

Culina

PURVEYOR OF FINE FOODS
AND WINES SINCE 1994

DAILY ADDITION

Soupe du Jour Potato and Leek Vichyssoise, crispy bacon, crème fraîche	20
Mushroom Tartine Sautéed porcini & button mushrooms, pickled onion, Balsamic glaze, feta	26
Beef Stix Braised Jeju beef ragù, crispy fried cigar, cheddar cheese	26
Lobster Roll Navarre Blue Lobster, brioche roll, tomato salsa, truffle fries	60
Porcini Fettuccini Sautéed porcini mushroom, parsley garlic butter, parmesan	40
Market Fish Cévennes onion soubise, charred broccolini, fermented chilli, peppers	39
Mt Barker Rotisserie Free-range Chicken market vegetables, garlic purée, Bordelaise sauce	40/78
Molten Lava Cake Chocolate Fondant, vanilla ice cream, butter crumble	20

OUR WEEKEND ROTISSERIE SELECTION

(Only available on weekends – whilst stocks last)

Jeju Black Pork Porchetta Yorkshire pudding, market vegetables of the day, maple cider jus	58
Roast Butcher's Cut Yorkshire pudding, market vegetables of the day, horseradish cream, jus	48
Taylor's 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

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

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 sauce	30
Baked Scallop garlic and shallot herb crust	36
Salanort Grilled Octopus lemon potato, chorizo, chickpea salsa	38
French Onion Soup molten Gruyère cheese, croûton	18
Beef Tartare shallots, cornichons, mustard, potato galette	32
Charcuterie Board selection of cured meats, bread, cornichons	34
Cheese Platter selection of cheeses, bread, crackers, 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, egg, potato, beans, olives, anchovy dressing	32
Rotisserie Chicken radicchio, endive, avocado, almonds, feta, Champagne dressing	32
Roast Pumpkin quinoa, spinach, cashew nuts, yoghurt	V 30
Add Rotisserie Chicken	10

PASTA

Spaghettini spanner crab meat, 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

PLATES

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

V Vegetarian

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SIDES

Garden Salad Champagne dressing	9
Green Beans shallot, almond	12
Baby Spinach garlic crisp with cream	12
Broccoli Ardoino lemon oil	12
Potato Purée Beillevaire butter, chives	12
Truffle Shoestring Fries Plantin truffle salt	14
Mushrooms Medley garlic, balsamic, butter, parsley	16
Truffle Mac & Cheese 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

Ham and Cheese Sandwich with Shoestring Fries	20
Mini Cheese Burger with Shoestring Fries	
Pork sausage with mashed potatoes	
Fish and Chips	
Pasta Bolognese	
Mac and Cheese	

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, 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

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