

THEO **MISTRAL**

ITALIAN KITCHEN
BY THEO RANDALL

FESTIVE DINE AND STAY SET DINNER MENU

Prosecco, Bottega, NV

ZUPPA AI CROSTACEI

Shellfish cream with crab ravioli

OR

CARPACCIO DI POMODORI (v)

Selection of thin sliced tomatoes served with cherry mozzarella,
rocket salad and spice bread crumb

Pinot Grigio, Veneto, Bottega, 2018



GAMBERONI ALLA GRIGLIA

Grilled king prawns served with frisse, rocket, Datterini tomato
salad and gherkin aioli sauce

Chardonnay, Chile, Vina Maipo, 2018

OR

COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb in spice herbs bread crumb
served with spinach, saffron mashed potato and spice jus

Ciliegiolo Maremma, Toscana, Assieme, 2014



CROSTATA DI LIMONI DI AMALFI

Homemade Amalfi lemon tart served with caramelized almond,
crystalized lemon and sweet sour cream

OR

TIRAMISU

Our signature style Italian tiramisu

