

Culina

AT COMO DEMPSEY

APPETISERS

Crab cakes mâche, lemon, cocktail sauce	30
Bone marrow roast herbs crusted, parsley salad	22
Grilled octopus lemon potatoes, edamame, olive and pepper salsa	38
Charcuterie platter served with bread and 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 and yoghurt	28
Burrata Haut Clos cherry tomatoes, basil pistou	28
Niçoise Ortiz tuna, gem leaves, vine tomatoes, olives, capers, free-range Frenz egg, anchovy dressing	30
Rotisserie chicken endive, beans, avocado, almond & tarragon dressing	30
Fish sandwich herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	30
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	30
Culina burger wagyu beef patty, Emmental cheese, tomato relish	30

Add truffle shoestring fries	3
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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 in a rich braised wagyu beef & pork ragu, parmesan cheese	30
Risotto seared Hokkaido scallops, preserved lemon peas, parmesan and dill	38
Fish & chips beer battered, straight cut chips, lemon, tartare sauce	33
Petuna ocean trout green goddess sauce, peppers, broccolini and lemon	35
Rotisserie lacto chicken seasonal vegetables, jus lié	Half/Whole 30/55
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork chop kale, herb potatoes, maple mustard sauce	48
Maimoa lamb cutlets sesame spice, garbanzo beans, carrot, peas, pine nuts	48

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JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/-220g)	45
Sirloin steak Black Onyx Black Angus (+/-350g)	80
Ribeye steak Great Southern Pinnacle grass-fed (+/-380g)	65

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 10

Orange, Pippin Apple, Red Tomato,

Apricot Nectar, Summer Pear Nectar

WHITE WINE

Fournier Père & Fils Mmm... Grande Cuvée 64

Chenin Blanc 2020

Loire, France

Bava Thou Blanc D.O.C. Chardonnay 2020 66

Piemonte, Italy

Inama Vigneti Di Foscarino Soave D.O.C. 2018 86

Veneto, Italy

Fournier Père & Fils Sancerre L'Ancienne Vigne 2020 89

Loire, France

Jayden Ong Chestnut Hill Mount Burnett Chardonnay 2018/19 97

Victoria, Australia

Cakebread Cellars Sauvignon Blanc 2020/21 98

Napa Valley, USA

RED WINE

M. Chapoutier Costières De Nîmes Collection Bio 2019 56

Rhône, France

Robert Mondavi Private Selection Rum-Barrel Aged Merlot 2019 66

California, USA

David Franz Waxing Lyrical Mataro 2018 73

Barossa Valley, Australia

Yering Station Shiraz Viognier 2018/19 88

Yarra Valley, Australia

Escarpment Pinot Noir 2018 100

Martinborough, New Zealand

Bava Barbaresco D.O.C.G. 2017 102

Piemonte, Italy