

Column Restaurant

2017 Savour Australia™ Awards for Excellence – ACT
Winner Restaurant in a Casino/Club/Hotel

Amuse Bouche

Burnt tahini caramel | sesame crisp | pomegranate (GF)

Bread

Wattle seed lavoche | Tasmanian leatherwood honey labne | raspberry granola \$4

10 Coffin Bay Oysters

Yamazaki Distillers 12-year old whisky ice | freeze dried blueberries \$24

Natural, lemon cheek (GF) \$24

Soup

Chilled watermelon and lychee soup | compressed melon | java pepper (Vegan, GF, DF) \$16

Entrées

Pialligo Estate cold smoked salmon | crisped rye | mango and heirloom tomato salsa \$24

Peking duck and spiced pear tortellini | balsamic roasted fig | nasturtium and sorrel \$22

Ochazuke green tea soup | Yellowfin tuna | sticky rice | roasted sesame | bonito flake \$22

Sous vide wallaby fillet | beetroot textures | fried goats cheese | fermented
cucumber | lemon myrtle foam (GF) \$22

Summer fruit ceviche | dandelion | roasted chickpeas | chilli & lime salt (Vegan, DF, GF) \$21

Japanese glazed chicken wings | jus infused risotto | sriracha aioli | sake pickled
red cabbage | pistachio dust \$18

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Mains

Red Gum Creek grass fed beef tenderloin braised oxtail leek and garlic family shiraz jus (GF)	\$38
Crispy skin barramundi fillet burnt eggplant puree preserved citrus slaw puffed pork skin pretzel crumb	\$35
Two bone Flinders Island saltgrass lamb rack saltbush smoked lamb belly grilled witlof Dauphinoise Desiree potatoes pod vegetables (GF)	\$33
Lacquered spatchcock baby Chinese greens master stock braised shitake and enoki mushrooms sprouts	\$35
Olive oil poached Port Lincoln sardine fillet poached Mount Majura egg oregano and sage crushed new potatoes chive buerre blanc (GF)	\$34
Buffalo mozzarella peas broad beans mint warm bean salad hickory smoked tomatoes lemon oil pistou (GF, Vego)	\$27

Sides \$8

Shaved zucchini | orange cured fennel | basil pesto | salad leaves (Vegan, GF)

Quinoa tabouleh (Vegan, GF)

Summer vegetable Navarin (Vegan, GF)

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Desserts \$18

Black sesame cake | Riesling and rhubarb pannacotta | dehydrated rhubarb chips

Valrhona P125 and avocado mousse | pineapple marmalade | candied chilli crumb |
young coconut gel (Vegan, GF)

Japanese soufflé cheesecake | matcha ice-cream | dried cherry blossom scented cherries

Fromage \$24

Will Studd Le Marquis Brie de Rambouillet | Paris | France 35gms (GF)

Grandma Singletons Strong Lancashire Cheddar | Lancashire | England 35gms (GF)

Onetik Bleu Des Basque | Pyrenees | France 35gms

Summer fruit paste, muscatels, Kurrajong Kitchens lavoche, Byron Bay falwasser, Barossa bark

Suggested Dessert Wines

Sweetwater Botrytis Semillon \$48.00 (500ml Bottle)

Bunnamagoo Autumn Semillon \$44.00 (375ml Bottle) \$11.00 (60ml Glass)

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