



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

Sam Moore

innovative food | fine wine | creative cocktails | engaging service



2012



2013



2014



2015



2016



2017



2018



2019

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

7 course 135
matched wines +69

tomato

toowoomba organic tomato, basil, smoked vinegar

astoria 'gaggiandre' organic prosecco nv

hiramasa kingfish ceviche

avocado, cucumber, apple

2017 plantagenet riesling

scallop veloute

kombu, finger lime, chorizo

2012 scotchmans hill cornelius chardonnay

sovereign lamb loin

lamb bacon, broad bean, mint

2014 napa cellars pinot noir

macquarie downs wagyu striploin 9+ mbs

gem lettuce, macadamia, roasted garlic

2017 irvine 'the estate' shiraz

LLB

lemon, lime & bitters

2015 moscato d'asti "sant orsolla"

burnt earth

chocolate, orange, pistachio

2018 mount horrocks cordon cut riesling



5 course 99
matched wines +55

tomato

toowoomba organic tomato, basil, smoked vinegar

astoria 'gaggiandre' organic prosecco nv

hiramasa kingfish ceviche

kombu, finger lime, chorizo

2017 plantagenet riesling

scallop veloute

kombu, finger lime, chorizo

2012 scotchmans hill cornelius chardonnay

sovereign lamb loin

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lemon, lime & bitters

2015 moscato d'asti "sant orsolla"

