

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

FETTUCCHINE PORCINI CULATELLO E CREMA DI TARTUFO

handmade fettuccine • Culatello ham • porcini • black truffle sauce
or

RISOTTO GAMBERI ZUCCHINI E ASPARAGI

Acquarello carnaroli rice • king prawn • Pruvian asparagus • courgette
or

SPIGOLA ALLA MUGNAIA E VONGOLE

pan-roasted sea bass • clams • spinach • broccoletti • butter lemon sauce
or

FILETTO DI MANZO ALLA GRIGLIA

pan-roasted Australian M4 Wagyu tenderloin • celeriac puree
vegetables • mustard seeds jus
(\$120 supplement)*
or

PIZZA REGINA

Margherita pizza • 24 months Parma ham • Datterini tomatoes • 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

