

Culina
AT COMO DEMPSEY


WESTHOLME
— QUEENSLAND —
AUSTRALIA

TRI-WAGYU

— WAGYU THREE WAYS —



THREE CUTS,
THREE WAYS.

A flawless eating experience is a signature across the Westholme range. Please enjoy the selection of our 3 different cuts, cooked and prepared 3 different ways to bring out the unique flavour profiles of each cut.

TRI-WAGYU

WAGYU THREE WAYS

MENU

Pot-Au-Feu de Westholme \$38+

BRUSSEL SPROUTS, CARROT, POTATO & PERSILLADE

Savour the most flavourful oxtail, short rib and tri-tip slow braised in a fragrant stock with carrots, potatoes and Brussels sprouts. Served with parsley, garlic and lemon persillade.

 Jayden Ong Chestnut Hill Mount Burnett Pinot Noir 2018, Yarra Valley \$23/gls \$92/btl

Westholme Wagyu Beef Tongue \$32+

JOSPER GRILLED, ANCHOVY CRÈME, SALSA VERDE

Soft and tender, this is slow cooked in an aromatic court bouillon, finished on the Josper grill for a melt-in-your-mouth experience. Served with anchovy crème, sour onions, pumpkin seeds and caper salsa verde.

 Torbreck The Steading White (Viognier, Marsanne, Roussane) 2018, Barossa Valley \$25/gls \$97/btl

Westholme Côte de Bœuf \$250+

1.2KG | SLOW COOKED ON THE ROTISSERIE

Exquisitely juicy with lots of marbling, this cut is slow cooked on the French rotisserie until medium. Served with creamed spinach, garden green salad, truffle fries, horseradish cream and bordelaise sauce.

 Torbreck The Steading (Grenache, Shiraz, Mataro) 2018, Barossa Valley \$26/gls \$104/btl

Côte de Bœuf requires a 45 mins preparation time.



Prices are subject to 10% service charge, GST is included.