wagyu tenderloin • garlic potato puree  
root vegetables • plum jus sauce (\$120 supplement)\*  
or

#### PIZZA BURRATA

Margherita pizza • burrata cheese • multi-coloured tomatoes • rocket  
(\$60 supplement)\*

### DESSERT

The Mistral selection desserts

\$378 per person

\$40\* - Kimbo coffee / TWG tea

\$40\* - Peroni Beer

\$90\* - House Italian red or white wine by the glass