

room 81

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

~ green spring ~
melon, cucumber, yogurt, mint
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

green spring
melon, cucumber, yogurt, mint

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"

