

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

ANTIPASTI

MINISTRONE (V) • \$118

Soup of borlotti beans, carrots, celery, marjoram, San Marzano tomatoes and Swiss chard

ZUPPA AI CROSTACEI • \$148

Shellfish cream with crab ravioli

SELEZIONE DI ANTIPASTI • \$398

(FOR 2 PERSONS)

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomato, roasted asparagus wrapped in speck, Italian olives, Bresaola, Coppa and grilled artichokes

INSALATA DI POMODORI E

BURRATA (V) • \$238

Burrata cheese with sliced Heirloom and Datterini tomatoes, radicchio, rocket, aged balsamic and pangrattato

TARTARE DI TONNO, ARANCE

E CACAO • \$248

Yellowfin tuna tartare made with red chilli, gherkins, capers, frisee salad, radicchio, rocket, Sicilian orange, cacao and Amalfi lemon dressing

SFORMATO DI FONTINA

E CARCIOFI (V)(S) • \$188

Double Baked soufflé served with Italian artichokes, fontina cheese, spinach, cream and parmesan

INSALATA DI SPINACI (V) • \$158

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

CARPACCIO DI MANZO • \$258

Thinly sliced black Angus beef with rocket, radicchio, walnut, Datterini tomatoes and parmesan

INSALATA DI GRANCHIO

E ARAGOSTA • \$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 (V) • \$68

Creamed potatoes

SPINACI, OLIO E LIMONE (V) • \$68

Spinach, oil and lemon

ZUCCHINI FRITTI (V) • \$68

Crispy fried zucchini

PASTA

CAPPELLETTI DI VITELLO (S) \$258

Handmade pasta filled with slow cooked veal and pancetta with porcini mushrooms and parmesan

RAVIOLI CAPRESI (V)(S) \$228

Homemade ravioli pasta filled with caciotta cheese, parmesan, mozzarella, red yolk and Marjoram with basil and roasted Datterini tomatoes

PAPPARDELLE AL RAGU DI MANZO PECORINO E ROSMARINO \$288

Homemade pappardelle pasta with slow cooked beef in Chianti and San Marzano tomatoes, pecorino cheese and fresh rosemary

TAGLIOLINI AL GRANCHIO \$328

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

RISOTTO CON ARAGOSTA (S) \$498

Acquarello Carnaroli rice with Boston lobster, San Marzano and Datterini tomatoes, garlic and red chilli

TAGLIERINI PESTO, SPECK E NOCI \$198

Homemade taglierini pasta with basil pesto, smoked speck, dried garlic and walnuts

SEAFOOD

SOGLIOLA \$688

AL LIMONE

(FOR 2 PERSONS)

Pan roasted Dover sole with capers and Amalfi lemon, with garlic spinach, violet artichoke and lemon sauce

MERLUZZO AL \$388

VERMOUTH E PORCINI

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

BURRIDA \$428

DI PESCE (S)

Fish stew of lobster, tiger prawn, sea bass, scallops, mussels, clams, saffron potatoes, red chilli, parsley and lobster bisque



PINOT GRIGIO

Veneto

Bottega, 2018

\$108 per glass

CHARDONNAY

Tuscany, Ruffino

Libaio, 2018

\$120 per glass

CORTESE

Piemonte, Gavi

Michele Chiaro, 2018

\$125 per glass

MEAT

COSTATA DI AGNELLO AL PANE AROMATICO

Roast Australian rack of lamb in spice herbs bread crumb served with roasted globe and Jerusalem artichoke, baby leek, baby carrots, salsa d'ebre and thyme jus

\$398

BISTECCA DI MAIALE (S)

Pan roasted Iberico pork chop served with Sicilian style caponata and Marsala sauce

\$398

OSSOBUCCO (S)

Slow cook veal shank, celery, carrots, onions, San Marzano tomato sauce with saffron carnaroli rice, parmesan and bone marrow

\$398

FROM THE GRILL

BISTECCA DI VITELLO

Grilled Italian veal chop 300g

\$398

COSTATA DI MANZO

U.S. Holstein beef rib eye 350g

\$588

CONTROFILETTO DI MANZO

U.S. Angus beef sirloin 250g

\$398

BISTECCA ALLA FIORENTINA (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 roasted Datterini tomatoes and parmesan or sautéed mixed mushrooms and roasted baby potatoes



CABERNET SAUVIGNON

Veneto

Bottega, 2018

\$108 per glass

MERLOT

Veneto

Corte Giara, 2018

\$110 per glass

SANGIOVESE BLEND

Tuscany, Frescobaldi

Castello di Nipozzano, 2015

\$155 per glass

