

**Oysters**

6 or 12 natural

18/34

6 or 12 pickled cucumber and black caviar

21/36

**Mozzarella**

19

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

**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, 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*

<b>Kobe</b> master kobe marble score 9+, braised wagyu, potato galette, micro leaves, truffle jus	81
<b>Quail</b> quail ballontine, sage and onion filling, braised red cabbage, redcurrant puree, confit quail legs, earl grey jus	36
<b>Sea bass</b> pan seared sea bass, crab ravioli, pommes puree, roasted red capsicum, forest mushrooms, herb butter jus	37
<b>Pea and truffle</b> pea & truffle custard with goats cheese beignets, mushroom duxelles, oven dried cherry tomatoes, cabernet sauvignon vinaigrette (v)	32
<b>Seafood Du Jour</b> chef's daily creation using the freshest seafood available (h)	37
<b>Wagyu</b> wagyu eye fillet marble score 4, herb crust, carrot puree, truffled lyonnaise potato, baby vegetables, red wine jus	47
<b>Room 81 Signature Main</b>	
<b>Lamb</b> roasted lamb loin, eggplant carpaccio, herb gnocchi, tomato fondue, aubergine caviar, potato crisp, thyme jus	38
<b>Sides</b> 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

**Souffle Du Jour** 16  
chefs daily creation

**Doughnuts** 16  
warm doughnuts in cinnamon sugar served with white chocolate  
fondue dipping sauce

**Pineapple** 14  
pineapple tarte tatin served with coconut and kaffir lime ice cream

**Mini Desserts** 36  
chef's selection of miniature sized desserts

**Room 81 Signature Dessert**

**Chocolate Volcano** 21  
white & dark chocolate mousse with valrhona brownie, honey comb, mango  
and raspberry coulis, flambéed cointreau

**Cheese** 18  
served with dried figs, muscatels and lavosh

three cheese 18  
five cheese 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

*chef de cuisine paul smart*  
*restaurant manager bart bauters*