

# 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> Margaret River Black Angus (+/-350g)	55
<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

## Champagne

Taittinger Folies de la Marquetterie N.V.

Champagne, France

153

## Rosé

Mathilde Chapoutier Grand Ferrage Sainte-Victoire 2020

Provence, France

68

## WHITE WINE

Stoney Vineyard Sauvignon Blanc By Domaine A 2019

Tasmania, Australia

72

Sequoia Grove Napa Valley Chardonnay 2019

Napa Valley, USA

92

Ministry of Clouds Chardonnay 2020

Tasmania, Australia

93

Torbreck The Steading 2020/21

Barossa Valley, Australia

102

Louis Jadot Chablis 1er Cru Beauroy 2018

Burgundy, France

109

Joh. Jos. Prüm Graacher Himmelreich

Spätlese Riesling 2018

Mosel, Germany

118

## RED WINE

Giusti Valpolicella Ripasso Superiore D.O.C. Classico 2019

Veneto, Italy

78

Jean Leon Vinya Le Havre Cabernet Sauvignon

Reserva 2017

Penedès, Spain

81

Maison Chanzy Bourgogne "Clos Michaud"

Monopole 2021

Burgundy, France

82

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

Rhône, France

113

Te Rehua By Escarpment Single Vineyard Pinot Noir 2018

Martinborough, New Zealand

116

Inama Bradisismo Veneto Rosso I.G.T 2017/18

Veneto, Italy

117