

# Culina

AT COMO DEMPSEY

## APPETISERS

<b>Crab cakes</b> mâche, lemon, cocktail sauce	30
<b>Bone marrow</b> roast herbs crusted, parsley salad	22
<b>Grilled octopus</b> lemon potatoes, capers, olive and bean salsa	32
<b>Charcuterie platter</b> served with bread, pickled cornichons	32
<b>Cheese platter</b> bread, crackers, dried fruits	32

## CHILLED SEAFOOD

<b>Petuna smoked ocean trout</b> rocket, apple, capers, horseradish cream (100g)	33
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### Kaviari caviar

Served with blinis & embellishments

Baeri Royal	30g	90
Kristal	30g	106
Oscietre Prestige	30g	103

Served with blinis & embellishments

## SALADS & SANDWICHES

<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut, yoghurt	24
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	28
<b>Niçoise</b> Ortiz tuna, gem leaves, beans, olive, capers, Frenz organic egg	30
<b>Rotisserie chicken</b> avocado, endive, apple, champagne dressing	30
<b>Fish sandwich</b> herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	28
<b>Reuben sandwich</b> smoked brisket, cheddar, sauerkraut, mustard, dill pickles	28
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	28
<b>Add</b> truffle shoestring fries	3

All sandwiches served with side salad & straight cut chips

## PASTA & MAINS

<b>Mac &amp; cheese</b> truffle cream cheese gratin	18
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36
<b>Rigatoni</b> braised wagyu beef & pork ragu, parmesan cheese	30
<b>Risotto</b> seared Hokkaido scallops, preserved lemon peas, parmesan	38
<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	32
<b>Petuna ocean trout</b> sweet corn relish, broccolini and lemon	32
<b>Rotisserie lacto chicken</b> seasonal vegetables, jus lié	<i>Half/Whole</i> 30/55
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork chop</b> kale, herb potatoes, cider mustard sauce	48
<b>Maimoa lamb fillet</b> pistachio crust, ratatouille, tapenade, red wine jus	48

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## JOSPER GRILLED MEATS

<b>Tenderloin steak</b> Margaret River Black Angus (+/-220g)	45
<b>Sirloin steak</b> Black Onyx Black Angus (+/-350g)	60
<b>Ribeye steak</b> Great Southern Pinnacle grass-fed (+/-380g)	55

All steaks are served whole with confit tomato red wine sauce

## SIDES

<b>Garden salad</b> Champagne dressing	9
<b>Green beans</b> shallots and almonds	12
<b>Baby spinach</b> sautéed with garlic chips	12
<b>Broccolini</b> steamed with lemon	12
<b>Potato purée</b> Beillevaire butter, chives	12
<b>Mushrooms</b> parsley and garlic butter	12
<b>Shoestring fries</b> Plantin truffle salt	12

## DESSERTS

<b>Flourless chocolate cake</b> double cream, fresh raspberries	16
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16

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## BEVERAGES

Hofmeister Helles Lager Beer 12

### Mineral Water

San Pellegrino sparkling 0.5L 6 / 1L 10

Acqua Panna still 0.5L 6 / 1L 10

**San Pellegrino Fruit Beverages 200ml** 6

Pompelmo (grapefruit), Aranciata (sweet orange)

Limonata (lemonade), Chinotto (herbal citrus)

**Alain Milliat Fruit Juices / Nectars 330ml** 9

Orange, Pipin Apple, Tomato, Apricot, Summer Pear

## WHITE WINE

**Torres Pazo Das Bruxas 2019** 60

*Rías Baixas, Spain*

**Luna Estate Pinot Gris 2020** 64

*Martinborough, New Zealand*

**David Franz Organic Loan Vineyard Naturel Semillon 2017** 70

*Barossa, Australia*

**M. Chapoutier Crozes-Hermitage "La Petite Ruche" 2018** 74

*Rhône, France*

**Como Estate Chardonnay Reserve 2020** 80

*Margaret River, Australia*

**Fournier Père & Fils Sancerre L'Ancienne Vigne 2019** 86

*Loire, France*

## RED WINE

**Robert Mondavi Private Selection Merlot 2019** 65

*California, USA*

**Maison Chanzy Bourgogne Pinot Noir Les Fortunes 2018** 70

*Burgundy, France*

**David Franz "H.P." Hydraulic Press Shiraz 2018** 73

*Barossa, Australia*

**Luigi Bosca Malbec D.O.C. Single Vineyard 2018** 81

*Mendoza, Argentina*

**Torres Purgatori 2017** 86

*Costers del Segre, Spain*

**Bava Barbaresco D.O.C.G 2017** 102

*Piedmont, Italy*