
SET LUNCH

1st December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese, Italian salads, grilled vegetables, Portobello mushrooms mix olives, pickles, freshly baked breads

or

ZUPPA CREMOSA DI ZUCCA, TIMO E TARTUFO NERO

Pumpkin, thyme and black truffle creamy soup with garlic chips and croutons

MAIN COURSE

RISOTTO CAPESANTE OSTRICHE E GAMBERONE

Acquerello carnaroli rice with grilled king prawn, scallops, oyster, Datterini tomatoes and rocket

(\$90 supplement)*

or

CASARECCE ALLA NERANO, SALSAICCIA E MENTA

Casarecce pasta with Luganiga sausage, green zucchini, fresh mint, butter and Parmesan cheese

or

GARUPA AL VERMUTH, PORCINI E FINOCCHI

Pan baked garoupa in vermouth wine, fennel and Porcini mushrooms with spinach, cauliflower and broccoli

or

POLLETTO AL FORNO

Pan roasted spring chicken with roasted potatoes, green kale, mascarpone and jus sauce

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$398 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

Prices are subject to an 10% service charge

*Supplement items are not applicable to any discount

SET LUNCH

4th December to 8th December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese,
Italian salads, grilled vegetables, Portobello mushrooms
mix olives, pickles, freshly baked breads

or

CREMA DI POMODORO, BASILICO E PANE CROCCANTE

San Marzano tomato and basil soup with crunchy bread

MAIN COURSE

RISOTTO PORCINI TARTUFO E SPECK

Acquerello carnaroli rice with Porcini mushrooms,
smoked Speck ham, black truffle and Parmesan cheese

or

TAGLIATELLE ASPARAGI E GAMBERETTI

Handmade tagliatelle pasta served with green asparagus,
shrimps and Parmesan cheese

or

ORATA IN SALSA DI COZZE E VONGOLE

Pan-roasted sea bream served with clams, mussels,
garlic mashed potato, Pomodorini tomato confit, baby spinach
and Spumante wine sauce

or

CONTROFILETTO ALLA GRIGLIA

Grilled Australian sirloin served with celeriac puree,
mix bell peppers and broccoletti
(\$60 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$398 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

Prices are subject to an 10% service charge

*Supplement items are not applicable to any discount



SET LUNCH

11th to 15th December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese, Italian salads, grilled vegetables, Portobello mushrooms mix olives, pickles, freshly baked breads

or

CREMA DI PEPERONI ARROSTITI E ZENZERO

Roasted mix bell peppers and ginger creamy soup

MAIN COURSE

RISOTTO CARCIOFI, TARTUFO E SALSICCIA

Acquerello carnaroli rice with Italian violet artichokes, Luganiga sausage, Parmesan and black truffle paté

or

TAGLIERINI CALAMARI, ZUCCHINE E BOTTARGA

Handmade taglierini pasta served with baby squid, Italian zucchini, Bottarga di Mugine, dried garlic, San Marzano and Datterini tomato sauce

or

MERLUZZO AL FORNO

Baked Atlantic black cod fish served with roasted new potatoes, carrots, cauliflower and Boston lobster sauce

or

CARRE DI AGNELLO

Pan-roasted Australian rack of lamb served with celeriac puree, roasted potatoes, wild mushrooms and spice herbs jus

(\$60 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$468 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

Prices are subject to 10% service charge

*Supplement items are not applicable to any discount



SET LUNCH

18th to 22nd December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese, Italian salads, grilled vegetables, Portobello mushrooms mix olives, pickles, freshly baked breads

or

CREMA DI CAVOLFIORI, PATATE E TIMO

Cauliflower, potato and thyme creamy soup

MAIN COURSE

RISOTTO DI MARE

Acquerello carnaroli rice with sea bass, salmon, clams, mussels, red chilli, parsley, San Marzano and Datterini tomato sauce

or

CAVATELLI AL PESTO, ZUCCHINI E PROCIUTTO DI PARMA

Handmade cavatelli pasta served with Parma ham, Italian basil pesto and zucchini

or

PESCE SPADA ALLA NAPOLI

Grilled swordfish loin served with roasted Datterini tomatoes, rocket salad and aged balsamic vinegar

or

FILETTO DI MANZO

Pan-roasted M4 Australian Wagyu tenderloin served with truffle mashed potato, spinach, zucchini and Marsala sauce

(\$60 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$468 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

Prices are subject to 10% service charge

*Supplement items are not applicable to any discount



SET LUNCH

27th to 29th December

STARTER

THEO'S ANTIPASTI TABLE

Enjoy a selection of Italian cold cuts, artisan cheese, Italian salads, grilled vegetables, Portobello mushrooms mix olives, pickles, freshly baked breads

or

CREMA AI FUNGHI E TIMO

Wild mushroom and thyme creamy soup

MAIN COURSE

RISOTTO ALLO ZAFFERANO, VONGOLE, COZZE E POMODORINI

Acquerello carnaroli rice with diamond clams, mussels, Parmesan, Datterini tomatoes and San Marzano tomato sauce

or

TAGIATELLE AL RAGU DI MANZO

Handmade tagliatelle pasta served with slow cook Wagyu beef ragu, Parmesan shaves and parsley

or

SPIGOLA ALLA PUGLIESE

Pan-roasted sea bass served with Taggiasche olives, Lillput capers, roasted new potatoes, broccoli, Datterini tomatoes and Spumante wine sauce

or

FILETTO AI FUNGHI MOREL

Pan-roasted M4 Australian Wagyu tenderloin served with baked new potatoes, baby spinach and Morel mushroom sauce (\$60 supplement)*

or

MAKE YOUR OWN PIZZA

Tomatoes, mozzarella cheese
choice of bone ham, salami, mushrooms, olives

DESSERT

Theo's selection of desserts

Kimbo coffee or tea

\$468 per person

\$40* - Peroni Beer

\$90* - House Italian red or white wine by glass

Prices are subject to 10% service charge

*Supplement items are not applicable to any discount