

# Culina

AT COMO DEMPSEY

## DAILY ADDITION

|                                                                                          |    |
|------------------------------------------------------------------------------------------|----|
| <b>Soupe du Jour</b> velvet bisque, blue swimmer crab, rouille crouton                   | 28 |
| <b>Tarte Flambée</b> Alsatian style flat bread, tomato, smoked fish, dill, crème fraîche | 28 |
| <b>Arancini</b> Carnaroli rice, Taleggio, tomato relish, lemon                           | 24 |
| <b>Roast Bone Marrow</b> escargot, parsley butter, garlic crumbs                         | 42 |
| <b>Hot Beef Sandwich</b> ciabatta, braised beef rib, thick cut fries                     | 38 |
| <b>Anchovy Pasta</b> Ortiz anchovies, garlic, chilli, tomato, herbs pangrattato          | 36 |
| <b>Market Fish</b> pan-seared, peppers, broccolini, green goddess sauce                  | 39 |
| <b>Dacquoise</b> mirabelle plums, rosemary-laced almond sponge, Opalys chocolate         | 20 |

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

|                                                                                                    |    |
|----------------------------------------------------------------------------------------------------|----|
| <b>Crackling Pork Belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus       | 42 |
| <b>Roast Butcher's Cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus | 46 |
| <b>Taylors Lamb Rack</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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## APPETISERS

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Crudo</b> market fish, caper, shallot, citrus dressing               | 28 |
| <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>Baked Scallop</b> garlic, shallot herb crust                         | 36 |
| <b>Salanort Grilled Octopus</b> lemon potatoes, chorizo, chickpea salsa | 38 |
| <b>French Onion Soup</b> molten Gruyère, cheese crouton                 | 18 |
| <b>Beef Tartare</b> shallots, cornichons, mustard, potato galette       | 32 |
| <b>Charcuterie Board</b> selection of cured meats, bread, cornichons    | 34 |
| <b>Cheese Platter</b> selection of cheese, bread, dried fruits          | 34 |

## SALAD

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Brussels Sprouts</b> pine nuts hummus, parmesan, sage, truffle honey      | V 30 |
| <b>Burrata</b> Haut Clos cherry tomato, basil pistou                         | V 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>Culina Caesar</b> romaine lettuce, egg, Parma ham, anchovy dressing       | 30   |
| <b>Add Rotisserie Chicken</b>                                                | 10   |

## PASTA

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| <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>Vongole</b> surf clams in white wine, parsley & olive oil                     | 38   |
| <b>Pappardelle</b> slow braised veal & pork ragù, Parmesan, gremolata            | 36   |
| <b>Truffle Mac &amp; Cheese</b> gratinated truffle cream, triple cheese bechamel | V 26 |

## PLATES

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Bouchot Mussels</b> A la Marinière in a garlic, parsley white wine broth, thick-cut fries | 50 |
| <b>Petuna Ocean Trout</b> smoked caviar cream, grilled asparagus                             | 36 |
| <b>Mooloolaba King Prawns</b> garlic cream, fermented chili, lemon                           | 45 |
| <b>Castaing Duck Confit</b> braised coco beans, orange, petite salade                        | 36 |
| <b>Half Rotisserie Chicken</b> market vegetables, garlic purée, bordelaise sauce             | 39 |
| <b>Snake River Farm 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 |

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## SHARING (up to 45 minutes)

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| <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>Taylor Preston Lamb Rack</b> caponata, baby kale, romesco sauce                | 118 |
| <b>Margaret River 72h Short Ribs</b> spiced bbq glazed, chips, cornichon relish   | 128 |

## SIDES

|                                                      |    |
|------------------------------------------------------|----|
| <b>Garden Salad</b> Champagne dressing               | 9  |
| <b>Green Beans</b> shallots, almonds                 | 12 |
| <b>Baby Spinach</b> garlic crisp with cream          | 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> 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*

|                                                      |    |
|------------------------------------------------------|----|
| <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>             |    |

## DESSERTS

|                                                                 |    |
|-----------------------------------------------------------------|----|
| <b>Homemade Ice Cream &amp; Sorbet</b> daily selection          | 8  |
| <b>Profiteroles</b> Vanilla ice cream, chocolate sauce          | 18 |
| <b>Brulée</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, 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*