

# 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

### PIATTO DI PESCE • \$1088

(FOR 2 - 3 PERSONS)

Boston lobster, snow crab, oysters, abalone, tiger prawns, shrimps, whelks, yabbies and black mussels

### 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

Yellow tin 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

### CAPELANTE IN PADELLA (S) • \$228

Pan fried scallops with lentils, Swiss chard, red chilli, pancetta, sage and saffron lemon sauce

## 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

### 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 ..... \$288

#### PECORINO E ROSMARINO

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, 2017

\$108 per glass

### CHARDONNAY

Tuscany, Ruffino

Libaio, 2017

\$120 per glass

### CORTESE

Piemonte, Gavi

Michele Chiarlo, 2015

\$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

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\$398

### BISTECA 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

### BISTECA 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

### 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, 2017

\$108 per glass

### NEBBIOLO

Piemonte

Sylla Sebaste, 2014

\$135 per glass

### SANGIOVESE BLEND

Tuscany, Frescobaldi

Castello di Nipozzano, 2014

\$155 per glass

