

THEO MISTRAL

ITALIAN KITCHEN

BY THEO RANDALL

HAPPY NEW YEAR 2024

THEO'S SEAFOOD BAR

Boston lobster, Alaskan crab legs, clams, sea whelk & green shell mussels, yabbies, poached prawns, yellow fin tuna and sword fish carpaccio, smoked Norwegian salmon

ANTIPASTI TABLE

Parma ham, Coppa, Porchetta, Lardo, Salame Toscano, Ox tongue, Portobello mushrooms, quinoa salad, beetroot salad, pasta salad, roasted pumpkin, grilled vegetables, artisan cheeses, mixed olives and Italian pickles

HOT FOOD CORNER

Seafood stew in lobster bisque, Porcini and black truffle creamy soup, baked scallops, selections of homemade pizza, deep fried zucchini flower, Mozzarella and black truffle croquettes, Parmesan & tomato arancini, beef stuffed olives

TASTE OF PASTA *(please select your choice)*

TAGLIERINI PORCINI E TARTUFO BIANCO

Handmade taglierini pasta with Alba's white truffles, Porcini mushrooms, Parmesan and thyme

or

RAVIOLI AI CROSTACEI E CAVIALE

Handmade ravioli pasta stuffed with lobster, crab, prawns, Ricotta and Parmesan with lobster bisque sauce and Italian caviar

MAIN COURSE *(please select your choice)*

FILETTO ALLA ROSSINI

Pan-roasted Australian Wagyu beef tenderloin with foie gras, celeriac puree, selection of roasted vegetables and Porcini mushroom jus

or

CARRE DI AGNELLO

Pan-roasted Australian rack of lamb coated in spices bread crumbs with selection of roots vegetables, pumpkin puree and Porto sauce

or

GARUPA OSTRICHE E CHAMPAGNE

Pan-baked garoupa fillet in Champagne sauce, oysters and fennel with kale, carrots and asparagus

or

GAMBERONI IMPERIALI ALLA GRIGLIA

Citrus marinated and grilled Carabineros Prawns with Mediterranean couscous and saffron aioli

THEO'S FESTIVE DESSERT TABLE

Selection of Theo's signature desserts, traditional Italian Christmas cakes, Panettone, Christmas pudding, gingerbread, Häagen-Dazs ice cream, fresh fruits

Adult - \$1288, Child (4-11 years old) - \$598

Prices are subject to a 10% service charge