

# Culina

AT COMO DEMPSEY

## APPETISERS

<b>Crab cakes</b> jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose	30
<b>Bone marrow</b> sweet & sour piperade relish, grilled bread, capers, parsley	24
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Charcuterie board</b> served with bread and pickled cornichons	34
<b>Cheese platter</b> bread, crackers, dried fruits	34

## KAVIARI CAVIAR

Served with blinis & embellishments.

Baeri Royal	30g	108	50g	167
Kristal©	30g	122	50g	190
Oscietre Prestige	30g	113	50g	175

## SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream.

Kaviari smoked Scottish salmon (4 slices)	200g	62.5
Kaviari organic Irish salmon (4 slices)	200g	71

## SALADS & SANDWICHES

<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	30
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	30
<b>Niçoise</b> Ortiz tuna, baby gem, beans, potato, tomatoes, olives, Frenz egg, anchovy dressing	32
<b>Rotisserie chicken</b> carrots, radicchio, endive, avocado, almonds, feta, champagne dressing	32
<b>Fish focaccia</b> open faced, crumbed fish, spiced cabbage, avocado, pepper, aioli	32
<b>Pork sandwich</b> smoked SRF pork collar, cheddar, sauerkraut, BBQ sauce, mustard	32
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	32

<b>Add truffle shoestring fries</b>	3
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All sandwiches served with side salad & straight cut chips

## PASTA & MAINS

<b>Mac &amp; cheese</b> truffle cream cheese gratin	18
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36
<b>Rigatoni</b> braised veal and pork bolognaise ragù, tomato, chives, parmesan cheese	32
<b>Risotto</b> saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	33
<b>Petuna ocean trout</b> green goddess sauce, peppers, broccolini and lemon	36
<b>Rotisserie French chicken</b> seasonal vegetables, jus lié	Half/Whole 38/65
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork cutlet</b> Jospier grilled, sautéed kale, crushed potato, maple mustard sauce	50
<b>Maimoa lamb chops</b> sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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## JOSPER GRILLED MEATS

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

All steaks are served whole with confit tomato and red wine sauce

## SIDES

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

## DESSERTS

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

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## BEVERAGES

Hofmeister Helles Lager Beer 12

### Mineral Water

S.Pellegrino 0.5l 6 0.75l 8  
Acqua Panna Still 0.5l 6 1l 10

**San Pellegrino Fruit Beverages 200ml** 7

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 Voyage 360 Brut N.V.** 122  
*Champagne, France*

## Rosé

**Mathilde Chapoutier Grand Ferrage Sainte-Victoire 2021** 68  
*Provence, France*

## WHITE WINE

**M. Chapoutier Schieferkopf Silvaner 2018** 62  
*Franken, Germany*

**Mount Riley Sauvignon Blanc 2022** 64  
*Marlborough, New Zealand*

**Louis Jadot Couvent des Jacobins Bourgogne Chardonnay 2020** 79  
*Burgundy, France*

**Fournier Père & Fils Pouilly-Fumé Les Deux Cailloux 2020/21** 86  
*Loire, France*

**Fontodi Organic Meriggio Colli Toscana Centrale I.G.T. 2019/21** 93  
*Tuscany, Italy*

**Robert Mondavi Chardonnay 2018** 97  
*Napa Valley, USA*

## RED WINE

**Cantina Zaccagnini Tralcetto Montepulciano d'Abruzzo D.O.C. 2019/21** 64  
*Abruzzo, Italy*

**Robert Mondavi Private Selection Merlot 2019** 65  
*California, USA*

**Torbreck Woodcutter's Shiraz 2020** 79  
*Barossa Valley, Australia*

**Yering Station Cabernet Sauvignon 2018** 86  
*Victoria, Australia*

**St Francis Pinot Noir 2019** 87  
*Sonoma County, USA*

**Familia Torres Salmos 2017/18** 102  
*Priorat, Spain*