

Culina

AT COMO DEMPSEY

APPETIZERS

Crab Cake chervil, lemon, remoulade, Marie Rose	30
Grilled Octopus lemon potatoes, nduja, chickpea salsa	38
Charcuterie board served with bread and pickled cornichons	34
Cheese platter served with 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

KAVIARI SMOKED SALMON

Served with green apple, arugula 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

Burrata Haut Clos cherry tomato, basil pistou	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
Culina Burger Wagyu beef, cheddar, tomato chutney, fries	32
Fish & Chips beer battered, hand cut chip, tartar sauce, lemon	33
Add truffle shoestring fries	4

PASTA & MAINS

Spaghettini Spanner crab meat in a spicy tomato sauce	36
Linguine sautéed prawn, garlic, chilli, roasted shellfish oil, chives	36
Spinach Fettuccine aglio olio chili, mushrooms, spinach	V 30
Pappardelle slow braised veal & pork bolognese ragù, Parmesan, gremolata	36
Mac & Cheese triple cheese Béchamel, herb pangrattato	V 22
Truffle Mac & Cheese Truffle, triple cheese Béchamel, herb pangrattato	V 22
Petuna Ocean Trout smoked caviar cream, grilled asparagus	36
Mooloolaba King Prawns couscous, harissa yoghurt	45
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

V Vegetarian

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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

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

DESSERTS MENU

Lemon Tart Sicilian citrus, burnt meringue	18
Banoffee Pie 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
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Alain Milliat Fruit Juices / Nectars 330ml

Orange		Apricot Nectar		13
Pippin Apple		Summer Pear Nectar		
Red Tomato				

Mango		14
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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 du Valvan) 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