

## 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

#### BIGOLI PESTO E VONGOLE

handmade bigoli • clams • pesto • pine nut • basil  
or

#### RISOTTO MILANESE CULATELLO, PORCINI E TARTUFO NERO

saffron carnaroli rice • Culatello ham • porcini • black truffle pâté  
or

#### SALMONE CARAMELIZZATO AL MIELE E SESAMI

pan-roasted salmon • acacia honey • sesame crust • kale  
baby beetroots • Peruvian asparagus  
or

#### ARROSTO DI VITELLO ALLA ROSSINI

pan-roasted Italian veal loin • foie gras • celeriac puree • root vegetables • plum veal jus  
(\$120 supplement)\*  
or

#### PIZZA ZUCCHINI GAMBERI E POMODORINI

Margherita pizza • prawns • Datterini tomatoes • courgettes • rocket  
(\$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

