

WEEKDAY SET 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

MAIN

PAPPARDELLE AL RAGU DI VITELLO E FUNGHI FINFERLI

handmade pappardelle • slow-cooked veal ragu • girolles • pecorino
or

RISOTTO MILANESE VONGOLE E ZUCCHINI

saffron carnaroli rice • clams • courgettes • Italian tomato sauce • bottarga di muggine
or

TONNO ALLA SCOTTADITO

tuna steak • Romanesco broccoli • spinach • Datterini tomatoes • white balsamic
or

AGNELLO AL FORNO

pan-roasted Australian lamb rack • celeriac puree • roasted vegetables • plum jus
(\$120 supplement)*
or

PIZZA CAPRICCIOSA

Margherita pizza • artichokes • Taggiasche olives • bone ham • wild mushrooms
(\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea

\$40* - Peroni Beer

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