

06 - 10 October 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads mixed olives • pickles • artisan cheeses • freshly baked breads

MAIN

RAVIOLI

handmade ravioli • spinach • rocket • butter & sage sauce

or

RISOTTO

carnaroli rice • shrimps • zucchini • Datterini tomatoes

or

ORATA

pan-roasted sea bream • clams • root vegetables • saffron & lemon sauce

or

FILETTO

pan-roasted M4 Australian Wagyu tenderloin • potato gratin spinach • Porto sauce (\$120 supplement)*

or

PIZZA

4 cheese pizza • Luganiga sausage • rocket (\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person





13 - 17 October 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads mixed olives • pickles • artisan cheeses • freshly baked breads

MAIN

TROFIE

handmade trofie pasta • guanciale • egg yolks • parmesan

RISOTTO

carnaroli rice • Boston lobster • lobster bisque (\$90 supplement)*

or

CERNIA

pan-roasted garoupa ullet porcini mushroom ullet vermouth wine

or

MAIALE

pan-roasted Iberico pork loin • fontina cheese • Parma ham• seasonal vegetables

or

PIZZA

Margarita pizza • Nduja & spicy salami • broccoli (\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person





20 - 24 October 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads mixed olives • pickles • artisan cheeses • freshly baked breads

MAIN

CAVATELLI

handmade cavatelli pasta • Luganiga sausage • broccoli • black truffle

RISOTTO

saffron carnaroli rice • monk fish • Datterini tomatoes

or

GAMBERONI

grilled king prawns • Mediterranean couscous • spinach • lemon aioli

or

AGNELLO

pan-roasted Australian rack of lamb • root vegetables • veal jus (\$120 supplement)*

or

PIZZA

Margarita pizza • Parma ham • parmesan • rocket• Datterini tomatoes (\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person





27 - 31 October 2025

LA DOLCE VITA LUNCH

STARTER

ANTIPASTI TABLE

Parma ham • coppa • speck • salami • lardo • mortadella • ox tongue • Italian salads mixed olives • pickles • artisan cheeses • freshly baked breads

MAIN

CAPELLETTI

handmade cappelletti • speck ham • green peas • parmesan

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RISOTTO

venere rice • shrimps • squid • Datterini tomatoes

or

TROTA

pan-roasted sea trout • capers • lemon sauce

or

GRIGLIATA MISTA

pan-roasted Australian rack of lamb & sirloin • root vegetables • veal jus (\$120 supplement)*

or

PIZZA

Margarita pizza • grilled vegetables • artichokes • pesto sauce (\$60 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

