

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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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, 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

Lemon Tart Sicilian citrus, burnt meringue	18
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)	 8% sugar
Aranciata Rossa (Blood Orange)	 9% sugar
Limonata (Lemonade)	 8% sugar

Alain Milliat Fruit Juices / Nectars 330ml

13

Orange	 10% sugar	Summer Pear Nectar	 9% sugar
Pippin Apple	 10% sugar	Mango	 11% sugar
Apricot	 11% sugar	Red Tomato	

CHAMPAGNE

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

WHITE WINE

Laurent Combier By Domaine Combier Organic Cuvée "L"	80
<i>Crozes-Hermitage 2023/24</i>	
<i>Rhône Valley, France</i>	
Anton Bauer Ried Brenner Grüner Veltliner DAC 2021	81
<i>Wagram, Austria</i>	
Lagrange Martillac 2023	90
<i>Pessac-Léognan, France</i>	
Domaine La Croix Montjoie Vézelay L'Elegante A.O.C. 2021	100
<i>Burgundy, France</i>	
David Franz Long Gully Road Sémillon 2021	110
<i>Barrosa Valley, Australia</i>	
Cakebread Cellars Chardonnay 2023	129
<i>Napa Valley, USA</i>	

RED WINE

Château Fourcas Dupré Lustrac-Médoc 2016	69
<i>Lustrac Médoc, France</i>	
Anton Bauer Pinot Noir 2021	80
<i>Wagram, Austria</i>	
Bava Pianoalto Barbera d'Asti D.O.C.G. Superiore	93
<i>Piemonte, Italy</i>	
Familia Torres Salmos 2019/20/21	106
<i>Priorat, Spain</i>	
Torbreck The Struie 2023	118
<i>Barrosa Valley, Australia</i>	
Domaine Robert Chevillon Bourgogne Passetoutgrains 2018/19	133
<i>Burgundy, France</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	63
<i>Margaret River, Australia</i>	
Ministry of Clouds Rosé (Mataro Cinsault) 2025	73
<i>McLaren Vale, Australia</i>	
Luna Estate Rosé 2021/22	73
<i>Martinborough, New Zealand</i>	
Château La Coste Organic Rosé d'Une Nuit La Coste Rosé 2024	75
<i>Provence, France</i>	
Yannick Amirault "Rosé D'Equinoxe" Bourgueil Rosé A.O.P. 2023	76
<i>Loire Valley, France</i>	
Château La Coste Organic La Bullede Sparkling Rosé Extra Brut	86
Vin Mousseux	
<i>Provence, France</i>	

DESSERT WINE

Château Roumieu Haut-Placey 2020	89
(750ml)	
<i>Sauternes, France</i>	