

Mistral

starters

duck wings 11

black garlic and sherry barbeque sauce, Israeli cous
cous with golden raisins, pine nuts and garam masala

chicken confit 10

warm frisée salad, Moroccan spiced tomato
chutney, demi glace

seared halloumi 11

sheep, goat and cow milk cheese, Moroccan
spiced tomato jam, frisée and almond salad,
honey vinaigrette

entrées

jumbo prawns 24

shellfish bisque, brown rice, root vegetable slaw

branzino 21

curried squash, heirloom tomato water,
tonnato sauce, fried capers

tunisian brik with ahi tuna 23

crisp pastry, sweet potato-poblano hash,
tuna seared rare, harissa vinaigrette

scallops 14

gremolata, fingerling potatoes,
cherry tomatoes, citrus, arugula

charred octopus 13

fondant potatoes, Spanish style chorizo,
romesco sauce

turmeric roasted cauliflower 8

htipiti, vadouvan granola, red wine glazed shallots

pork rillettes 10

assorted house pickles, rustic bread

mushroom bolognese 17

cavatelli pasta, pea tendrills, pecorino romano

rabbit cacciatore 19

brown butter polenta, mixed roasted
mushrooms, tomato braised rabbit

pork crepinette 17

pork consommé, braised lacinato kale,
cannellini beans, bacon gastrique

steak and frites 21

grilled flat iron, demi glace, semi dried cherry tomatoes, za'atar fries

dessert

mistral trio 6

mascarpone stuffed apricots with pistachios | cherry vanilla and dark chocolate truffle
choux au craquelin with chantilly cream

chocolate hazelnut tart 8

sweet pastry crust, dark chocolate, toasted hazelnuts, chantilly cream

honey saffron panna cotta 9

grapefruit syrup, pistachio brittle

PLEASE ALERT YOUR SERVER OF ANY FOOD OR NUT ALLERGIES.

WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.