

<b>Oysters</b>	
6 or 12 natural served with lemon (h)	18/34
6 or 12 shallot, soy & red capsicum dressing (h)	19/35
6 or 12 lime finger caviar (h)	21/36
<b>Quail</b>	21
crispy fried quail, assorted baby beetroot, haloumi cheese, baby leaves, chardonnay vinaigrette	
<b>Scallop</b>	24
pan seared scallops, chorizo sausage, corn puree, truffled honey popcorn, squid ink pastry, lemon butter jus	
<b>Analotti</b>	19
cheese fondue analotti , butternut pumpkin, parmesan foam, caramelised walnuts, sautéed baby spinach	
<b>Kingfish</b>	19
seared yellow tail kingfish, anchovy sauce vierge, wasabi jelly, soy vinaigrette (gf)	
<b>Room81 Signature Entrée</b>	
<b>Pork</b>	22
slow cooked pork belly, braised pork roundel, apple & vanilla gel, spiced apples, fried quail egg, cabernet sauvignon jus (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>Rabbit</b>	40
truffle mousse filled saddle of rabbit, braised rabbit leg tortellini, confit rabbit shoulder parcel, pommes puree, roasted capsicum & olive jus	
<b>Salmon</b>	38
pan fried salmon and asparagus ballontine, spanner crab filled zucchini flower, mushroom fricasee, saffron cream sauce (h)	
<b>Gnocchi</b>	36
pan fried herb gnocchi, slow roasted tomato, meredith valley goat's cheese, assorted baby vegetables (v)	
<b>Lamb</b>	42
roasted lamb loin, lamb leg rilette, caramelized sweetbreads, red wine paste, roasted vegetable mille feuille, thyme & garlic jus (gf)	
<b>Seafood Du Jour</b>	40
chef's daily creation using the freshest seafood available (h)	
<b>Room 81 Signature Main</b>	
<b>Wagyu</b>	49
herb crusted wagyu rib eye(marble score 5), pommes maxim, slow roasted oxtail, carrot puree, red wine jus	
<b>Sides</b>	
sautéed green beans, confit garlic	9
rocket salad with shaved parmesan, cherry tomatoes, chardonnay vinaigrette (v)	9
chat potatoes, truffle salt (gf)	9
grilled portabello mushrooms (h)	9

(v) vegetarian (h) healthy low fat option (gf) all main courses can be altered to be gluten free

**Chocolate** 18  
chocolate and hazelnut mousse, milk chocolate ganache, brownie crumble

**Apple** 16  
deconstructed apple & cinnamon pie, caramelized apples, cinnamon custard,  
vanilla bean ice cream

**Dessert du Jour** 17  
chef's daily creation using the freshest ingredients available

**Mini Desserts** 38  
chef's selection of miniature sized desserts

**Room 81 Signature Dessert**

**Souffle** 18  
raspberry soufflé, white chocolate sauce, white chocolate ice cream (gf)

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

	three cheese	19
	five cheese	24

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

morbier (france) semi-soft milk cheese

talleggio (italian) washed rind & smear ripened

*chef de cuisine paul smart*