

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

ANTIPASTI

MINISTRONE PRIMAVERA (V) • \$128

Soup of onions, asparagus, green peas, zucchini, spinach and fresh basil served with dried garlic and urban herbs

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

PIATTO DI OSTRICHE

12pc/6pc • \$698/\$368

Selected of French oyster pearl n 2 served with shallots, gherkin, lemon and red vinegar

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 BROCCOLI ROMANESCHI (V)(S) • \$198

Baked soufflé served with romanesco broccoli, 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

FUNGI MISTI (V) • \$68

Sautéed mixed mushrooms

PATATE AL FORNO (V) • \$68

Roasted new potatoes with rosemary and garlic

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 ALLE ERBETTE, \$208

LIMONE E PINOLI (V)(S)

Homemade ravioli pasta filled with ricotta cheese, swiss chard, spinach, rocket, pine nut, lomo zest and parmesan served with butter and sage sauce

FETTUCCINE AL RAGU DI MANZO \$228

PECORINO E ROSMARINO

Homemade fettuccine 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

TAGLIATELLE CON ARAGOSTA

E CAVIALE (S) \$498

Homemade tagliatelle pasta with Boston lobster, San Marzano and Datterini tomatoes, garlic, fresh chilli and Italian Caviar

TAGLIERINI AL NERO DI SEPIA, \$328

FRUTTI DI MARE E BOTTARGA

Homemade black ink taglierini pasta served with clams, mussels, sea bass, salmon, prawns, San Marzano and Datterini tomatoes, fresh chilli and Bottarga di mugine

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

BRANZINO \$398

AL FORNO

Pan roasted Italian Sea Bass served with Datterini tomato, taggiasche olives, Lilliput capers, fennel, purple sautéed potato and lemon saffron sauce



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 VITELLO PORCINI E TARTUFO (S)

Pan roasted Italian veal chop served with spinach,

Datterini tomatoes, porcini mushrooms and truffle jus

\$428

ARROSTO DI FARAONA (S)

Roasted guinea fowl filled with prosciutto di Parma, lemon zest, thyme and mascarpone on pagnotta bruschetta bread with saffron potatoes and mixed bell peppers

\$398

FROM THE GRILL

BISTECCA DI MAIALE AL FERRI

Grilled Iberico pork chop 250g

\$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

