

Culina

AT COMO DEMPSEY

DAILY ADDITION

Soupe du jour green pea and smoked ham	18
Paspaley pearl Kristal caviar, citron, fennel pollen	36
Friseline salad strawberries, Roquefort cheese, radish, Champagne dressing	26
Buckwheat galette Virginia ham, mushroom, rocket, parmesan	26
Asparagus en croûte ocean trout wrapped in puff pastry, parsley, tomato aioli, Espelette pepper	26
Meatballs beef and pork meatballs, tomato sugo, basil, grilled bread	28
Salt-baked seabass garlic, aioli, olive and pastis salsa	35
Rotisserie lacto chicken market vegetables of the day	30/50
Crêpes strawberries, diplomat cream, chocolate sauce	25

OUR WEEKEND ROTISSERIE SELECTION

(only available on weekend, while stocks last)

Roast butcher's cut Yorkshire pudding, market vegetables of the day, horseradish cream, jus	45
Maimoa lamb roast market vegetables of the day, mint sauce jus	42
Roast pork belly Yorkshire pudding, market vegetables of the day, maple cider jus	42

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CULINA MARKET

Market price and prep fee apply for selected products.

CHARCUTERIE

Pick your own board from our Charcuterie counter. Prep fee: 5

CHEESE

Pick your favourites from our Cheese counter. Prep fee: 6

OYSTERS

Choose from our daily selection at the Fish counter. No shucking fee.

KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 15

Baeri Royal	30g	69	50g	115
Kristal ©	30g	88	50g	146
Oscietre Prestige	30g	82	50g	133

SMOKED SEAFOOD

Served with a green apple, rocket and caper salad, horseradish cream.
Prep fee: 12

Tetsuya's soft smoked ocean trout	100g	21	200g	35.5
Kaviari smoked Scottish salmon (4 slices)			200g	42
Kaviari smoked Danish wild salmon (4 slices)			200g	48

FISH & SEAFOOD

Simply plancha grilled. See our daily selection at the Fish counter and choose 1 sauce. Prep fee: 15 to 25

Sea bream

Seabass

Dover sole

Turbot

Monkfish

Lemon sole

Whiting

Murray cod

Flounder

Barramundi

Additional sauce selections

Meunière	3
Tomato vierge	3
XO butter	3
Curry butter	3

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MEAT COOKED IN JOSPER GRILL

See our daily selection at the Meat counter and choose 1 sauce.
Prep fee: 15 to 25

Margaret River Fresh, Western Australia
Angus beef

Black Onyx, New South Wales
270 days grain fed Angus beef

Great Southern Pinnacle, Victoria
100% grass fed free range beef

Westholme, Queensland
300 days grain fed Wagyu beef

Double R Ranch, Northwest USA
Grain fed Prime USDA Beef

Snake River Farms, Northwest USA
Grain fed Wagyu Beef

Additional sauce selections

Béarnaise	3
Bordelaise	3
Pepper	3
Horseradish cream	3
Chimichurri	3

SIDES

Garden salad Champagne dressing	9
Green beans shallots and almonds	9
Baby spinach sautéed with garlic chips	9
Broccoli 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

LIGHT BITES

Ortiz anchovy crackers avocado, tomato, Espelette pepper	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	28
Cheese platter crackers, dried fruits, fruit jam	28

APPETISERS

French onion soup molten gruyere cheese, croutons	18
Filo pie spinach, feta, watercress, cherry tomato salad	22
King fish crudo blood orange, avocado, radish, horseradish	30
Burgundy escargot garlic butter gratinated, baguette	22
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

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SALAD

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	

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

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KIDS MENU

Ham and cheese sandwich	12
Mini cheese burger	
Pork sausage with mashed potatoes	
Fish and chips	
Pasta bolognese	
Mac and cheese	

DESSERTS

Sorbet or ice cream daily selection (per scoop)	6
Profiteroles vanilla ice cream, chocolate sauce	15
Millefeuille poached rhubarb, vanilla chibouse, cinnamon ice cream	15
Ricotta fritters Sicilian lemon curd, raspberries	15
Banoffee pie biscuit crust, salted caramel, banana crème	15
Flourless chocolate slice double cream, fresh berries	15
Seasonal tart flavour of the season	15