

# Culina

AT COMO DEMPSEY

## APPETISERS

<b>Crab cakes</b> jumbo lump crab, chervil, lemon, celeriac remoulade, Marie Rose sauce	30
<b>Bone marrow</b> shallot & ginger relish, capers, pink peppercorn, grilled bread	24
<b>Grilled octopus</b> lemon potatoes, edamame, olive and pepper salsa	38
<b>Charcuterie board</b> served with bread and pickled cornichons	34
<b>Cheese platter</b> bread, crackers, dried fruits	34

## KAVIARI CAVIAR

*Served with blinis & embellishments.*

Baeri Royal	30g	109	50g	169
Kristal©	30g	123	50g	192
Oscietre Prestige	30g	114	50g	177

## SMOKED SEAFOOD

*Smoked seafood is accompanied with a green apple, rocket and caper salad, horseradish cream.*

Kaviari Scottish salmon (4 slices)	200g	65
Kaviari organic Irish salmon (4 slices)	200g	72

## SALADS & SANDWICHES

*All sandwiches served with side salad & straight cut chips*

<b>Kabocha pumpkin</b> roasted with quinoa, spinach, cashew nut and yoghurt	30
<b>Burrata</b> Haut Clos cherry tomatoes, basil pistou	30
<b>Niçoise</b> Ortiz tuna, baby gem, beans, potato, tomatoes, olives, Frenz egg, anchovy dressing	32
<b>Rotisserie chicken</b> carrots, radicchio, endive, avocado, almonds, feta, Champagne dressing	32
<b>Fish ciabatta</b> crumbed fish, spiced cabbage, avocado, pepper, aioli	32
<b>Pork sandwich</b> smoked SRF pork collar, cheddar, sauerkraut, BBQ sauce, mustard	32
<b>Culina burger</b> Wagyu beef patty, Emmental cheese, tomato relish	32
<b>Add truffle shoestring fries</b>	3

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## PASTA & MAINS

<b>Mac &amp; cheese</b> truffle cream cheese gratin	18
<b>Spaghettini</b> Spanner crab meat in a spicy tomato sauce	36
<b>Fettuccine</b> wild mushroom, porcini cream sauce, parmesan	30
<b>Rigatoni</b> braised veal and pork bolognese ragù, tomato, chives, parmesan cheese	32
<b>Risotto</b> saffron, shrimps, preserved lemon, peas, zucchini, parmesan	36
<b>Fish &amp; chips</b> beer battered, straight cut chips, lemon, tartare sauce	33
<b>Petuna ocean trout</b> green goddess sauce, peppers, broccolini and lemon	36
<b>Rotisserie Free-range Mount Barker Chicken</b> <i>Half/Whole</i>	39/68
seasonal vegetables, jus lié	
<b>Beef Bourguignon</b> beef cheeks braised in red wine, potato purée	38
<b>SRF Kurobuta pork cutlet</b> Josper grilled, sautéed kale, crushed potato, maple mustard sauce	50
<b>Maimoa lamb chops</b> sesame spice, garbanzo beans, carrot, peas, pine nuts	50

## JOSPER GRILLED MEATS

*All steaks are served whole with confit tomato and red wine sauce*

<b>Tenderloin steak</b> Margaret River Black Angus (+/-220g)	48
<b>Sirloin steak</b> Margaret River Black Angus (+/-350g)	55
<b>Ribeye steak</b> Great Southern Pinnacle grass-fed (+/-380g)	68

## SIDES

<b>Garden salad</b> Champagne dressing	9
<b>Green beans</b> shallots and almonds	12
<b>Baby spinach</b> sautéed with garlic chips	12
<b>Broccolini</b> steamed with lemon	12
<b>Potato purée</b> Beillevaire butter, chives	12
<b>Mushrooms</b> parsley and garlic butter	12
<b>Shoestring fries</b> Plantin truffle salt	12

## DESSERTS

<b>Flourless chocolate cake</b> double cream, fresh raspberries	16
<b>Banoffee pie</b> biscuit crust, salted caramel, banana crème	16

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## BEVERAGES

Hofmeister Lager				13
Crown Lager				14
District Brewers Tuas Pilsner				14
District Brewers Orchard Hop'in Session IPA				14






### Mineral Water

S.Pellegrino	0.5l	6	1l	11
Acqua Panna Still	0.5l	6	1l	11

### San Pellegrino Fruit Beverages 200ml

Pompelmo (Grapefruit)				7
Aranciata (Sweet Orange)				
Limonata (Lemonade)				

### Alain Milliat Fruit Juices / Nectars 330ml

Orange		Apricot Nectar		13
Pippin Apple		Summer Pear Nectar		
Red Tomato				
Mango				14

## CHAMPAGNE

Taittinger Brut Reserve				134
<i>Champagne, France</i>				

## WHITE WINE

David Franz Eden Edge Riesling Sémillon 2021				75
<i>Eden Valley, Australia</i>				
Château Haut Selve Graves 2022				77
<i>Bordeaux, France</i>				
Familia Torres Fransola Sauvignon Blanc 2022/23				87
<i>Penedès, Spain</i>				
Louis Jadot Chablis (Cellier Du Valvan) 2022				90
<i>Burgundy, France</i>				
Moonlit Forest "Storm Bird" Sauvignon Blanc 2023				99
<i>Yarra Valley, Australia</i>				
Marimar Estate Organic La Masia Chardonnay				120
Don Miguel Vineyard 2022				
<i>Sonoma County, USA</i>				

## RED WINE

Fournier Père & Fils Menetou-Salon Côtes De				80
Morogues 2019/22				
<i>Loire Valley, France</i>				
COMO Castello Del Nero Rosso, Toscana I.G.T. 2019				87
<i>Tuscany, Italy</i>				
Yering Station Pinot Noir 2023				87
<i>Yarra Valley, Australia</i>				
Domaine Combiér Organic Crozes-Hermitage 2022				96
<i>Rhone Valley, France</i>				
Louis Jadot Santenay Clos De Malte 2019/21				112
<i>Burgundy, France</i>				
La Maison De Ong "The Hermit" Syrah 2018				127
<i>Yarra Valley, Australia</i>				

### Nutri-grade info



≤ 1g\*  
sugar and  
no sweetener



> 1 to 5g\*  
sugar



> 5 to 10g\*  
sugar



> 10g\*  
sugar

\*per 100 ml of the drink

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## Dessert Wine

Ruffino Vin Santo Serelle Del Chianti D.O.C. 2018/20  
(375ml)

59

*Tuscany, Italy*

## ROSÉ

Château La Coste Organic Rosé d'Une Nuit 2023

75

*Provence, France*