



lounge | bar | dining

welcome to room81

*as room81 chef de cuisine, i'm delighted to have the opportunity to create a celebration of flavours for your enjoyment. my new menu has evolved from its classical roots to a lighter handed and more natural approach. i have developed excellent relationships with australia's finest growers and farmers, which has paved the way for my culinary inspiration to be delivered to your table.*

*please enjoy the meal that i've had the pleasure creating for you.*

*\*our degustation menus are designed for entire table participation*

**innovative food | fine wine | creative cocktails | engaging service**

sam moore – chef de cuisine



credit card payments incur a 1.3% surcharge on the total bill  
sam's menu can be tailored to accommodate all dietary requirements with advanced notice  
accor plus discounts apply on tuesday, wednesday, thursday

**12 course 160**  
**matched wines +65**

**green ants**

**~ tomato ~**

toowoomba organic tomato, basil, smoked vinegar  
**astoria 'gaggiandre' organic prosecco nv**

**crab pie**

**~ crumbed clam ~**

peas, potato, smoked bacon, finger lime  
**2015 bouchard pere & fils 'la vigne' chardonnay**

**scallop ceviche**

**~ kangaroo prosciutto ~**

munthari berries, salt bush  
**2017 turkey flat rose**

**snap crackle & pop**

**~ pork jowl ~**

peach, fennel, radish  
**2014 napa cellars pinot noir**

**crocodile bone marrow**

**~mottainai lamb ~**

native masala, grilled eggplant  
**2015 irvine 'the estate' shiraz**

**~ llb ~**

lemon, lime & bitters  
**2015 moscato d'asti "sant orsolla"**

**~ burnt earth ~**

chocolate, orange, pistachio  
**2017 mount horrocks cordon cut riesling**



**5 course 99**  
**matched wines +55**

**tomato**

toowoomba organic tomato, basil, smoked vinegar

*astoria 'gaggiandre' organic prosecco nv*

**crumbed clam**

peas, potato, smoked bacon, finger lime

*2015 bouchard pere & fils 'la vigne' chardonnay*

**pork jowl**

peach, fennel, radish

*2014 napa cellars pinot noir*

**mottainai lamb**

native masala, grilled eggplant

*2015 irvine 'the estate' shiraz*

**llb**

lemon, lime & bitters

*2015 moscato d'asti "sant orsolla"*

