

SEASONAL SPECIALS

DAILY ADDITION

Soupe du Jour Smoked ham and pea, crème fraîche, black pepper
22

Pearl Fritter Paspaley pearl, Marie Rose sauce
28

Egg Mimosa Chives, French shallot, parsley, Parmesan tuile
22

White Asparagus Salad Chilled French asparagus, frisoline, kombu, truffle vinaigrette
45

Lasagna Wagyu beef ragù, tomato, three-cheese gratin, garden salad
42

Market Fish Sea Bass fillet, fennel, caper, olive, pastis salsa
39

Lamb Brochette Lamb morsels, lime yoghurt, couscous, mint
36

Trifle Wild strawberry, rhubarb, vanilla custard
20

WEEKEND ROTISSERIE SELECTION (LIMITED AVAILABILITY)

Roast Butcher's cut Yorkshire pudding,
market vegetables of the day, horseradish cream, jus
46

Taylor Preston Lamb Yorkshire pudding,
market vegetables of the day, mint sauce jus
50

Prices are subject to 10% service charge and inclusive of prevailing government taxes.

Culina

AT COMO DEMPSEY

MARKET PLACE

Market price and preparation fees apply per selected product.

CHARCUTERIE COUNTER

Pick your own from our daily selection. Prep fee 8

CHEESE COUNTER

Pick your own from our daily selection. Prep fee 8

KAVIARI CAVIAR

Served with blinis and embellishments. Prep fee: 18

Baeri Royal	30g	91	50g	151
Kristal©	30g	105	50g	174
Oscietre Prestige	30g	96	50g	159

KAVIARI SMOKED SALMON

Served with green apple, arugula and caper salad, horseradish cream.
Prep fee: 12

Kaviari Scottish salmon (4 slices)	200g	53
Kaviari organic Irish salmon (4 slices)	200g	60

OYSTERS

Choose from our daily selection. No shucking fee.

Cooking Options

Minimum 6 pieces per type. Prep fee: 18 to 28

Tempura Kilpatrick Mornay

SEAFOOD COUNTER

Visit our Fish counter for daily selection and choose 1 sauce.
Prep fee: 18 to 28

Sauces

Meuniere, Vierge, Curry Butter, XO Butter

3

MEAT COUNTER

Visit our Butcher counter and choose your cut and 1 sauce.
Prep fee: 18 to 28

Sauces

Bordelaise, Pepper, Chimichurri, Béarnaise, Horseradish

3

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APPETIZERS

Ortiz Anchovy Cracker quinoa cracker, tomato, avocado	24
Fried Squid Espelette pepper, aioli, lemon	26
Crab Cake chervil, lemon, remoulade, Marie Rose	30
French Onion Soup molten Gruyère, cheese crouton	18
Crudo market fish, caper, shallot, citrus dressing	28
Beef Tartare shallots, cornichons, mustard, potato galette	32
Grilled Octopus lemon potatoes, nduja, chickpea salsa	38
Charcuterie Board selection of cured meats, bread, cornichons	34
Cheese Platter selection of cheese, bread, dried fruits	34

SALADS

Brussels Sprouts pine nuts hummus, parmesan, sage, truffle honey	V 30
Burrata Haut Clos cherry tomato, basil	30
Niçoise Ortiz tuna, baby gem, potato, beans, olives, anchovy dressing	32
Roast Pumpkin quinoa, spinach, cashew nuts and yoghurt	V 30
Classic Caesar romaine lettuce, egg, Parma ham, anchovy dressing	30

Add Rotisserie Chicken	10
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PASTA

Spinach Fettuccine aglio olio chili, mushrooms, spinach	V 30
Spaghettini Spanner crab meat in a spicy tomato sauce	36
Linguine sautéed prawn, garlic, chilli, roasted shellfish oil, chives	36
Pappardelle slow braised veal & pork ragù, Parmesan, gremolata	36
Mac & Cheese triple cheese Béchamel, herb pangrattato	V 22
Truffle Mac & Cheese Truffle, triple cheese Béchamel, herb pangrattato	V 30

PLATES

Petuna Ocean Trout smoked caviar cream, grilled asparagus	36
Mooloolaba King Prawns couscous, harissa yoghurt	45
Castaing Duck Confit braised coco beans, orange, petite salade	36
Coquelet crushed potato, haricot vert, vierge sauce	36
Pork Chop choucroute garnie, salted potato, maple cider jus	50
Beef Bourguignon potato puree, carrots, pearl onion	40
Culina Burger Wagyu beef, cheddar, tomato chutney, thick-cut fries	32
Fish & Chips beer battered, thick-cut chip, tartar sauce, lemon	33

V Vegetarian

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SHARING

Whole Rotisserie Chicken market vegetables, garlic puree, bordelaise sauce	78
Seafood Bouillabaisse clams, scallop, squid, prawns, market fish, rouille	118
Pork Tomahawk poor man's potato, green apple slaw	108
Taylor Preston Lamb Rack caponata, cavolo nero, romesco sauce	118
Margaret River 72h Short Ribs spiced bbq glazed, chips, cornichon relish	128

SIDE DISHES

Garden Salad Champagne dressing	9
Green Beans shallots, almonds	12
Baby Spinach garlic chips	12
Broccolini Ardoino lemon oil	12
Potato Purée Beillevaire butter, chives	12
Truffle Shoestring Fries Plantin truffle salt	14
Mushrooms parsley, garlic butter	12

KIDS MENU

Our kids menu is available for children up to 12 years old only.

Inclusive of a scoop of ice cream or a S.Pellegrino fruit soda

Ham and Cheese sandwich with shoestring fries	20
Mini Cheese Burger with shoestring fries	
Fish and Chips	
Bolognese	
Mac and Cheese	
Pork sausage with mashed potatoes	

DESSERT MENU

Homemade Ice Cream & Sorbet daily selection	8
Profiteroles Vanilla ice cream, chocolate sauce	18
Brûlée chocolate chai scented, saffron poached pear	18
Lemon Tart Sicilian citrus, burnt meringue	18
Banoffee Pie biscuit crust, salted caramel, banana crème	18

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Hot Drinks

Lavazza Coffee

Espresso, Espresso Macchiato, Long Black, Piccolo 7

Cappuccino, Flat White, Café Latte, Double Espresso 8

Extra Shot 1

Gryphon Tea

English Breakfast, Earl Grey, Osmanthus Sencha, Chamomile, Peppermint, Lemon Ginger, Milky Oolong 7

Digestifs

Château de Laubade Blanche d'Armagnac 14
Armagnac, France

Château de Laubade XO 14
Armagnac, France

Eligo dell' Ornellaia Grappa Riserva 16
Tuscany, Italy

Dessert Wine

Ruffino Vin Santo Serelle Del Chianti D.O.C. 2020 20 59
(375ml)
Tuscany, Italy