

Culina

AT COMO DEMPSEY

APPETISERS

Crab cakes mâche, lemon, cocktail sauce	30
Bone marrow roast herbs crusted, parsley salad	22
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Charcuterie platter served with bread, pickled cornichons	32
Cheese platter bread, crackers, dried fruits	32

CHILLED SEAFOOD

Petuna smoked ocean trout rocket, apple, capers, horseradish cream (100g)	35
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Kaviari caviar

Served with blinis & embellishments

Baeri Royal	30g	90
Kristal	30g	106
Oscietre Prestige	30g	103

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	30
Rotisserie chicken avocado, endive, apple, champagne dressing	30
Fish sandwich 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

PASTA & MAINS

Mac & cheese truffle cream cheese gratin	18
Spaghettini Spanner crab meat in a spicy tomato sauce	36
Rigatoni braised wagyu beef & pork ragu, parmesan cheese	30
Risotto seared Hokkaido scallops, preserved lemon peas, parmesan	38
Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini and lemon	32
Rotisserie lacto chicken seasonal vegetables, jus lié	<i>Half/Whole</i> 30/55
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	48
Maimoa lamb fillet pistachio crust, ratatouille, tapenade, red wine jus	48

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JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/-220g)	45
Sirloin steak Black Onyx Black Angus (+/-350g)	70
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	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 9

Orange, Pippin Apple,

White Peach Nectar, Summer Pear Nectar

WHITE WINE

Ruffino Lumina Pinot Grigio I.G.T 2019 60

Piedmont, Italy

Luna Estate Sauvignon Blanc 2020 64

Martinborough, New Zealand

David Franz Eden Valley Riesling 2019 73

Barossa Valley, Australia

Robert Mondavi Napa Valley Chardonnay 2018 93

Napa Valley, USA

Louis Jadot Santenay Clos De Malte Blanc 2017 100

Burgundy, France

Fournier Père & Fils Pouilly-Fumé Marnes Kimméridgiennes 2017 100

Loire Valley, France

RED WINE

David Franz "H.P." Hydraulic Press Shiraz 2018 73

Barossa Valley, Australia

Bava Langhe D.O.C. Nebbiolo 2017/18 74

Piemonte, Italy

Château Haut Saint-Brice, Saint-Émillon Grand Cru 2015 81

Bordeaux, France

Louis Jadot Côte De Beaune-Villages 2014 82

Burgundy, France

St Francis Cabernet Sauvignon 2018/19 84

Sonoma County, USA

Kiwa By Escarpment Single Vineyard Pinot Noir 2018 116

Martinborough, New Zealand