

Culina

AT COMO DEMPSEY

APPETISERS

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
Leek vinaigrette capers, Roquefort cheese, chives, hazelnuts, whole grain mustard dressing	24

CHILLED SEAFOOD

Poached wild Mooloolaba prawns (400g) marie rose sauce, little gems, Parker Rolls	50
Petuna smoked ocean trout rocket, apple, capers, horseradish cream (100g)	33

Kaviari caviar

Served with blinis & embellishments

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

Served with blinis & embellishments

SALADS & SANDWICHES

Kabocha pumpkin roasted with quinoa, spinach, cashew nut, yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	28
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, Frenz organic egg	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

PASTA & MAINS

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
Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Chicken pot pie leek & carrot velouté, crispy puff pastry	35
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	30
Beef Bourguignon pie beef cheeks braised in red wine, potato purée	38
Lacto rotisserie chicken seasonal vegetables, jus lié	<i>Half/Whole</i> 30/50
Snake River Farms Kurobuta pork chop kale, herb potatoes, cider mustard sauce	45

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JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/-220g)	45
Sirloin steak Black Onyx Black Angus (+/-350g)	60
Ribeye steak Great Southern Pinnacle grass-fed (+/-380g)	55

All steaks are served whole with confit tomato red wine sauce

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 good for 2 persons

Flourless chocolate cake double cream, raspberries	20
Banoffee pie biscuit crust, salted caramel, banana crème	20
Crème caramel	20

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BUNDLES OF JOY good for 2 to 3 persons

- Rôtisserie Special** 75
Rôtisserie whole lacto chicken, potato purée, sautéed green beans, confit vine-ripe tomato, red wine sauce, flourless chocolate cake.
Pair with a bottle of Giusti Recantina Augusto at \$50!
- Gastronome's Delight** 125
Kaviari Oscietre caviar (30G) with blinis and embellishments, Tetsuya smoked ocean trout (100g) with rocket, green apple and capers salad, truffled Brie de Meaux (100g) with bread and A.Milliat fig jam.
Pair with a bottle of Taittinger Les Folies de la Marquetterie at \$119!
- Grains & Pastures** 75
Kabocha pumpkin salad, burrata with cherry tomatoes and basil pistou leeks vinaigrette, steamed broccolini.
Pair with a bottle of Maison Chanzy Hautes Côtes de Beaune at \$54!
- Classic Roast Feast** 135
*Grass-fed Great Southern Pinnacle ribeye roast (1kg), roasted pumpkin, grilled market vegetables, potato purée, red wine sauce – **Advance pre-order of 4 hours is required.***
Pair with a bottle of St Francis Old Vine Zinfandel at \$60!
- Wellington Set** 125
*Margaret River Black Angus tenderloin (600g), mushroom duxelle, Parma ham, roasted pumpkin, grilled market vegetables, potato purée red wine sauce – **Advance pre-order of 4 hours is required.***
Pair with a bottle of Inama Bradisismo Veneto at \$79!
- Fisherman's Basket** 125
*Crumbed & battered delectable seafood bounty of prawns, fish goujons, oysters, scampi fritters, octopus, potato scallops, onion rings, hand cut chips, lemon, tartare sauce.
With gem lettuce salad & crème caramel*
Pair with a bottle of Marimar Organic La Masia Chardonnay at \$75!

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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)

Alain Milliat Fruit Juices / Nectars 330ml 8

Orange, Pipin Apple, Tomato, Apricot, Summer Pear

ALL WINES AT 15% DISCOUNT!

(prices are stated after discount)

WHITE WINE

Bava Cor de Chasse Gavi DOCG Del Comune di Gavi 2019 47
Piemonte, Italy

Torres Sons de Prades Chardonnay 2018 54
Conca de Barberà, Spain

Maison Chanzly Hautes Côtes de Beaune 2018 54
Burgundy, France

Marimar Estate Organic La Masia Chardonnay Don Miguel Vineyard 2018 75
Russian River, USA

RED WINE

David Franz Waxing Lyrical Mataro 2016/17 49
Barossa Valley, Australia

Giusti Recantina Augusto DOC Montello 2017 50
Veneto, Italy

St Francis Old Vine Zinfandel 2017 60
Sonoma, USA

Plantagenet Shiraz 2013 63
Mount Barker, Australia

Inama Bradisismo Cabernet Sauvignon/Carmenere 2016/17 79
Veneto, Italy

Xanadu Stevens Road Cabernet Sauvignon 2015 105
Margaret River, Australia