

THEO MISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

TASTING MENU

SELEZIONE DI ANTIPASTI

Sharing board with Prosciutto di Parma, Bresaola, Coppa, roasted asparagus wrapped in Speck, mini mozzarella, bruschetta with Datterini tomatoes and Italian olives

Pinot Grigio Valdadige DOC, Veneto, Santa Margherita, 2022

TAGLIERINI SALSICCIA MOREL E ASPARAGI BIANCHI

Handmade taglierini pasta with white asparagus, Luganiga sausage and Morel mushrooms

Bianco Madonna del Cariano IGT, Veneto, Montecariano, 2017

BRANZINO ALLA PUGLIESE

Pan roasted Mediterranean sea bass fillet with Taggiasche olives and Lilliput capers crust with potatoes, fennel, saffron and Prosecco wine sauce

*Refosco Dal P.R. Colli Orientali DOC,
Friuli, Vigna Traverso, 2015*

or

COSTATA DI AGNELLO

Roasted Australian rack of lamb coated in herbed bread crumbs with baby leek, broccoli, multicolour carrots, black truffle mashed potato and jus sauce

*Amarone della Valpolicella Classico DOCG,
Veneto, Montecariano, 2017*

PIATTO DI DOLCI

Signature Amalfi lemon tart, gluten free soft chocolate cake, ricotta and sultanas cheese cake, homemade panna cotta

Limoncello, Sicily, Deliza

\$888 per person

Signature Club member \$788 per person

Minimum order of 2 person

Wine pairing with 4 glasses of selected wine: \$428 per person

Prices are subject to an additional 10% service charge
(Not applicable to any discount or cash voucher)