

# THEOMISTRAL

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 White Pearl No.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, LIMONE E PINOLI (V)(S) • \$208

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

### FETTUCINE AL RAGU DI MANZO PECORINO E ROSMARINO • \$228

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, FRUTTI DI MARE E BOTTARGA • \$328

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 AL LIMONE (FOR 2 PERSONS) • \$688

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

### MERLUZZO AL VERMOUTH E PORCINI • \$388

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

### BRANZINO AL FORNO • \$398

Pan roasted Italian sea bass served with Datterini tomatoes, taggiasche olives, Lilliput capers, fennel, purple sautéed potato and lemon saffron sauce



### PINOT GRIGIO

Veneto  
Bottega, 2018  
\$118 per glass

### CHARDONNAY

Tuscany, Ruffino  
Libaio, 2018  
\$120 per glass

### CORTESE

Piemonte, Gavi  
Michele Chiarlo, 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

### BISTECA 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

### BISTECA 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

### BISTECA 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  
\$118 per glass

### ALTROMERLOT

Friuli  
Torre Rosazza, 2016  
\$175 per glass

### CABERNET SAUVIGNON

Friuli  
Torre Rosazza, 2017  
\$150 per glass



# THEO **MISTRAL**

— ITALIAN KITCHEN —

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