

Entree

Oysters

6 or 12 natural

18/34

6 or 12 pickled cucumber and black caviar

21/36

Tomato mozzarella

19

vine ripened tomatoes, buffalo mozzarella, basil jelly, 8 year old aged balsamic vinegar and extra virgin olive oil **(v)**

Pork

21

slow cooked pork belly, apple puree, sautéed king prawn, spiced apples, micro leaves

Scallops

22

pan seared scallops with chorizo sausage, watercress puree baby salad, herb jus **(h)**

Duck

19

tortellini of confit duck with white tomato foam, vegetable fricassee, picked chervil

Room81 Signature Entrée

Trout

19

cured ocean trout, steamed zucchini flower with trout mousseline, sauce vierge and beetroot puree **(gf)**

Credit card payments incur a 1.5% surcharge on the total bill

Advantage Plus discount is not available in Room 81

(v) vegetarian **(h)** healthy low fat option **(gf)** gluten free

Main Course

Quail quail ballontine with sage and onion filling, braised red cabbage, red currant puree, confit quail legs, earl grey jus	36
Sea bass pan seared sea bass with crab ravioli, pomme fondant, roasted red capsicum, forest mushrooms, herb butter jus	37
Lamb roasted lamb loin with eggplant carpaccio, herb gnocchi, tomato fondue, aubergine caviar, potato crisp, thyme jus	38
Pea & truffle pea & truffle custard with goats cheese beignets, mushroom duxelles, oven dried cherry tomatoes, cabernet sauvignon vinaigrette (v)	32
Seafood Du Jour chef's daily creation using the freshest seafood available (h)	37
Room 81 Signature Main	
Wagyu wagyu eye fillet (marble score 4) with herb crust, carrot puree, truffled lyonnaise potato, baby vegetables, red wine jus	47
Sides sautéed green beans with brunoise vegetables	9
rocket salad with shaved parmesan, cherry tomatoes, cabernet sauvignon vinaigrette (v)	9
crispy chat potatoes with truffle salt	9

Dessert

Souffle Du Jour chefs daily creation		16
Doughnuts warm doughnuts in cinnamon sugar served with white chocolate fondue dipping sauce and condiments		17
Pineapple pineapple tarte tatin served with coconut and kaffir lime ice cream		14
Mini Desserts chef's selection of miniature sized desserts		36
Room 81 Signature Dessert		
Chocolate volcano white & dark chocolate mousse with valrhona brownie, honey comb, mango and raspberry coulis, flambéed cointreau		21
Cheese served with dried figs, muscatels and lavosh	three cheese five cheese	18 24
roche baron (france)	soft blue/brie made from cow's milk, smothered in charcoal	
gruyere Gallo (queensland)	semi-hard swiss cheese made from cows milk	
brie d'finnois (france)	triple cream brie cheese with a soft white mould	
manchego cheddar (spain)	mild semi hard cheddar made from whole milk	
roquefort blue (france)	blue cheese made from raw ewe's milk, with salty flavour	