

## PREMIUM LUNCH

### STARTER

#### THE MISTRAL ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads  
mixed olives • pickles • artisan cheeses • freshly baked breads

### PASTA

#### PASTA CORNER

live station of freshly handmade pasta & risotto

### MAIN

#### EGLEFINO AI PORCINI E MADEIRA

pan-baked haddock • fennel • porcini mushroom & Madeira wine sauce  
or

#### ZUPPETTA DI PESCE

seafood stew • garoupa • clams • mussels • sea bass  
squid • prawns • lobster bisque (\$60 supplement)\*

or

#### ARROSTO DI VITELLO

pan-roasted veal loin • girolle mushrooms • Marsala sauce  
or

#### FILETTO DI MANZO

pan-roasted M4 Australian Wagyu tenderloin • foie gras mousse • plum sauce  
(\$90 supplement)\*

or

#### TORTINO DI SPINACI E FONTANA

double-baked spinach soufflé • fontina • scamorza • parmesan • Swiss chard

### DESSERT

The Mistral selection desserts

\$468 per person

\$40\* - Kimbo coffee / TWG tea

### FREE FLOW

\$98\* - Italian Peroni Beer