

# 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, edamame, olive and pepper salsa	38
<b>Charcuterie platter</b> served with bread and 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)	35
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### Kaviari caviar

Served with blinis & embellishments

Baeri Royal	30g	107
Kristal	30g	121
Oscietre Prestige	30g	112

Served with blinis & embellishments

## SALADS & SANDWICHES

<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	28
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	28
<b>Niçoise</b> Ortiz tuna, gem leaves, vine tomatoes, olives, capers, free-range Frenz egg, anchovy dressing	30
<b>Rotisserie chicken</b> endive, beans, avocado, almond & tarragon dressing	30
<b>Fish sandwich</b> herb-crumbed, romaine, avocado, cornichon aioli, on whole meal loaf	30
<b>Reuben sandwich</b> smoked brisket, cheddar, sauerkraut, mustard, dill pickles	30
<b>Culina burger</b> wagyu beef patty, Emmental cheese, tomato relish	30

<b>Add truffle shoestring fries</b>	3
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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> in a rich braised wagyu beef & pork ragu, parmesan cheese	30
<b>Risotto</b> seared Hokkaido scallops, preserved lemon peas, parmesan and dill	38
<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	33
<b>Petuna ocean trout</b> green goddess sauce, peppers, broccolini and lemon	35
<b>Rotisserie French chicken</b> seasonal vegetables, <i>Half/Whole</i>	35/60
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork chop</b> kale, herb potatoes, maple mustard sauce	48
<b>Maimoa lamb cutlets</b> sesame spice, garbanzo beans, carrot, peas, pine nuts	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)	80
<b>Ribeye steak</b> Great Southern Pinnacle grass-fed (+/-380g)	65

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

Acqua Panna still

0.5L 6 / 1L 10

0.5L 6 / 1L 10

### San Pellegrino Fruit Beverages 200ml

Pompelmo (grapefruit), Aranciata (sweet orange)

Limonata (lemonade), Chinotto (herbal citrus)

6

### Alain Milliat Fruit Juices / Nectars 330ml

Orange, Pippin Apple, Red Tomato,

Apricot Nectar, Summer Pear Nectar

10

## WHITE WINE

Ruffino Organic Pinot Grigio Delle Venezie D.O.C. 2020

Veneto, Italy

62

Ministry of Clouds Riesling 2021

Clare Valley, Australia

70

Como Estate Viognier Reserve 2018

Margaret River, Australia

72

M. Chapoutier Crozes-Hermitage "La Petite Ruche" 2019

Rhône, France

74

Fournier Père & Fils Pouilly-Fumé Les Deux Cailloux 2020

Loire, France

82

Yering Station Chardonnay 2020

Yarra Valley, Australia

85

## RED WINE

Villa Poggio Salvi Caspagnolo Chianti Colli Senesi D.O.C.G. 2019

Tuscany, Italy

58

Robert Mondavi Private Selection Cabernet Sauvignon 2019

California, USA

65

Torbreck Old Vines Grenache Shiraz Mourvedre 2018

Barossa Valley, Australia

66

Bolla Le Poiane Valpolicella Ripasso Cl. Superiore D.O.C. 2018

Veneto, Italy

72

Louis Jadot Côte De Beaune-Villages 2017

Burgundy, France

84

M. Chapoutier Châteauneuf-Du-Pape "La Bernardine" 2019

Rhône, France

113

## ROSÉ

Copenhagen Sparkling Tea Organic Rod

Copenhagen, Denmark

61

M. Chapoutier Côtes-Du-Rhone "Belleruche" 2020

Rhône, France

57

P. Ferraud & Fils Beaujolais 2020

Beaujolais, France

58

Mathilde Chapoutier Grand Ferrage Sainte-Victoire 2020

Provence, France

68

M. Chapoutier Tavel Beaurevoir 2019/20

Rhône, France

70