

02-06 February 2026
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

TAGLIERINI

handmade taglierini • Boston lobster • king prawn • crab • sun-dried tomatoes
(\$90 supplement)*
or

RISOTTO

carabinieri rice • speck ham • gorgonzola cheese • broccoli
or

CERNIA

pan-roasted garoupa • morel mushroom • kale • Madeira wine sauce
or

POLLO

pan-roasted chicken leg • new potatoes • white wine sauce
or

PIZZA

Margherita pizza • clams • mussels • rocket • Datterini tomatoes
(\$30 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass



09-13 February 2026
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 • clams • bottarga • pesto
or

RISOTTO

carnaroli rice • Nduja salami • scamorza cheese • courgettes
or

TROTA

pan-roasted ocean trout • mussels • black garlic puree • champagne sauce
or

AGNELLO

pan-roasted Australian rack of lamb • root vegetables • celeriac puree • Porto sauce
(\$120 supplement)*
or

PIZZA

scamorza cheese pizza • Luganega sausage • wild mushrooms • mozzarella
(\$30 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass



16-20 February 2026
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

AGNOLOTTI

handmade agnolotti pasta • shrimps • courgettes • Datterini tomatoes
or

RISOTTO

carnaroli rice • speck ham • wild mushrooms • mascarpone cheese
or

TONNO

grilled tuna steak • capers • olives • spinach • baby carrots
or

FILETTO

pan-roasted Australian M4 Wagyu tenderloin • truffle potato puree • vegetables
black pepper sauce (\$120 supplement)*
or

PIZZA

mozzarella pizza • porchetta • artichokes • pistachios • rocket • parmesan
(\$30 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass



23-27 February 2026
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

PACCHERI

handmade paccheri pasta • Luganega sausage • wild mushrooms • parmesan
or

RISOTTO

carabinieri rice • monkfish • mix seafood • seafood bisque • Datterini tomatoes
(\$60 supplement)*

or

ZUPPETTA

cuttlefish stew • potatoes • green peas • San Marzano tomatoes

or

VITELLO

pan-roasted veal loin • celeriac puree • potatoes • broccoletti • black truffle sauce

or

PIZZA

Margherita pizza • bresaola • rocket • Datterini tomatoes • parmesan
(\$30 supplement)*

DESSERT

The Mistral selection desserts

\$378 per person

\$40* - Kimbo coffee / TWG tea / orange juice

\$40* - Peroni Beer

\$90* - House Italian red or white wine by the glass

