

Culina

PURVEYOR OF FINE FOODS
AND WINES SINCE 1994

APPETISERS

Crab Cake	chervil, lemon, remoulade, Marie Rose sauce	30
Salanort Grilled Octopus	lemon potato, chorizo, chickpea salsa	38
Charcuterie Board	selection of cured meats, bread, cornichons	34
Cheese Platter	selection of cheese, 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

KAVIARI SMOKED SALMON

Served with green apple, arugula and caper salad, horseradish cream.

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

SALAD & SANDWICHES

All sandwiches served with side salad & straight cut chips

Burrata	Haut Clos cherry tomato, basil pistou	V 30
Niçoise	Ortiz tuna, baby gem, egg, potato, beans, olives, anchovy dressing	32
Roast Pumpkin	quinoa, spinach, cashew nuts, yoghurt	V 30
Rotisserie Chicken	radicchio, endive, avocado, almonds, feta, Champagne dressing	32
Culina Burger	Wagyu beef, cheddar, tomato chutney, thick-cut fries	32
Add truffle shoestring fries		4

PASTA & MAINS

Spaghettini	spanner crab meat, spicy tomato sauce	36
Linguine	sautéed prawn, garlic, chilli, roasted shellfish oil, chives	36
Pappardelle	slow braised veal and pork Ragù, Parmesan, gremolata	36
Fish and Chips	beer battered, thick-cut fries, tartar sauce, lemon	33
Petuna Ocean Trout	smoked caviar cream, grilled asparagus	36
Mooloolaba King Prawns	garlic cream, fermented chili, lemon	45
Snake River Farm Pork Chop	choucroute garnie, salted potato, maple cider jus	50
Beef Bourguignon	potato purée, carrots, pearl onion	40

V Vegetarian

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MIBRASA 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, almonds	12
Baby Spinach	garlic crisp with cream	12
Broccolini	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 and Cheese	gratinated truffle cream, triple cheese bechamel	V 26

DESSERTS

Banoffee Pie	biscuit crust, salted caramel, banana crème	18
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BEVERAGES

Sapporo	14
Pure Blonde Lager	14

Mineral Water

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

S.Pellegrino Fruit Beverages 200ml

7

Aranciata (Sweet Orange)	
Aranciata Rossa (Blood Orange)	
Limonata (Lemonade)	

Alain Milliat Fruit Juices / Nectars 330ml

13

Orange		Summer Pear Nectar	
Pippin Apple		Mango	
Apricot		Red Tomato	

CHAMPAGNE

Taittinger Brut Prestige Rosé	157
<i>Champagne, France</i>	
Taittinger Brut Reserve (FIFA Collection)	159
<i>Champagne, France</i>	

WHITE WINE

Château Haut Selve Graves 2023	77
<i>Bordeaux, France</i>	
Inama Vigneti Di Foscario Soave D.O.C. 2021/22/23	92
<i>Veneto, Italy</i>	
Fontodi Organic Meriggio Colli Toscana Centrale I.G.T. 2021	96
<i>Toscana, Italy</i>	
Torbreck The Steading Blanc 2023/24	104
<i>Barossa Valley, Australia</i>	
Hans Family Estate Arneis 2019/24	116
<i>Marlborough, New Zealand</i>	
Domaine Sylvain Dussort Bourgogne Côte d'Or "Les Ormes"	120
A.O.C. 2022/23	
<i>Burgundy, France</i>	

RED WINE

Bolla Le Poiane Valpolicella Ripasso Classico Superiore	78
D.O.C. 2020	
<i>Veneto, Italy</i>	
St Francis Cabernet Sauvignon 2021	91
<i>Sonoma County, USA</i>	
Torres Pago del Cielo Celeste Reserva 2021	96
<i>Ribera del Duero, Spain</i>	
Domaine De Montmain Hautes-Côtes de Nuits	103
"Les Genevrières" 2022	
<i>Burgundy, France</i>	
Domaine De Chevalier L'Esprit de Chevalier 2019	103
<i>Pessac-Léognan, France</i>	
Torbreck The Steading (Grenache, Shiraz, Mataro) 2023	111
<i>Barossa 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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ROSÉ WINE

COMO Estate Rosé 2024
Margaret River, Australia

63

DESSERT WINE

Château Roumieu Haut-Placey 2022
(750ml)
Sauternes, France

89