

# Culina

PURVEYOR OF FINE FOODS  
AND WINES SINCE 1994

## DAILY ADDITION

<b>Soupe du Jour</b> Creamy Mushroom Soup, crème fraîche, black pepper	20
<b>Salmon Tartlets</b> Kaviari smoked salmon, lemon, crème fraîche , fine herbs	18
<b>French White Asparagus</b> Poached Loire Valley asparagus, cornichons, capers, sauce gribiche	52
<b>Potato Rösti</b> Crispy fried potato, Jeju beef ragù, Comté cheese, crème fraîche, spring onions	28
<b>Seafood Linguine</b> Sautéed garlic chilli, prawn, squid in a rich tomato shellfish sugo	40
<b>Market Fish</b> Herb crusted fish, broad beans, basil oil, Campari tomato sugo	39
<b>Mt Barker Rotisserie Free-range Chicken</b> market vegetables, garlic purée, bordelaise sauce	40/78
<b>Rhubarb Millefeuille</b> Layered puff pastry, poached rhubarb, white chocolate crémeux, Chantilly	20

## OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekend – whilst stocks last)

<b>Jeju Black Pork Crackling Pork Belly</b> Yorkshire pudding, market vegetables of the day, maple cider jus	58
<b>Roast Butcher's Cut</b> Yorkshire pudding, market vegetables of the day, horseradish cream, jus	48
<b>Taylor's 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

## KAVIARI SMOKED SALMON

Served with green apple, arugula and caper salad, horseradish cream.  
Prep fee: 12

## OYSTERS

Choose from our daily selection. No shucking fee.

## COOKING OPTIONS

Tempura                      Kilpatrick                      Mornay  
Minimum 6 pieces per option. Prep fee: 18 to 28

## 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

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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 sauce	30
<b>Baked Scallop</b> garlic and shallot herb crust	36
<b>Salanort Grilled Octopus</b> lemon potato, chorizo, chickpea salsa	38
<b>French Onion Soup</b> molten Gruyère cheese, croûton	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 cheeses, bread, crackers, 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, egg, potato, beans, olives, anchovy dressing	32
<b>Rotisserie Chicken</b> radicchio, endive, avocado, almonds, feta, Champagne dressing	32
<b>Roast Pumpkin</b> quinoa, spinach, cashew nuts, yoghurt	V 30
<b>Add Rotisserie Chicken</b>	10

## PASTA

<b>Spaghettini</b> spanner crab meat, 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

## PLATES

<b>Petuna Ocean Trout</b> smoked caviar cream, grilled asparagus	36
<b>Mooloolaba King Prawns</b> garlic cream, fermented chili, lemon	45
<b>Fish and Chips</b> beer-battered, thick-cut fries, tartar sauce, lemon	33
<b>Seafood Bouillabasse</b> clams, scallops, squid, prawns, market fish, rouille	60
<b>Castaing Duck Confit</b> braised coco beans, orange, petite salade	36
<b>Snake River Farms Pork Chop</b> choucroute garnie, salted potato, maple cider jus	50
<b>Beef Bourguignon</b> potato purée, carrots, pearl onions	40
<b>Culina Burger</b> Wagyu beef, cheddar, tomato chutney, thick-cut fries	32

V Vegetarian

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## SIDES

<b>Garden Salad</b> Champagne dressing	9
<b>Green Beans</b> shallot, almond	12
<b>Baby Spinach</b> garlic crisp with cream	12
<b>Broccoli</b> Ardoino lemon oil	12
<b>Potato Purée</b> Beillevaire butter, chives	12
<b>Truffle Shoestring Fries</b> Plantin truffle salt	14
<b>Mushrooms Medley</b> garlic, balsamic, butter, parsley	16
<b>Truffle Mac &amp; Cheese</b> gratinated truffle cream, triple cheese béchamel	V 26

## KIDS MENU

Our kids menu is available for children up to 12 years old only.  
Inclusive of a scoop of ice cream or a San Pellegrino fruit soda

<b>Ham and Cheese Sandwich with Shoestring Fries</b>	20
<b>Mini Cheese Burger with Shoestring Fries</b>	
<b>Pork sausage with mashed potatoes</b>	
<b>Fish and Chips</b>	
<b>Pasta Bolognese</b>	
<b>Mac and Cheese</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, 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

Château Roumieu Haut-Placey 2020 (750ml) 15 89  
*Sauternes, France*

M. Chapoutier "Les Coufis" Vin De France Bio 2017 29 86  
(375ml)

*Rhône, France*