

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

GNOCCHETTO SARDO AL RAGU DI MANZO E PECORINO

handmade gnocchetto • Wagyu ragu • pecorino cheese
or

RISOTTO ASPARAGI, SALMONE E MASCARPONE

Acquarello carnaroli rice • smoked salmon • asparagus
Datterini tomato • mascarpone cheese
or

FILETTO DI SAN PIETRO ALL'ERBA CIPOLLINA E VINO BIANCO

pan-roasted John Dory • parsnip puree • Swiss chard • broccoletti • white wine sauce
or

AGNELLO IN CROSTA DI PANE

pan-roasted Australian lamb rack • garlic potato • carrots • artichokes • Porto sauce
(\$120 supplement)*
or

PIZZA PICCANTE E MOZZARELLINE

mozzarella pizza • salami • bell peppers • parmesan • sun-dried tomato
(\$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

