

Culina

AT COMO DEMPSEY

LIGHT BITES

Pissaladière caramelised onions, Ortiz anchovy, puff pastry tart	18
Fried squid Espelette pepper, aioli, lemon	22
Crab cakes mâche, lemon, cocktail sauce	28
Bone marrow roast herbs crusted, parsley salad	20
Globe artichoke poached in tomato nage with Champagne and mustard dressing	25
Charcuterie board served with bread and pickled cornichons	32
Cheese platter crackers, dried fruits	32

APPETISERS

French onion soup molten Gruyère cheese, croutons	18
Grilled octopus lemon potatoes, capers, olive and bean salsa	32
Foie gras au torchon seasonal fruit compote, pink peppercorns, brioche	32
Beef tartare shallots, cornichons, mustard, potato galette	28

CHILLED SEAFOOD

Tetsuya's soft smoked ocean trout green apple, rocket and caper salad, horseradish cream (100g)	33
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Kaviari caviar

Served with blinis and embellishments

Baeri Royal	30g	84
Kristal(C)	30g	103
Oscietre Prestige	30g	97

SALADS

Kabocha pumpkin roasted with quinoa, spinach, cashew nut, yoghurt	24
Beetroot Treviso radicchio, mâche, shaved fennel hazelnuts, orange dressing	24
Burrata Haut Clos cherry tomatoes, basil pistou	28
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, Frenz organic egg	28
Trout shredded kale, tomato, chilli, mint, radish, dukkah-spiced lemon dressing	28
Rotisserie chicken endive, avocado, apple, Champagne dressing	28

PASTA

Rigatoni braised wagyu beef and pork ragu, parmesan	30
Linguini Cloudy Bay Tua Tua clams in a white wine, parsley and olive oil sauce	32
Spaghettini spanner crab meat in a spicy tomato sauce	34
Fettuccine porcini mushroom, parsley, garlic, lemon	30

SANDWICHES

All sandwiches served with a side salad and straight cut chips

Fish bun herb-crumbed, romaine, avocado, cornichon aioli, wholemeal loaf	28		
Reuben sandwich smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28		
Culina burger wagyu beef patty, Emmental cheese, tomato relish	28		
Add seared foie gras	12	Add truffle shoestring fries	3

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PLATES

Fish and chips beer-battered, straight cut chips, lemon, tartare sauce	32
Petuna ocean trout sweet corn relish, broccolini, lemon	32
Jumbo prawns garlic, chilli, parsley, lemon	45
Bouillabaisse seasonal seafood poached in tomato stew, rouille	45
Trio of homemade sausages mashed potato, Lyonnaise onions, red wine jus	30
Castaing duck confit red cabbage, salted potatoes, red wine jus	36
Beef bourguignon beef cheeks braised in red wine, potato purée	38
Maimoa lamb filet pistachio crust, artichoke, provençal vegetables, tapenade, red wine jus	45
SRF Kurobuta pork chop kale, herb potatoes, cider mustard sauce	45
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
Mushrooms parsley and garlic butter	9
Potato purée Beillevaire butter, chives	9
Shoestring fries Plantin truffle salt	12
Mac and cheese truffle cream gratin	18

DESSERTS

Banoffee pie biscuit crust, salted caramel, banana crème	15
Flourless chocolate slice double cream, fresh berries	15
Seasonal tart flavour of the season	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