

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

ANTIPASTI

MINISTRONE GENOVESE (V) • \$138

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$178

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$398

(FOR 2 PERSONS)

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomatoes, roasted asparagus wrapped in speck, Italian olives, bresaola, coppa and grilled artichokes

INSALATA DI POMODORI, ASPARAGI E BURRATA • \$228

Selection of sliced black and multicolour Datterini tomatoes, burrata cheese, green asparagus, pagnotta bread crostini, aged balsamic and extra virgin olive oil

SFORMATO DI FONTINA,

TALEGGIO E TARTUFO BIANCO (M)(S) • \$388

Double baked fontina and taleggio cheese soufflé with spinach, cream, parmesan and Alba white truffle

INSALATA DI SPINACI (V) • \$168

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

INSALATA DI POLIPO • \$228

Mediterranean style octopus salad with broccoletti, crotons, garlic chips, and Amalfi lemon dressing

CARPACCIO DI MANZO E TARTUFO BIANCO • \$388

Thinly sliced U.S. black Angus tenderloin with rocket, radicchio, fennel, aged balsamic dressing, porcini powder and Alba white truffle

TARTARE DI TONNO E PESCE SPADA • \$248

Swordfish and tuna tartare made with shallots, gherkins, capers, rocket, raspberries and Amalfi lemon dressing

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 E TARTUFO (V) • \$68

Creamy mashed potato with black truffle

SPINACI, OLIO E LIMONE (V) • \$68

Spinach, olive oil and lemon

PASTA

CAPPELETTI DI OCA (S) • \$288

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle mushroom sauce

TAGLIERINI CACIO • \$388

PEPE E TARTUFO BIANCO

Homemade fresh eggs taglierini pasta with 36 months aged parmesan and Roman pecorino cheese, black pepper and Alba white truffle

FETTUCCINE WAGYU E ROSMARINO • \$288

24 hours slow cooked Wagyu beef in tomato and barolo wine sauce with handmade fettuccine pasta, rosemary and parmesan cheese

TAGLIOLINI AL GRANCHIO • \$328

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

RISOTTO AI GAMBERI ROSSI E CAVIALE (S) • \$468

CAVIALE (S)

Acquarello carnaroli rice with Mazara del Vallo red prawns and bisque, Datterini tomatoes, and caviar

TAGLIATELLE AL NERO DI SEPIA • \$498

ARAGOSTA E BOTTARGA DI MUGINE

Homemade black ink tagliatelle pasta with Datterini and San Marzano tomato sauce, Boston lobster and bisque, bottarga di mugine and garlic chips

SEAFOOD

SOGLIOLA AL LIMONE • \$688

AL LIMONE

(FOR 2 PERSONS)

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

CERNIA AL PROSECCO POMODORINI E FINOCCHI • \$428

Baked garoupa fillet with prosecco wine, fennel, pomodori and thyme with green kale, asparagus and baby beetroot



PINOT GRIGIO

Veneto
Bottega, 2019
\$128 per glass

CHARDONNAY

Tuscany,
Ruffino Libaio, 2019
\$135 per glass

CORTESE

Piemonte, Gavi
Michele Chiaro, 2019
\$150 per glass

MEAT

COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb coated in Dijon mustard and herbs bread crumb with black truffle mashed potato, baby leek, multicolour carrots, broccoli and jus sauce
\$428

FILETTO ALLA ROSSINI E TARTUFO BIANCO (S)

Pan roasted Australian Wagyu tenderloin with foie gras, celeriac puree, roasted cauliflower, fennel, baby beetroot, jus sauce and Alba white truffle
\$598

OSSOBUCO (S)

Slow cooked veal shank with celery, carrots, onions, white wine, San Marzano tomato sauce served with saffron carnaroli rice, bone marrow, thyme and parmesan
\$398

BISTECCA DI VITELLO AI FERRI E TARTUFO BIANCO

Grilled Italian veal chop 300g with Alba white truffle
\$588

COSTATA DI MANZO

U.S. Holstein beef rib eye 350g
\$588

TOMAHAWK

(FOR 2 - 3 PERSONS)
Australian beef tomahawk 1.4kg
\$1688

BISTECCA ALLA FLORENTINA (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 Datterini tomatoes and parmesan, sautéed mixed mushrooms and roasted baby potatoes



BOLGHERI ROSSO

Toscany
Michele Satta, 2018
\$150 per glass

ALTROMERLOT

Friuli
Torre Rosazza, 2016
\$195 per glass

CABERNET SAUVIGNON

Friuli
Torre Rosazza, 2017
\$170 per glass



THEO **MISTRAL**

— ITALIAN KITCHEN —

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