

Culina

AT COMO DEMPSEY

DAILY ADDITION

Soupe du Jour Velvety celeriac, apple, olive oil, crème fraîche	22
Truffle Burrata Saponi Antica Murgia Cheese, shaved Manjimup truffle	50
Tarte Flambée Alsatian style flat bread, béchamel, smoked bacon, arugula	26
Buttermilk Chicken Drumlet Crispy fried Mount Barker chicken drumlet, cocktail sauce, lemon	24 for 5pc
Truffle Croque Madame Organic sunny side egg, Parmesan béchamel, shaved Manjimup truffle	50
Bouchot Mussels A la Marinière in a garlic, parsley white wine broth, thick-cut fries	50
Market Fish Pan-seared, haricot bean, scallops, Normandy sauce	42
Matcha Tiramisu Savoiardi biscuits drunken in Limoncello, Opalys chocolate, mascarpone, green tea	18
Freshly Shaved Manjimup Truffle	8 per gm (min. 3gm)

OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

Crackling Pork Belly Yorkshire pudding, market vegetables of the day, maple cider jus	42
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

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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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APPETISERS

Crudo market fish, caper, shallot, citrus dressing	28
Ortiz Anchovy Cracker quinoa cracker, tomato, avocado	24
Fried Squid Espelette pepper, aioli, lemon	26
Crab Cake chervil, lemon, remoulade, Marie Rose	30
Baked Scallop garlic, shallot herb crust	36
Salanort Grilled Octopus lemon potatoes, chorizo, chickpea salsa	38
French Onion Soup molten Gruyère, cheese crouton	18
Beef Tartare shallots, cornichons, mustard, potato galette	32
Charcuterie Board selection of cured meats, bread, cornichons	34
Cheese Platter selection of cheese, bread, dried fruits	34

SALAD

Brussels Sprouts pine nuts hummus, parmesan, sage, truffle honey	V 30
Burrata Haut Clos cherry tomato, basil pistou	V 30
Niçoise Ortiz tuna, baby gem, potato, beans, olives, anchovy dressing	32
Roast Pumpkin quinoa, spinach, cashew nuts and yoghurt	V 30
Culina Caesar romaine lettuce, egg, Parma ham, anchovy dressing	30
Add Rotisserie Chicken	10

PASTA

Spaghettini spanner crab meat in a spicy tomato sauce	36
Linguine sautéed prawn, garlic, chilli, roasted shellfish oil, chives	36
Vongole surf clams in white wine, parsley & olive oil	38
Pappardelle slow braised veal & pork ragù, Parmesan, gremolata	36
Truffle Mac & Cheese gratinated truffle cream, triple cheese bechamel	V 26

PLATES

Petuna Ocean Trout smoked caviar cream, grilled asparagus	36
Mooloolaba King Prawns garlic cream, fermented chili, lemon	45
Castaing Duck Confit braised coco beans, orange, petite salade	36
Baby Poulet crushed potato, haricot vert, vierge sauce	36
Snake River Farm 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 (up to 45 minutes)

Whole Rotisserie Chicken	market vegetables, garlic puree, bordelaise sauce	78
Seafood Bouillabaisse	clams, scallop, squid, prawns, market fish, rouille	118
Taylor Preston Lamb Rack	caponata, baby kale, romesco sauce	118
Margaret River 72h Short Ribs	spiced bbq glazed, chips, cornichon relish	128

SIDES

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

DESSERTS

Homemade Ice Cream & Sorbet	daily selection	8
Profiteroles	Vanilla ice cream, chocolate sauce	18
Brulée	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, 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