

Culina

AT COMO DEMPSEY

APPETIZERS

Crab cakes mâche, lemon, cocktail sauce	28
Bone marrow roast herbs crusted, parsley salad	20
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Charcuterie platter served with bread, pickled cornichons	32
Cheese platter bread, crackers, dried fruits, Alain Milliat jam	32
Chargrilled green asparagus wild ramps pesto, lemon olive oil	26

CHILLED SEAFOOD

Poached wild Mooloolaba prawns (400g) marie rose sauce, little gems, Parker Rolls	50
Petuna smoked ocean trout rocket, apple, capers, horseradish cream (100g)	33

Kaviar caviar

Served with blinis & embellishments

Baeri Royal	30g	84
Kristal	30g	103
Oscietre Prestige	30g	97

SALAD

Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	28
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, Frenz free-range egg	28
Rotisserie chicken avocado, endive, apple, champagne dressing	28

PASTA

Mac & cheese truffle cream cheese gratin	18
Spaghettini Spanner crab meat in a spicy tomato sauce	34
Rigatoni braised wagyu beef & pork ragu, parmesan cheese	30

SANDWICHES

Fish bun 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

PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Chicken pot pie leek & carrot velouté, crispy puff pastry	35
Beef bourguignon pie beef cheeks braised in red wine, potato purée	38
Lacto rotisserie chicken seasonal vegetables, jus lié	Half/Whole 30/50
Snake River Farms Kurobuta pork chop kale, herb potatoes, cider mustard sauce	45

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JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/- 220g)	45
Sirloin steak Black Onyx Black Angus (+/- 350g)	50
Ribeye steak Great Southern Pinnacle grass-fed (+/- 380g)	50

All steaks are served whole with confit tomato & choice of 1 sauce

ADDITIONAL STEAK SAUCES: 3

Béarnaise, Bordelaise, Pepper, Chimichurri, Horseradish

SIDES

Garden salad Champagne dressing	9
Green beans shallots and almonds	9
Baby spinach sautéed with garlic chips	9
Broccoli steamed with lemon	9
Potato purée Beillevaire butter, chives	9
Bread rustic square, Beillevaire butter	9
Shoestring fries Plantin truffle salt	12

SWEET TREATS good for 2 persons

Flourless chocolate cake double cream, raspberries	20
Banoffee pie biscuit crust, salted caramel, banana crème	20
Olive oil cake orange syrup, seasonal berries, whipped cream	20
Crème caramel	20

CURATED SETS good for 2 to 3 persons

Rôtisserie Special 75

Rôtisserie whole lacto chicken, potato purée, sautéed green beans, confit vine-ripened tomato, red wine sauce, flourless chocolate cake
Pair with a bottle of Louis Jadot Bourgogne Rouge at \$47

Gastronome's Delight 125

Kaviari Oscietre caviar (30G) with blinis and embellishments, Tetsuya smoked ocean trout (100g) with rocket, green apple and capers salad, truffled Brie de Meaux (100g) with bread and Morello cherry jam
Pair with a bottle of Taittinger Les Folies de la Marquetterie at \$119

Spring on a Platter 75

Kabocha pumpkin salad, burrata with cherry tomatoes and basil pistou, chargrilled green asparagus, steamed broccolini
Pair with a bottle of David Franz Georgie's Walk Cabernet Sauvignon at \$73

Classic Roast Feast 135

Please pre-order at least 4 hours in advance.

Grass-fed Great Southern Pinnacle ribeye roast (1kg), roasted pumpkin, grilled market vegetables, potato purée, red wine sauce
Pair with a bottle of Miguel Torres Cordillera Syrah at \$45

Wellington Set 125

Please pre-order at least 4 hours in advance.

Margaret River Black Angus tenderloin (600g), mushroom duxelles, Parma ham, roasted pumpkin, grilled market vegetables, potato purée, red wine sauce
Pair with a bottle of M. Chapoutier Saint Joseph at \$56

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BEVERAGES

Estrella Galicia Lager 330ml 12

Mineral Water 0.5l 1l

San Pellegrino sparkling 6 9

Acqua Panna still 6 9

San Pellegrino Fruit Beverages 200ml 5

Pompelmo (grapefruit), Aranciata (sweet orange)

Limonata (lemonade), Chinotto (herbal citrus)

Alain Milliat Fruit Juices/Nectars 330ml 8

Orange, Pipin Apple, Tomato / Apricot, Summer Pear

ALL WINES AT 15% DISCOUNT!

(prices are stated after discount)

White Wine

Giusti Pinot Grigio DOC 2019, Venezie, Italy 35

Luna Estate Pinot Gris 2019, Martinborough, Mount Riley,
New Zealand 41

Seventeen Valley Sauvignon Blanc 2019, Marlborough, New
Zealand 45

Xanadu Chardonnay 2017, Margaret River, Australia 59

Louis Jadot Chablis 1er Cru Fourchaume 2018, Burgundy,
France 79

Red Wine

M. Torres Cordillera Syrah 2017, Valle de Casablanca, Chile 45

Louis Jadot Bourgogne Couvent des Jacobins 2018,
Burgundy, France 47

Yannick Alléno/M. Chapoutier Saint-Joseph Croix de
Chabot 2017/18, Rhône, France 56

Fournier Sancerre L' Ancienne Vigne 2018, Loire, France 60

David Franz Georgie's Walk Cabernet Sauvignon 2014,
Barossa Valley, Australia 73