

## 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

#### PACCHERI AI FRUTTI DI MARE E ARAGOSTA

Mancino paccheri • lobster • prawns • sea bass • salmon • mussels  
squid • Italian tomato sauce (\$120 supplement)\*

or

#### RISOTTO ALLA LUGANIGA, SCAMORZA E ASPARAGI

Acquarello carnaroli rice • Luganiga sausage • asparagus • parmesan • scamorza cheese

or

#### BARRAMUNDI AI FINFERLI E SPUMANTE

pan-baked barramundi • Romanesco broccoli • girolles • spinach • Spumante wine sauce

or

#### ARROSTO DI MAIALE

slow-cooked Iberico pork loin • potatoes • broccoletti • apricot jus

or

#### PIZZA CARRETTIERA E CREMA DI TARTUFO

black truffle pizza • Luganiga sausage • turnip • parmesan • scamorza  
(\$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

