

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	107
Kristal	30g	121
Oscietre Prestige	30g	112

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 French chicken seasonal vegetables, <i>Half/Whole</i>	35/60
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 Margaret River Black Angus (+/-350g)	55
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

Acqua Panna still

0.5L 6 / 1L 10

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San Pellegrino Fruit Beverages 200ml

Pompelmo (grapefruit), Aranciata (sweet orange)

Limonata (lemonade), Chinotto (herbal citrus)

6

Alain Milliat Fruit Juices / Nectars 330ml

Pippin Apple, Red Tomato,

Apricot Nectar, Summer Pear Nectar

10

WHITE WINE

Luigi Bosca La Linda Torrontes 2021

Mendoza, Argentina

60

Fournier Père & Fils Mmm... Chenin Grand Cuvée 2020

Loire Valley, France

64

Louis Jadot Mâcon-Villages (Grange Magnien) 2020

Burgundy, France

72

Xanadu Chardonnay 2019/20

Margaret River, Australia

85

Inama Carbonare Soave Classico D.O.C. 2019

Veneto, Italy

86

Lagrange Martillac, Pessac-Léognan 2018/20

Bordeaux, France

92

RED WINE

Robert Mondavi Private Selection

Bourbon Barrel-Aged Cabernet Sauvignon 2019

California, USA

68

David Franz Plane Turning Right

(Merlot, Petit Verdot, Cabernet Sauvignon) 2017

Barossa Valley, Australia

73

Torbreck Woodcutter's Shiraz 2020

Barossa Valley, Australia

78

Torres Purgatori 2017/19

Costers del Segre, Spain

89

Mount Riley Seventeen Valley Pinot Noir 2019

Marlborough, New Zealand

93

Cantina Zaccagnini San Clemente Montepulciano

d'Abruzzo D.O.C. Terre di Casauria Riserva 2016

Abruzzo, Italy

117