

## 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

#### TROFIE PESTO, VONGOLE E BOTTARGA

handmade trofie pasta • clams • bottarga • pesto  
or

#### RISOTTO ZUCCHINE E N'DUJA

carnaroli rice • Nduja salami • scamorza cheese • courgettes  
or

#### TROTA SALMONATA CHAMPAGHE E COZZE

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

#### AGNELLO AL FORNO

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

#### PIZZA SCAMORZA, LUGANIGA E FUNGHI DI BOSCO

scamorza cheese pizza • Luganega sausage • wild mushrooms • mozzarella  
(\$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



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