

Column Restaurant

Bread

Sourdough rolls, Gladioli extra virgin olive oil, macadamia dukkah \$4

10 Coffin Bay oysters

Natural with lime cheek \$22

Cucumber relish and Avruga caviar \$24

Soup

Sweet potato, carrot and chickpea \$15

Entrees

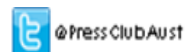
Lamb rillettes, caramelised yoghurt, saffron eschallots, cauliflower pearl barley, fig jus \$20

Milk poached pork fillet, Jerusalem artichoke textures, hazelnut \$18

Potted duck, charred brussel sprout salad, cranberry jam \$19

Chorizo and black stout braised Cloudy Bay clams, pencil leeks, garlic shoots, crisped eschallots,
toasted olive and rosemary bread \$20

Scallop boudin blanc, sautéed sea vegetables, pea puree \$21



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Mains

Dry aged beef tenderloin, cannellini bean ragout, jus \$34

Soy pork belly, dark caramel sauce, rice wine glutinous rice, fresh herb salad, chilli \$28

Parmigiano Reggiano shortcrust, whipped Persian feta, balsamic roasted tomatoes, golden beetroot gems, spiced beetroot puree, walnuts and chervil \$25

Whole goat green coconut curry, cinnamon rice pilaf, star anise labna, naan \$28

Petuna ocean trout, charred eggplant, tahini, black sesame lavosh, pickled onion, cucumber \$33

Paprika roasted chicken, slow roasted red cabbage, prune, red apple, Reypenaer VSOP \$26

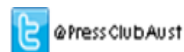
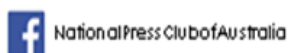
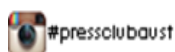
Beef cheek carbonnade, confit roast potato, Pialligo Estate spec,
Belgian ale jus, silverbeet \$28

Sides \$6 pp

Pan fried field mushrooms, confit garlic, thyme

Garden salad

Sautéed winter vegetables



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Desserts

\$15.00

White chocolate mousse, coconut sponge, vanilla meringue, crushed raspberry puree

Chocolate brioche French toast, macerated strawberries, toasted marshmallows,
Valrhona Manjari chocolate ganache

Belgian waffle, poached pear, oat crumble, gingerbread icecream

Baked curd tart, house-made Turkish delight, rose infused anglaise

Floating island, hazelnut custard, hazelnut praline

Fromage \$25

Meli Melo Brebis Chevre – Sheep & Goat – Central Pyrenees

Cantorel Bleu d’Auvergne – Cow – South Central France

Rouzaire Camembert – Cow – Seine-et-Marne, France

Served with hazelnut fig breads, muscatels and fig paste.

