

Culina

AT COMO DEMPSEY

APPETISERS

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

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

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PASTA & MAINS

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

JOSPER GRILLED MEATS

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

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

SIDES

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

DESSERTS

Flourless chocolate cake double cream, fresh raspberries	16
Banoffee pie 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

Fournier Père & Fils Mmm... Chenin Grande Cuvée 2023				65
<i>Loire Valley, France</i>				
Inama Vin Soave D.O.C. Classico 2023				66
<i>Veneto, Italy</i>				
Bava Thou Blanc D.O.C. Chardonnay 2022/23				73
<i>Piedmont, Italy</i>				
Fontodi Organic Meriggio Colli Toscana Centrale				96
I.G.T. 2019/21				
<i>Tuscany, Italy</i>				
One Block By Jayden Ong "Gladysdale"				101
Sauvignon Blanc 2021				
<i>Yarra Valley, Australia</i>				
Louis Jadot Givry 2022				104
<i>Burgundy, France</i>				

RED WINE

Mount Riley Pinot Noir 2022				70
<i>Marlborough, New Zealand</i>				
Château Haut Selve Graves 2019				77
<i>Bordeaux, France</i>				
Ministry of Clouds Grenache Carignan 2020/22/23				77
<i>McLaren Vale, Australia</i>				
St Francis Old Vine Zinfandel 2020/21				91
<i>Sonoma County, USA</i>				
Louis Jadot Côte de Beaune-Villages 2021				96
<i>Burgundy, France</i>				
Villa Poggio Salvi Brunello di Montalcino D.O.C.G. 2018				120
<i>Tuscany, Italy</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