

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

PREMIUM LUNCH

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian salads, cured meats and salami, mozzarella cheese, Italian tomatoes, olives, marinated vegetables, freshly baked breads

"A TASTE FROM THEO"

CAPPELLETTI PORCINI E TARTUFO

Homemade pasta filled with slow cooked veal and pancetta with porcini mushrooms, parmesan and truffle sauce

or

RISOTTO CROSTACEI

Acquarello carnaroli rice served with prawns, crab meat, lobster, Datterini tomato sauce
(\$30 supplement as second course)
(\$60 supplement as main course)

AGNELLO ALLE ERBE

Pan roasted Australian rack of lamb in spice bread crust

or

POLLETTO AL FORNO

Baby spring chicken served with Italian herbs jus

or

SPIGOLA IN SALSA DI VONGOLE

Pan roasted sea bass served with saffron and clams sauce

or

MERLUZZO AL FORNO

Baked Atlantic black cod served with tomatoes, olives and capers coulis

or

SFORMATO DI FONTINA E CARCIOFI (V)

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

THEO'S SELECTION OF DESSERTS

Espresso or tea

3 courses (starter, main course & dessert)	\$378
4 courses (starter, pasta, main course & dessert)	\$398
Free flow of prosecco, house white & red wine	\$138
Free flow of soft drinks, chilled juice, lemonade	\$68

All prices are subject to an additional 10% service charge