

## SATURDAY ARTISAN ITALIAN 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

### PASTA

#### PASTA CORNER

live station of freshly handmade pasta & risotto

### MAIN

#### BRANZINO ALLA PUGLIESE

Mediterranean sea bass • seasonal vegetables • white wine sauce  
or

#### GAMBERONI ALLA GRIGLIA

grilled king prawns • saffron aioli  
or

#### LA PORCHETTA

pan-roasted pork belly • Italian stuffing • porcini jus  
or

#### TAGLIATA DI MANZO AL TARTUFO

grilled sirloin • black truffle • rocket • Datterini tomatoes • veal jus  
(\$60 supplement)\*  
or

#### TORTINO DI ZUCCA (V)

double-baked soufflé • pumpkin • goat cheese

### DESSERT

The Mistral selection desserts

Kimbo coffee / TWG tea

\$528 per person

### FREE FLOW

\$98\* - Italian Peroni Beer

