

# Culina

AT COMO DEMPSEY

## APPETIZERS

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>Crab Cake</b> chervil, lemon, remoulade, Marie Rose            | 30 |
| <b>Grilled Octopus</b> lemon potatoes, nduja, chickpea salsa      | 38 |
| <b>Charcuterie board</b> served with bread and pickled cornichons | 34 |
| <b>Cheese platter</b> served with bread, crackers, dried fruits   | 34 |

## KAVIARI CAVIAR

*Served with blinis & embellishments.*

|                          |            |     |            |     |
|--------------------------|------------|-----|------------|-----|
| <b>Baeri Royal</b>       | <b>30g</b> | 109 | <b>50g</b> | 169 |
| <b>Kristal©</b>          | <b>30g</b> | 123 | <b>50g</b> | 192 |
| <b>Oscietre Prestige</b> | <b>30g</b> | 114 | <b>50g</b> | 177 |

## KAVIARI SMOKED SALMON

*Served with green apple, arugula and caper salad, horseradish cream.*

|                                                |             |    |
|------------------------------------------------|-------------|----|
| <b>Kaviari Scottish salmon (4 slices)</b>      | <b>200g</b> | 65 |
| <b>Kaviari organic Irish salmon (4 slices)</b> | <b>200g</b> | 72 |

## SALADS & SANDWICHES

*All sandwiches served with side salad & straight cut chips*

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Burrata</b> Haut Clos cherry tomato, basil pistou                         | 30   |
| <b>Niçoise</b> Ortiz tuna, baby gem, potato, beans, olives, anchovy dressing | 32   |
| <b>Roast Pumpkin</b> quinoa, spinach, cashew nuts and yoghurt                | V 30 |
| <b>Classic Caesar</b> romaine lettuce, egg, Parma ham, anchovy dressing      | 30   |
| <b>Culina Burger</b> Wagyu beef, cheddar, tomato chutney, fries              | 32   |
| <b>Fish &amp; Chips</b> beer battered, hand cut chip, tartar sauce, lemon    | 33   |
| <b>Add truffle shoestring fries</b>                                          | 4    |

## PASTA & MAINS

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| <b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce                      | 36   |
| <b>Linguine</b> sautéed prawn, garlic, chilli, roasted shellfish oil, chives      | 36   |
| <b>Spinach Fettuccine</b> aglio olio chili, mushrooms, spinach                    | V 30 |
| <b>Pappardelle</b> slow braised veal & pork bolognaise ragù, Parmesan, gremolata  | 36   |
| <b>Mac &amp; Cheese</b> triple cheese Béchamel, herb pangrattato                  | V 22 |
| <b>Truffle Mac &amp; Cheese</b> Truffle, triple cheese Béchamel, herb pangrattato | V 22 |
| <b>Petuna Ocean Trout</b> smoked caviar cream, grilled asparagus                  | 36   |
| <b>Mooloolaba King Prawns</b> couscous, harissa yoghurt                           | 45   |
| <b>Coquelet</b> crushed potato, haricot vert, vierge sauce                        | 36   |
| <b>Pork Chop</b> choucroute garnie, salted potato, maple cider jus                | 50   |
| <b>Beef Bourguignon</b> potato puree, carrots, pearl onion                        | 40   |

V Vegetarian

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## JOSPER GRILLED MEATS

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

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

## SHARING

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

## SIDE DISHES

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

## DESSERTS MENU

|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Lemon Tart</b> Sicilian citrus, burnt meringue               | 18 |
| <b>Banoffee Pie</b> biscuit crust, salted caramel, banana crème | 18 |

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## BEVERAGES

|                                             |    |
|---------------------------------------------|----|
| Hofmeister Lager                            | 13 |
| Crown Lager                                 | 14 |
| District Brewers Orchard Hop'in Session IPA | 14 |
| Pure Blonde Lager                           | 14 |

### Mineral Water

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

### S.Pellegrino Fruit Beverages 200ml

|                          |                                                                                   |                     |                                                                                   |   |
|--------------------------|-----------------------------------------------------------------------------------|---------------------|-----------------------------------------------------------------------------------|---|
| Aranciata (Sweet Orange) |  | Limonata (Lemonade) |  | 7 |
|--------------------------|-----------------------------------------------------------------------------------|---------------------|-----------------------------------------------------------------------------------|---|

### Alain Milliat Fruit Juices / Nectars 330ml

|              |                                                                                   |                    |                                                                                   |    |
|--------------|-----------------------------------------------------------------------------------|--------------------|-----------------------------------------------------------------------------------|----|
| Orange       |  | Apricot Nectar     |  | 13 |
| Pippin Apple |  | Summer Pear Nectar |  |    |
| Red Tomato   |                                                                                   |                    |                                                                                   |    |

|       |                                                                                     |    |
|-------|-------------------------------------------------------------------------------------|----|
| Mango |  | 14 |
|-------|-------------------------------------------------------------------------------------|----|

## CHAMPAGNE

|                               |     |
|-------------------------------|-----|
| Taittinger Brut Reserve       | 134 |
| Champagne, France             |     |
| Taittinger Brut Prestige Rosé | 157 |
| Champagne, France             |     |

## WHITE WINE

|                                                              |     |
|--------------------------------------------------------------|-----|
| Mount Riley Pinot Gris 2024                                  | 69  |
| Marlborough, New Zealand                                     |     |
| Torbreck Woodcutter's Semillon 2023                          | 76  |
| Barossa Valley, Australia                                    |     |
| Inama Vulcaia Sauvignon, Sauvignon del Veneto I.G.T. 2022/23 | 77  |
| Veneto, Italy                                                |     |
| Louis Jadot Chablis (Cellier de La Sablière) 2023            | 90  |
| Burgundy, France                                             |     |
| M. Chapoutier Organic Riesling Lieu-Dit Berg 2014            | 112 |
| Alsace, France                                               |     |
| Sequoia Grove Chardonnay 2021/22                             | 115 |
| Napa Valley, USA                                             |     |

## RED WINE

|                                                            |     |
|------------------------------------------------------------|-----|
| Mount Riley Pinot Noir 2022/23                             | 70  |
| Marlborough, New Zealand                                   |     |
| Torbreck Cuvée Juveniles 2022/23                           | 80  |
| Barossa Valley, Australia                                  |     |
| Louis Jadot Fleurie 2022                                   | 84  |
| Burgundy, France                                           |     |
| Yering Station Pinot Noir 2023                             | 87  |
| Yarra Valley, Australia                                    |     |
| Inama Campo del Lago, Colli Berici D.O.C. Merlot 2021      | 95  |
| Veneto, Italy                                              |     |
| Bolla Amarone della Valpolicella Classico D.O.C.G. 2018/19 | 110 |
| Veneto, Italy                                              |     |

### 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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## DESSERT WINE

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

## ROSÉ WINE

Château La Coste Organic Rosé d'Une Nuit 2023 75  
*Provence, France*