

# Culina

PURVEYOR OF FINE FOODS  
AND WINES SINCE 1994

## APPETISERS

<b>Crab Cake</b> chervil, lemon, remoulade, Marie Rose sauce	30
<b>Salanort Grilled Octopus</b> lemon potato, chorizo, chickpea salsa	38
<b>Charcuterie Board</b> selection of cured meats, bread, cornichons	34
<b>Cheese Platter</b> selection of cheese, bread, crackers, dried fruits	34

## KAVIARI CAVIAR

*Served with blinis & embellishments.*

<b>Baeri Royal</b>	<b>30g</b>	109	<b>50g</b>	169
<b>Kristal©</b>	<b>30g</b>	123	<b>50g</b>	192
<b>Oscietre Prestige</b>	<b>30g</b>	114	<b>50g</b>	177

## KAVIARI SMOKED SALMON

*Served with green apple, arugula and caper salad, horseradish cream.*

<b>Kaviari Scottish salmon (4 slices)</b>	<b>200g</b>	65
<b>Kaviari organic Irish salmon (4 slices)</b>	<b>200g</b>	72

## SALAD & SANDWICHES

*All sandwiches served with side salad & straight cut chips*

<b>Burrata</b> Haut Clos cherry tomato, basil pistou	V	30
<b>Niçoise</b> Ortiz tuna, baby gem, egg, potato, beans, olives, anchovy dressing		32
<b>Roast Pumpkin</b> quinoa, spinach, cashew nuts, yoghurt	V	30
<b>Rotisserie Chicken</b> radicchio, endive, avocado, almonds, feta, Champagne dressing		32
<b>Culina Burger</b> Wagyu beef, cheddar, tomato chutney, thick-cut fries		32
<b>Add truffle shoestring fries</b>		4

## PASTA & MAINS

<b>Spaghettini</b> spanner crab meat, spicy tomato sauce	36
<b>Linguine</b> sautéed prawn, garlic, chilli, roasted shellfish oil, chives	36
<b>Pappardelle</b> slow braised veal and pork Ragù, Parmesan, gremolata	36
<b>Fish and Chips</b> beer battered, thick-cut fries, tartar sauce, lemon	33
<b>Petuna Ocean Trout</b> smoked caviar cream, grilled asparagus	36
<b>Mooloolaba King Prawns</b> garlic cream, fermented chili, lemon	45
<b>Snake River Farm Pork Chop</b> choucroute garnie, salted potato, maple cider jus	50
<b>Beef Bourguignon</b> potato purée, carrots, pearl onion	40

V Vegetarian

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## JOSPER GRILLED MEATS

*All steaks are served whole with confit tomato and red wine sauce*

<b>Tenderloin steak</b> Margaret River Black Angus (+/-220g)	48
<b>Sirloin steak</b> Margaret River Black Angus (+/-350g)	55
<b>Ribeye steak</b> Great Southern Pinnacle grass-fed (+/-380g)	68

## SIDES

<b>Garden Salad</b> Champagne dressing	9
<b>Green Beans</b> shallots, almonds	12
<b>Baby Spinach</b> garlic crisp with cream	12
<b>Broccolini</b> Ardoino lemon oil	12
<b>Potato Purée</b> Beillevaire butter, chives	12
<b>Truffle Shoestring Fries</b> Plantin truffle salt	14
<b>Mushrooms Medley</b> garlic, balsamic, butter, parsley	16
<b>Truffle Mac and Cheese</b> gratinated truffle cream, triple cheese bechamel	V 26

## DESSERTS

<b>Lemon Tart</b> Sicilian citrus, burnt meringue	18
<b>Banoffee Pie</b> biscuit crust, salted caramel, banana crème	18

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## BEVERAGES

Sapporo					14
Pure Blonde Lager					14

### Mineral Water

S.Pellegrino	0.5l	6	1l	11
Acqua Panna Still	0.5l	6	1l	11

### S.Pellegrino Fruit Beverages 200ml

Aranciata (Sweet Orange)		8% sugar			
Aranciata Rossa (Blood Orange)		9% sugar			
Limonata (Lemonade)		8% sugar			7

### Alain Milliat Fruit Juices / Nectars 330ml

Orange		10% sugar	Summer Pear Nectar		9% sugar	13
Pippin Apple		10% sugar	Mango		11% sugar	
Apricot		11% sugar	Red Tomato			

## CHAMPAGNE

Taittinger Brut Prestige Rosé					157
<i>Champagne, France</i>					
Taittinger Prélude Grands Crus					165
<i>Champagne, France</i>					

## WHITE WINE

### White Wine

Inama Vin Soave D.O.C. Classico 2023					66
<i>Veneto, Italy</i>					
Ministry of Clouds Riesling 2024					75
<i>Clare Valley, Australia</i>					
Fournier Père & Fils Pouilly-Fumé Les Deux Cailloux 2024					84
<i>Loire Valley, France</i>					
Lagrange Martillac 2023					90
<i>Pessac-Leognan, France</i>					
Domaine Besson Chablis 2023					95
<i>Burgundy, France</i>					
Sequoia Grove Chardonnay 2022					115
<i>Napa Valley, USA</i>					

## RED WINE

La Bastide Saint Dominique Côtes du Rhône A.O.P. 2023					67
<i>Rhône, France</i>					
Château Fourcas Dupré Listrac-Médoc 2016					69
<i>Listrac-Médoc, France</i>					
Le Volte dell'Ornellaia Toscana I.G.T. 2022					88
<i>Tuscany, Italy</i>					
Château Haut Saint-Brice, Saint-Émilion Grand Cru 2021					89
<i>Bordeaux, France</i>					
Louis Jadot Côte de Nuits-Villages Le Vaucrain 2022					123
<i>Burgundy, France</i>					
Quinta Sardonía Organic 2015					127
<i>Sardón de Duero, Spain</i>					

### Nutri-grade info



≤ 1g\*  
sugar and  
no sweetener



> 1 to 5g\*  
sugar



> 5 to 10g\*  
sugar



> 10g\*  
sugar

\*per 100 ml of the drink

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## ROSÉ WINE

COMO Estate Rosé 2024  
*Margaret River, Australia*

63

## DESSERT WINE

Château Roumieu Haut-Placey 2020  
(750ml)

*Sauternes, France*

89

M. Chapoutier "Les Coufis" Vin De France Bio 2017  
(375ml)

*Rhône, France*

86