

Culina

AT COMO DEMPSEY

APPETIZERS

Crab cakes	mâche, lemon, cocktail sauce	30
Bone marrow	roast herbs crusted, parsley salad	20
Grilled octopus	lemon potatoes, capers, olive and bean salsa	32
Charcuterie platter	served with bread, pickled cornichons	32
Cheese platter	bread, crackers, dried fruits, Alain Milliat jam	32

CHILLED SEAFOOD

Petuna smoked ocean trout	rocket, apple, capers, horseradish cream (100g)	33
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Kaviari caviar

Served with blinis & embellishments

Baeri Royal	30g	84
Kristal	30g	103
Oscietre Prestige	30g	97

SALAD

Leek vinaigrette	capers, Roquefort cheese, chives, hazelnuts, whole grain mustard dressing	24
Kabocha pumpkin	roasted with quinoa, spinach, cashew nut and yoghurt	24
Burrata	Haut Clos cherry tomatoes, basil pistou	28
Niçoise	Ortiz tuna, gem leaves, beans, olive, capers, Frenz free-range egg	28
Rotisserie chicken	avocado, endive, apple, champagne dressing	28

PASTA

Mac & cheese	truffle cream cheese gratin	18
Spaghettini	Spanner crab meat in a spicy tomato sauce	34
Rigatoni	braised wagyu beef & pork ragu, parmesan cheese	30
Risotto	seared Hokkaido scallops, preserved lemon peas, parmesan	38

SANDWICHES

Fish bun	herb crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	28
Reuben sandwich	smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
Culina burger	wagyu beef patty, Emmental cheese, tomato relish	28
Add truffle shoestring fries		3

- All sandwiches served with side salad & straight cut chips

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PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini and lemon	32
Mooloolaba jumbo prawns garlic, chilli, parsley, lemon	45
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	30
Castaing duck confit red cabbage, salted potatoes, red wine jus	36
Beef bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	45

JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/- 220g)	45
Sirloin steak Black Onyx Black Angus (+/- 350g)	50
Ribeye steak Great Southern Pinnacle grass-fed (+/- 380g)	50

All steaks are served whole with confit tomato & choice of 1 sauce

ADDITIONAL SAUCE SELECTIONS

Béarnaise	3
Bordelaise	3
Pepper	3
Horseradish cream	3
Chimichurri	3

SIDES

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

SWEET TREATS

Flourless chocolate cake double cream, fresh raspberries	15
Banoffee pie biscuit crust, salted caramel, banana crème	15
Millefeuille poached rhubarb, vanilla chibouse	15

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BEVERAGES

Estrella Galicia Lager 330ml	12
Mineral Water	
San Pellegrino sparkling	0.5L 6 / 1L 9
Acqua Panna still	0.5L 6 / 1L 9
San Pellegrino Fruit Beverages 200ml	5
Pompelmo (grapefruit), Aranciata (sweet orange)	
Limonata (lemonade), Chinotto (herbal citrus)	
	8
Alain Milliat Fruit Juices / Nectars 330ml	
Orange, Pipin Apple, Tomato / Apricot, Summer Pear	

WHITE WINE

Como Estate Viognier Reserve 2018	67
Margaret river, Australia	
Bava Relais Blanc Piemonte D.O.C. Sauvignon 2018	69
Piedmonte, Italy	
Inama Vigneti Di Foscarino Soave D.O.C. 2018	76
Veneto, Italy	
Escarpment Chardonnay 2018/19	79
Martinborough, New Zealand	
Louis Jadot Chablis 1er Cru Montée De Tonnerre 2017	105
Burgundy, France	
M. Chapoutier Condrieu Invitare 2018	117
Rhône, France	

RED WINE

Cantina Zaccagnini Tralcetto Montepulciano d'Abruzzo D.O.C 2018	57
Abruzzo, Italy	
Robert Mondavi Private Selection Cabernet Sauvignon 2019	60
California, USA	
Villa Poggio Salvi Vaio Morellino Di Scansano D.O.C.G. 2018	60
Tuscany, Italy	
Chateau Haut Selve, Graves 2016	65
Bordeaux, France	
M. Chapoutier Gigondas 2019	83
Rhône, France	
Bava barbaresco D.O.C.G 2017	97
Piedmonte, italy	