

Culina

AT COMO DEMPSEY

APPETISERS

Crab cakes mâche, lemon, cocktail sauce	30
Bone marrow roast herbs crusted, parsley salad	24
Grilled octopus lemon potatoes, edamame, olive and pepper salsa	38
Charcuterie board served with bread and pickled cornichons	34
Cheese platter bread, crackers, dried fruits	34

CHILLED SEAFOOD

Petuna smoked ocean trout rocket, apple, capers, horseradish cream (100g)	36
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Kaviari caviar

Served with blinis & embellishments

Baeri Royal	30g	108
Kristal	30g	122
Oscietre Prestige	30g	113

Served with blinis & embellishments

SALADS & SANDWICHES

Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	30
Burrata Haut Clos cherry tomatoes, basil pistou	30
Niçoise Ortiz tuna, gem leaves, vine tomatoes, olives, capers, free-range Frenz egg, anchovy dressing	30
Rotisserie chicken endive, beans, avocado, almond & tarragon dressing	30
Fish sandwich herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	32
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	32
Culina burger wagyu beef patty, Emmental cheese, tomato relish	32

Add truffle shoestring fries	3
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All sandwiches served with side salad & straight cut chips

PASTA & MAINS

Mac & cheese truffle cream cheese gratin	18
Spaghettini Spanner crab meat in a spicy tomato sauce	36
Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	32
Risotto seared Hokkaido scallops, preserved lemon peas, parmesan and dill	40
Fish & chips beer battered, straight cut chips, lemon, tartare sauce	33
Petuna ocean trout green goddess sauce, peppers, broccolini and lemon	36
Rotisserie French chicken seasonal vegetables, <i>Half/Whole</i>	38/65
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork chop kale, herb potatoes, maple mustard sauce	50
Maimoa lamb cutlets sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/-220g)	45
Sirloin steak Margaret River Black Angus (+/-350g)	55
Ribeye steak Great Southern Pinnacle grass-fed (+/-380g)	65

All steaks are served whole with confit tomato red wine sauce

SIDES

Garden salad Champagne dressing	9
Green beans shallots and almonds	12
Baby spinach sautéed with garlic chips	12
Broccolini steamed with lemon	12
Potato purée Beillevaire butter, chives	12
Mushrooms parsley and garlic butter	12
Shoestring fries Plantin truffle salt	12

DESSERTS

Flourless chocolate cake double cream, fresh raspberries	16
Banoffee pie biscuit crust, salted caramel, banana crème	16

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BEVERAGES

Hofmeister Helles Lager Beer 12

Mineral Water

San Pellegrino sparkling 0.5L 6 / 1L 10

Acqua Panna still 0.5L 6 / 1L 10

San Pellegrino Fruit Beverages 200ml 6

Pompelmo (grapefruit), Aranciata (sweet orange)

Limonata (lemonade), Chinotto (herbal citrus)

Alain Milliat Fruit Juices / Nectars 330ml 12

Orange, Pippin Apple, Red Tomato,

Apricot Nectar, Summer Pear Nectar

Champagne

Champagne Sanger Terroir Natal 159

Blanc De Blancs Grand Cru

Champagne, France

Rosé

Mathilde Chapoutier Grand Ferrage Sainte-Victoire 2021 68

Provence, France

WHITE WINE

Robert Mondavi Private Selection Pinot Grigio 2021 65

California, USA

Bava Thou Blanc D.O.C. Chardonnay 2021 71

Piemonte, Italy

Château Haut Selve Graves 2019 74

Bordeaux, France

Inama Carbonare Soave Classico D.O.C. 2019/20 87

Veneto, Italy

Ministry of Clouds Chardonnay 2020 94

Tasmania, Australia

M. Chapoutier Organic Riesling Lieu-Dit Berg 2014 110

Alsace, France

RED WINE

Miguel Torres Cordillera Carménère 2020 68

Peumo Valley, Chile

Xanadu DJL Cabernet Sauvignon 2019 71

Margaret River, Australia

Louis Jadot Couvent des Jacobins 81

Bourgogne Pinot Noir 2021

Burgundy, France

Le Volte dell'Ornellaia Toscana I.G.T. 2019/20 84

Tuscany, Italy

Giusti Valpolicella Ripasso Superiore D.O.C. Classico 2019 94

Veneto, Italy

Louis Jadot Côte de Nuits Villages Le Vaucrain 2017 103

Burgundy, France