

freshly shucked port philip bay scallops, confit fennel,
orange and yuzu dressing 24

hiramasa yellow tail kingfish sashimi, pea puree,
compressed cucumber, apple snow 24

fresh garden peas, whipped goats curd, speck, hazelnut 24

memories of mums french onion soup 18

hapuku cooked in chicken fat, butter braised turnip, walnut cream, jus gras 28

kurobuta pork jowl, roasted cauliflower, curried raisins, macadamia 26

braised veal cheek, sautéed warrigal greens, jerusalem artichoke skins 32

honey and lavender glazed grimaud duck breast, pumpkin puree,
spiced cabbage, foie gras sauce 28

150g rangers valley beef strip loin, horseradish emulsion, barbecued kipfler
potatoes, soured onions 42

tamborine mountain triple cream ash brie, fig jam, compressed apples,
nutmeg lavosh 12

flavours of lemon lime and bitters, lemonade marshmallow, bitters meringue,
frozen lime cream, lemon myrtle sorbet 14

valrhona bahibe 46% chocolate mousse, malted milk, hazelnut crumble,
pickled pear ice cream 18

room
81

lounge | bar | dining

5 course degustation

99 per person

wine match add 40

hiramasa yellow tail kingfish sashimi, pea puree,
compressed cucumber, apple snow
paul louis blanc des blanc brut

memories of mums french onion soup
2014 bouchard pere & fils la vigne chardonnay

honey and lavender glazed grimaud duck breast, pumpkin puree,
spiced cabbage, foie gras sauce
2016 see saw pinot noir

braised veal cheek, sautéed warrigal greens, jerusalem artichoke skins
2013 pilot's view shiraz

flavours of lemon lime and bitters, lemonade marshmallow, bitters
meringue, frozen lime cream, lemon myrtle sorbet
2013 delatite late harvest riesling

this menu is also available as our
signature 12 course degustation*

180 per person. entire table participation required
wine matching available. final seating 7.30pm

by

sarah moore

sam's menu can be tailored to accommodate all dietary requirements with advanced notice
accor plus discounts apply on tuesday and wednesday. *not applicable on 12 course degustation menu