

Culina

AT COMO DEMPSEY

APPETISERS

Crab cakes jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose	30
Bone marrow sweet & sour piperade relish, grilled bread, capers, parsley	24
Grilled octopus lemon potatoes, edamame, olive and pepper salsa	38
Charcuterie board served with bread and pickled cornichons	34
Cheese platter bread, crackers, dried fruits	34

KAVIARI CAVIAR

Served with blinis & embellishments.

Baeri Royal	30g	108	50g	167
Kristal©	30g	122	50g	190
Oscietre Prestige	30g	113	50g	175

SMOKED SEAFOOD

Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream.

Kaviari smoked Scottish salmon (4 slices)	200g	62.5
Kaviari organic Irish salmon (4 slices)	200g	71

SALADS & SANDWICHES

Kabocha pumpkin roasted with quinoa, spinach, cashew nut and yoghurt	30
Burrata Haut Clos cherry tomatoes, basil pistou	30
Niçoise Ortiz tuna, baby gem, beans, potato, tomatoes, olives, Frenz egg, anchovy dressing	32
Rotisserie chicken carrots, radicchio, endive, avocado, almonds, feta, champagne dressing	32
Fish focaccia open faced, crumbed fish, spiced cabbage, avocado, pepper, aioli	32
Pork sandwich smoked SRF pork collar, cheddar, sauerkraut, BBQ sauce, mustard	32
Culina burger wagyu beef patty, Emmental cheese, tomato relish	32

Add truffle shoestring fries	3
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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 veal and pork bolognaise ragù, tomato, chives, parmesan cheese	32
Risotto saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
Fish & chips beer battered, straight cut chips, lemon, tartare sauce	33
Petuna ocean trout green goddess sauce, peppers, broccolini and lemon	36
Rotisserie French chicken seasonal vegetables, jus lié	Half/Whole 38/65
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork cutlet Jospier grilled, sautéed kale, crushed potato, maple mustard sauce	50
Maimoa lamb chops sesame spice, garbanzo beans, carrot, peas, pine nuts	50

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JOSPER GRILLED MEATS

Tenderloin steak Margaret River Black Angus (+/-220g)	45
Sirloin steak Margaret River Black Angus (+/-350g)	55
Ribeye steak Great Southern Pinnacle grass-fed (+/-380g)	65

All steaks are served whole with confit tomato and 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

S.Pellegrino 0.5l 6 1l 10

Acqua Panna Still 0.5l 6 1l 10

San Pellegrino Fruit Beverages 200ml 7

Pompelmo (Grapefruit), Aranciata (Sweet Orange)

Limonata (Lemonade), Chinotto (Herbal Citrus)

Alain Milliat Fruit Juices / Nectars 330ml 12

Orange, Pippin Apple, Red Tomato,

Apricot Nectar, Summer Pear Nectar

Champagne

Taittinger Brut Millésimé 2015 170

Champagne, France

Rosé

Mathilde Chapatier Grand Ferrage Sainte-Victoire 2021 68

Provence, France

WHITE WINE

M. Chapatier Schieferkopf Gewürztraminer 2018 74

Pfalz, Germany

David Franz Eden Edge Riesling Sémillon 2021 74

Eden Valley, Australia

St Francis Sauvignon Blanc 2020 74

Sonoma County, USA

P. Ferraud & Fils Bourgogne Blanc 2019 83

Burgundy, France

Yering Station Chardonnay 2020 86

Yarra Valley, Australia

Domaine Besson Chablis 2021 91

Burgundy, France

RED WINE

Louis Jadot Coteaux Bourguignons 2021 67

Burgundy, France

Yering Station Pinot Noir 2022 86

Yarra Valley, Australia

Xanadu Cabernet Sauvignon 2021 89

Margaret River, Australia

Le Volte dell'Ornellaia Toscana I.G.T. 2020 89

Tuscany, Italy

Lagrange Martillac, Pessac-Léognan 2018 93

Bordeaux, France

Fontodi Organic Chianti Classico D.O.C.G. 2019 105

Tuscany, Italy