

<b>Oyster</b>	
6 or 12 natural	18/34
6 or 12 elderflower granita	19/35
6 or 12 gin and cucumber jelly with caviar	19/35
<b>Red Claw Yabbie</b>	26
butter poached fresh water yabbie tail, jamon serrano, green apple caviar, bisque foam, almonds, parsnip cream	
<b>Consommé</b>	25
grilled onion consommé, winter truffle, parmesan custard, baby mushrooms house made toasted brioche and gruyere	
<b>Duck Foie Gras</b>	27
organic duck foie gras mousse, mandarin powder, spiced and citrus infused cola jelly, caramelized walnuts, raspberry gel, crisp gingerbread	
<b>Room81 Signature Entrée</b>	
<b>'Snow Scallop'</b>	26
shaved scallop ceviche, citrus, white radish, cauliflower cream, horseradish snow, shoots, flowers, herbs	

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

Advantage Plus discount is not available in Room 81

<b>Barramundi</b>	38
Cone Bay saltwater barramundi, verjuice mussels, chorizo and white bean cassoulet, sauce soubise, jus de moules	
<b>Lamb</b>	42
sous vide lamb loin, crisp belly, caramelised onion, baby vegetables, potato marshmallow, red wine glaze	
<b>Angus</b>	42
grain fed angus striploin, slow roast of short rib, pomme maxime, king mushroom, carrot puree, shiraz jus	
<b>Risotto</b>	36
roasted jerusalem artichoke risotto, almonds, lemon infused goats curd, puffed buckwheat, young herbs	
<b>Room 81 Signature Main</b>	
<b>Pork</b>	38
gentle braise of organic pork belly, pork rilette, apple & vanilla gel, spiced apples, potato gnocchi, thyme jus	
<b>Sides</b>	
sautéed green beans, confit garlic	9
rocket salad with shaved parmesan, cherry tomatoes, chardonnay vinaigrette	9
chat potatoes, truffle salt	9

**Chocolate** 18  
 darkchocolate parfait, hazelnut brittle, freeze dried raspberries,  
 tonka bean 'tea' anglaise

**Banana** 18  
 espresso mousse, caramelized banana, peanut and salted caramal cream,  
 pain perdu, maple and bacon infusion, banana sherbet

**Shared Desserts** 38  
 chef's selection of desserts to share

**Room 81 Signature Dessert**

**Soufflé** 18  
 white peach soufflé, raspberry sorbet, vanilla and amaretto (gf)

**Cheese**

served with traditional accompaniments and lavoshe	three cheese	19
	five cheese	24

crème d'argental (france)	specialy filtered soft white mould
manchego cheddar (spain)	mild semi hard cheddar made from whole milk
bleu d' auvergne	blue cheese made from raw cow's milk, with salty flavour
morbier (france)	semi-soft milk cheese
taleggio (italian)	washed rind & smear ripened

**room81 chef michael crosbie**