

# Culina

AT COMO DEMPSEY

## APPETISERS

<b>Crab cakes</b> mâche, lemon, cocktail sauce	30
<b>Bone marrow</b> roast herbs crusted, parsley salad	22
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Charcuterie platter</b> served with bread and pickled cornichons	32
<b>Cheese platter</b> bread, crackers, dried fruits	32

## CHILLED SEAFOOD

<b>Petuna smoked ocean trout</b> rocket, apple, capers, horseradish cream (100g)	35
--	----

### Kaviari caviar

Served with blinis & embellishments

Baeri Royal	30g	107
Kristal	30g	121
Oscietre Prestige	30g	112

Served with blinis & embellishments

## SALADS & SANDWICHES

<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	28
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	28
<b>Niçoise</b> Ortiz tuna, gem leaves, vine tomatoes, olives, capers, free-range Frenz egg, anchovy dressing	30
<b>Rotisserie chicken</b> endive, beans, avocado, almond & tarragon dressing	30
<b>Fish sandwich</b> herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	30
<b>Reuben sandwich</b> smoked brisket, cheddar, sauerkraut, mustard, dill pickles	30
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	30

<b>Add truffle shoestring fries</b>	3
-------------------------------------	---

All sandwiches served with side salad & straight cut chips

## PASTA & MAINS

<b>Mac &amp; cheese</b> truffle cream cheese gratin	18
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36
<b>Rigatoni</b> in a rich braised wagyu beef & pork ragu, parmesan cheese	30
<b>Risotto</b> seared Hokkaido scallops, preserved lemon peas, parmesan and dill	38
<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	33
<b>Petuna ocean trout</b> green goddess sauce, peppers, broccolini and lemon	35
<b>Rotisserie French chicken</b> seasonal vegetables, <i>Half/Whole</i>	35/60
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork chop</b> kale, herb potatoes, maple mustard sauce	48
<b>Maimoa lamb cutlets</b> sesame spice, garbanzo beans, carrot, peas, pine nuts	48

# Culina

AT COMO DEMPSEY

## JOSPER GRILLED MEATS

<b>Tenderloin steak</b> Margaret River Black Angus (+/-220g)	45
<b>Sirloin steak</b> Margaret River Black Angus (+/-350g)	55
<b>Ribeye steak</b> Great Southern Pinnacle grass-fed (+/-380g)	65

All steaks are served whole with confit tomato red wine sauce

## SIDES

<b>Garden salad</b> Champagne dressing	9
<b>Green beans</b> shallots and almonds	12
<b>Baby spinach</b> sautéed with garlic chips	12
<b>Broccolini</b> steamed with lemon	12
<b>Potato purée</b> Beillevaire butter, chives	12
<b>Mushrooms</b> parsley and garlic butter	12
<b>Shoestring fries</b> Plantin truffle salt	12

## DESSERTS

<b>Flourless chocolate cake</b> double cream, fresh raspberries	16
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16

# Culina

AT COMO DEMPSEY

## BEVERAGES

Hofmeister Helles Lager Beer 12

### Mineral Water

San Pellegrino sparkling

Acqua Panna still 0.5L 6 / 1L 10

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

**M. Chapoutier Côtes-du-Rhone "Belleruche" 2021** 58

*Rhône, France*

**Louis Jadot Couvent des Jacobins** 78

**Bourgogne Chardonnay 2020**

*Burgundy, France*

**Como Estate Viognier Reserve 2018** 81

*Margaret River, Australia*

**Fournier Père & Fils Pouilly-Fumé Grande Cuvée 2016/18** 89

*Loire, France*

**Jayden Ong Chestnut Hill Mount Burnett** 90

**Sauvignon Blanc 2017**

*Yarra Valley, Australia*

**Marimar Estate Albariño Don Miguel Vineyard 2020** 93

*Russian River Valley, USA*

## RED WINE

**Ministry of Clouds Shiraz 2021** 72

*McLaren Vale, Australia*

**Joseph Phelps Innisfree Cabernet Sauvignon 2017** 83

*Napa Valley, USA*

**Yering Station Pinot Noir 2019** 85

*Victoria, Australia*

**Louis Jadot Santenay Clos de Malte 2016/17** 97

*Burgundy, France*

**Fontodi Organic Chianti Classico D.O.C.G. 2018** 104

*Tuscany, Italy*

**Miguel Torres Manso de Velasco 2014/18** 117

*Curico Valley, Chile*