

# Culina

AT COMO DEMPSEY

## DAILY ADDITION

|                             |                                                  |    |
|-----------------------------|--------------------------------------------------|----|
| <b>Soupe du Jour</b>        | Velvet leek & Dutch cream potato, crispy bacon   | 18 |
| <b>Foie Gras au Torchon</b> | Macerated apricots, jam, shallot, brioche toast  | 38 |
| <b>Tarte Flambée</b>        | Burrata, tomato, Pio Tosini ham, pistou, arugula | 30 |
| <b>White Asparagus</b>      | Cauliflower purée, scallop, yuzu vinaigrette     | 45 |
| <b>Fish Brandade</b>        | Crispy fried, tartare sauce, lettuce             | 32 |
| <b>Meatball Pasta</b>       | Spaghettini, chorizo, parmesan, tomato, basil    | 32 |
| <b>Anchovy Pasta</b>        | Ortiz Anchovies, garlic, chilli, tomato          | 36 |
| <b>King George Whiting</b>  | Lightly grilled, haricot verts, lemon            | 30 |
| <b>Pannacotta</b>           | Grapefruit, honeycomb, thyme syrup               | 18 |

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

|                            |                                                                         |    |
|----------------------------|-------------------------------------------------------------------------|----|
| <b>Roast Butcher's Cut</b> | Yorkshire pudding, market vegetables of the day, horseradish cream, jus | 46 |
| <b>Taylor Preston Lamb</b> | Yorkshire pudding, market vegetables of the day, mint sauce jus         | 50 |

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## 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

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

## SALADS

|                         |                                                               |      |
|-------------------------|---------------------------------------------------------------|------|
| <b>Brussels Sprouts</b> | pine nuts hummus, parmesan, sage, truffle honey               | V 30 |
| <b>Burrata</b>          | Haut Clos cherry tomato, basil                                | 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>Add Rotisserie Chicken</b> | 10 |
|-------------------------------|----|

## PASTA

|                                 |                                                              |      |
|---------------------------------|--------------------------------------------------------------|------|
| <b>Spinach Fettuccine</b>       | aglio olio chili, mushrooms, spinach                         | V 30 |
| <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>Pappardelle</b>              | slow braised veal & pork 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 30 |

## PLATES

|                               |                                                      |    |
|-------------------------------|------------------------------------------------------|----|
| <b>Petuna Ocean Trout</b>     | smoked caviar cream, grilled asparagus               | 36 |
| <b>Mooloolaba King Prawns</b> | couscous, harissa yoghurt                            | 45 |
| <b>Castaing Duck Confit</b>   | braised coco beans, orange, petite salade            | 36 |
| <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 |
| <b>Culina Burger</b>          | Wagyu beef, cheddar, tomato chutney, thick-cut fries | 32 |
| <b>Fish &amp; Chips</b>       | beer battered, thick-cut chip, tartar sauce, lemon   | 33 |

V Vegetarian

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## 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 |

## 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*

|                                                      |    |
|------------------------------------------------------|----|
| <b>Ham and Cheese sandwich with shoestring fries</b> | 20 |
| <b>Mini Cheese Burger with shoestring fries</b>      |    |
| <b>Fish and Chips</b>                                |    |
| <b>Bolognese</b>                                     |    |
| <b>Mac and Cheese</b>                                |    |
| <b>Pork sausage with mashed potatoes</b>             |    |

## DESSERT MENU

|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Homemade Ice Cream &amp; Sorbet</b> daily selection          | 8  |
| <b>Profiteroles</b> Vanilla ice cream, chocolate sauce          | 18 |
| <b>Brûlée</b> chocolate chai scented, saffron poached pear      | 18 |
| <b>Lemon Tart</b> Sicilian citrus, burnt meringue               | 18 |
| <b>Banoffee Pie</b> 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, 7

Chamomile, Peppermint, Lemon Ginger, Milky Oolong

## 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