

Culina

AT COMO DEMPSEY

APPETISERS

Crab cakes jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose sauce	30
Bone marrow shallot & ginger relish, capers, pink peppercorn, grilled bread	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	109	50g	169
Kristal©	30g	123	50g	192
Oscietre Prestige	30g	114	50g	177

SMOKED SEAFOOD

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

Kaviari Scottish salmon (4 slices)	200g	65
Kaviari organic Irish salmon (4 slices)	200g	72

SALADS & SANDWICHES

All sandwiches served with side salad & straight cut chips

Kabocho 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 ciabatta 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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PASTA & MAINS

Mac & cheese truffle cream cheese gratin	18
Spaghettini Spanner crab meat in a spicy tomato sauce	36
Fettuccine wild mushroom, porcini cream sauce, parmesan	30
Rigatoni braised veal and pork bolognese 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 Free-range Mount Barker Chicken <i>Half/Whole</i>	39/68
seasonal vegetables, jus lié	
Beef Bourguignon beef cheeks braised in red wine, potato purée	38
SRF Kurobuta pork cutlet Josper grilled, sautéed kale, crushed potato, maple mustard sauce	50
Maimoa lamb chops sesame spice, garbanzo beans, carrot, peas, pine nuts	50

JOSPER GRILLED MEATS

All steaks are served whole with confit tomato and red wine sauce

Tenderloin steak Margaret River Black Angus (+/-220g)	48
Sirloin steak Margaret River Black Angus (+/-350g)	55
Ribeye steak Great Southern Pinnacle grass-fed (+/-380g)	68

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				13
Crown Lager				14
District Brewers Tuas Pilsner				14
District Brewers Orchard Hop'in Session IPA				14





Mineral Water

S.Pellegrino	0.5l	6	1l	11
Acqua Panna Still	0.5l	6	1l	11

San Pellegrino Fruit Beverages 200ml

Pompelmo (Grapefruit)				7
Aranciata (Sweet Orange)				
Limonata (Lemonade)				

Alain Milliat Fruit Juices / Nectars 330ml

Orange		Apricot Nectar		13
Pippin Apple		Summer Pear Nectar		
Red Tomato				

CHAMPAGNE

Champagne Sanger Voyage 360 Brut <i>Champagne, France</i>	123
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WHITE WINE

Bava Thou Blanc Piemonte D.O.C. Chardonnay 2022 <i>Piedmont, Italy</i>	73
Familia Torres Fransola Sauvignon Blanc 2022 <i>Penedès, Spain</i>	87
Yering Station Chardonnay 2020/21/22 <i>Yarra Valley, Australia</i>	89
Torbreck The Steading Blanc 2022 <i>Barossa Valley, Australia</i>	104
Louis Jadot Pouilly-Fuissé 2022 <i>Burgundy, France</i>	112
Sequoia Grove Chardonnay 2021 <i>Napa Valley, USA</i>	115

RED WINE

Miguel Torres Cordillera Carménère 2020/21 <i>Peumo Valley, Chile</i>	69
Bava Libera Barbera d'Asti D.O.C.G. 2021 <i>Piedmont, Italy</i>	73
P. Ferraud & Fils Morgon "Les Charmes" 2021/22 <i>Beaujolais, France</i>	73
Ministry of Clouds Mencía 2022 <i>McLaren Vale, Australia</i>	86
Campo del Lago 2018/19/21 <i>Veneto, Italy</i>	95
One Block By Jayden Ong "Glory" Shiraz 2015 <i>Yarra Valley, Australia</i>	108

ROSÉ

Château La Coste Organic Rosé d'Une Nuit 2022/23 <i>Provence, France</i>	75
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Nutri-grade info



≤ 1g*
sugar and
no sweetener



> 1 to 5g*
sugar



> 5 to 10g*
sugar



> 10g*
sugar

*per 100 ml of the drink

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