

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 vine-ripe tomato and 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 & Sparkling Wine		
Petaluma Croser NV, Adelaide Hills, Australia		76
Taittinger Brut Réserve NV, Champagne, France		109
White Wine		
Mount Nelson Sauvignon Blanc 2019, Malborough, New Zealand		59
Luigi Bosca Chardonnay 2018, Mendoza, Argentina		65
Louis Jadot Chablis Cellier de La Sablière 2019, Burgundy, France		69
Torres Sons de Prades 2018, Penedès, Spain		73
Fournier Père & Fils Pouilly-Fumé Grande Cuvée 2016, Loire, France		81
David Franz Brother's Ilk Mosko's Birdwood Vineyard Chardonnay 2016, Adelaide Hills, Australia		96
M. Chapoutier Hermitage "Chante-Alouette" (Bio) 2017, Rhône Valley, France		152
Red Wine		
P. Ferraud & Fils Bourgogne Rouge 2018, Burgundy, France		61
M. Chapoutier Côtes du Roussillon Domaine de Bila-Haut Occultum Lapidem 2017, Roussillon, France		67
Torbreck Woodcutter's Shiraz 2019, Barossa Valley, Australia		73
Luna Eclipse Pinot Noir 2018, Martinborough, New Zealand		84
Villa Poggio Salvi Brunello di Montalcino DOCG 2015/16, Toscana, Italy		103
Sequoia Grove Cabernet Sauvignon 2016, Napa Valley, USA		120
Louis Jadot Pommard 1er Cru Les Rugiens 2016, Burgundy, France		198
Sequoia Grove Cambium 2014, Napa Valley, USA		198
M. Chapoutier Côte-Rôtie La Mordorée 2017, Rhône Valley, France		300
Rosé		
Mathilde Chapoutier Sainte Victoire Côtes de Provence 2019, Provence, France		61
Dessert Wine		
M. Chapoutier Les Coufis Viognier 2016, Rhône, France		85