

Culina

AT COMO DEMPSEY

APPETIZERS

French onion soup with molten Gruyère croûton	15
Fried squid Espelette pepper, aioli and lemon	22
Crab cakes mâche, lemon, cocktail sauce	26
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Foie gras au torchon seasonal fruit compote, pink peppercorns and brioche	32
Bone marrow roast herbs crusted, parsley salad	20
Beef tartare shallots, cornichons, mustard, potato galette	28
Charcuterie platter served with bread, pickled cornichons	32
Cheese platter bread, crackers, dried fruits	32

CHILLED SEAFOOD

Petuna smoked ocean trout rocket, apple, horseradish cream (100g)	33	
Kaviari caviar		
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	26
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, free-range egg	26
Rotisserie chicken avocado, endive, apple, champagne dressing	26
Grilled quail mushrooms, radicchio, spinach, chorizo, peppers, sherry dressing	30

PASTA

Linguini Cloudy Bay Tua Tua clams in a white wine, parsley & olive oil sauce	30
Spaghettini Spanner crab meat in a spicy tomato sauce	34
Rigatoni in a rich braised wagyu beef & pork ragu, parmesan cheese	28

SANDWICHES

Fish bun grilled, avocado, rocket, peppers and harissa aioli	26
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

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PLATES

Fish & chips beer battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini and lemon	32
Bouillabaisse seasonal seafood poached in tomato stew, rouille	42
Trio of home-made sausages mashed potato, Lyonnaise onions, red wine jus	30
Castaing duck confit red cabbage, salted potatoes	36
Maimoa lamb cutlets crushed peas, olives, mint, jus	42
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	42
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
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 with truffled potato galette, red wine sauce

ADDITIONAL STEAK SAUCES: 3

Béarnaise, Red Wine, Pepper, Chimichurri

SIDES

Garden salad Champagne dressing	9
Green beans shallots and almonds	9
Baby spinach sautéed with garlic chips	9
Broccolini steamed with lemon	9
Potato purée Beillevaire butter, chives	9
Mushrooms parsley and garlic butter	9
Bread rustic square, Beillevaire butter	9
Shoestring fries Plantin truffle salt	12
Mac and Cheese truffle cream gratin	18

SWEET TREATS

Flourless chocolate cake double cream, raspberries	15
Orange cake cognac, blackberries, mascarpone	15
Crème caramel	15

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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, Carrot, Tomato / Apricot, Summer Pear		
Champagne		
Taittinger Brut Réserve champagne		109
White Wine		
Mount Nelson Sauvignon Blanc 2019, Marlborough, New Zealand		59
St Francis Chardonnay 2017, Sonoma County, USA		65
Como Estate Viognier Reserve 2018, Margaret River, Australia		67
Petaluma Hanlin Hill Riesling 2018, Clare Valley, Australia		71
Louis Jadot Pouilly Fuissé 2018, Burgundy, France		84
Torbreck The Steading 2018, Barossa Valley, Australia		97
Louis Jadot Meursault Charmes 1er Cru 2017, Burgundy, France		187
Red Wine		
Xanadu DJL Cabernet Sauvignon 2017, Margaret River, Australia		65
M. Chapoutier Les Meysonniers Crozes-Hermitage 2018, Rhône, France		72
Luigi Bosca Luján de Cuyo Malbec 2018, Mendoza, Argentina		76
St Francis Old Vines Zinfandel 2017, Sonoma County, USA		81
Mount Riley Seventeen Valley Pinot Noir 2019, Marlborough, New Zealand		88
Bava Barbaresco 2016, Piedmont, Italy		97
M. Chapoutier Le Clos Saint-Joseph 2016, Rhône, France		262
Louis Jadot Charmes-Chambertin Grand Cru 2014, Burgundy, France		373
Torres Mas De La Rosa 2016, Priorat, Spain		501
Rosé		
Mathilde Chapoutier Sainte Victoire Côtes de Provence 2019, Provence, France		61
Dessert Wine		
M. Chapoutier Les Coufis Viognier 2016, Rhône, France		85