

Culina

AT COMO DEMPSEY

APPETISERS

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

CHILLED SEAFOOD

Petuna smoked ocean trout rocket, apple, capers, horseradish cream (100g)	35
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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

Kabocha pumpkin roasted with quinoa, spinach, cashew nut, yoghurt	24
Burrata Haut Clos cherry tomatoes, basil pistou	28
Niçoise Ortiz tuna, gem leaves, beans, olive, capers, Frenz organic egg	30
Rotisserie chicken avocado, endive, apple, champagne dressing	30
Fish sandwich herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	28
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

PASTA & MAINS

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

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JOSPER GRILLED MEATS

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

All steaks are served whole with confit tomato red wine sauce

SIDES

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

DESSERTS

Flourless chocolate cake double cream, fresh raspberries	16
Banoffee pie 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