



lounge | bar | dining

welcome to room81

explore a micro seasonal palette with social dining amongst friends

innovative food | fine wine | creative cocktails | engaging service

sam moore – chef de cuisine | alex liquito - manager

“mangez bien, riez souvent, aimez beaucoup”



2012



2013



2014



credit card payments incur a 1.5% surcharge on the total bill
advantage plus discount is available tuesday and wednesday only

room81 encourages an interactive and engaging dining experience amongst friends. please provide your waiter with the opportunity to introduce you to our menu, answer any of your questions and to assist with suggestions or matching dishes.

our dishes are designed to be shared with the table or enjoyed individually – it is your choice.

small plates

kingfish

kingfish ceviche, nasturtium puree, compressed cucumber, pickled daikon, apple ice (gf) 24

quail

pan seared quail breast, confit leg, smoked egg, honey glazed baby carrots, bacon crumble 22

veal

roasted milk-fed veal loin, textures of asparagus, sweetbreads, morel jus 24

duck egg

slow cooked duck egg, baby root vegetables, mushroom consommé (gf) (v) 18

yabbie

poached red claw yabbie, young leeks, radish, turnip croutons, shellfish cappuccino (gf) 34

signature

ocean trout

green tea smoked ocean trout, clam custard, fennel, confit potatoes (gf) 32

(gf) gluten free
(v) vegetarian



feature plates

fish

poisson du jour 36

duck

duck breast sous vide, pumpkin cream, nameko mushroom,
bok choy, juniper berry jus (gf) 38

pork

suckling pig assiette, boudin noir, kohlrabi silk, kale, anise jus (gf) 38

gnocchi

caramelized sweet potato gnocchi, sous vide sweet potato,
shaved caprinelle (v) 32

signature dish

wagyu

kobe wagyu rump full blood marble score 9+, braised cheek, mushroom
puree, caramelized onions, sauce bordelaise (gf) 55

sides

green beans and bacon (gf) 9

pumpkin and sage spatzle (v) 9

steamed potatoes, olive oil, mint (gf) (v) 9

sautéed king brown mushrooms with garlic butter and parsley (gf) (v) 9

steamed broccolini romesco (v) 9

(gf) gluten free
(v) vegetarian



indulgence

rhubarb

rhubarb custard, rose water gel, pistachio sponge,
tonka bean ice cream

14

tropical

coconut bavarois, passion fruit creameux, mango glass,
coconut sorbet

14

eton mess

vanilla cream, strawberry jelly, berry paint, espuma,
compressed berries, meringue

14

signature

sphere

cacao barry 72% chocolate sphere, honeycomb,
chocolate and orange ice creams

18

connoisseur cheese collection

9 each

saint agur – double cream blue cheese made from pasteurized cow's milk in the french mountain village of beauzac, aged for 60 days, it is not as salty as a traditional blue cheese, but is rich and buttery with a subtle spicy taste.

caprinelle - semi-hard goat's milk tomme from southern france, delightful goat's milk flavour with a creamy finish, fresh, clean citrus notes with a whisper of butterscotch and salt on the back palate.

tallegio - semi-soft, washed rind, smear-ripened italian cheese with a thin crust and a full aroma, but its flavor is comparatively mild with an unexpected fruity tang

to complement

mt horrocks cordon cut riesling

14

grandfather port

16

(gf) gluten free
(v) vegetarian

gastronomy journey

kingfish ceviche, nasturtium puree, compressed cucumber,
pickled daikon, apple ice (gf)

pan seared quail breast, confit leg, smoked egg, honey
glazed baby carrots, bacon crumble

roasted milk-fed veal loin, textures of asparagus, sweetbreads,
morel jus

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suckling pig, boudin noir, kohlrabi silk, kale, anise jus (gf)

kobe wagyu rump full blood marble score 9+, braised cheek, mushroom
puree, caramelized onions, sauce bordelaise (gf)

green beans and bacon (gf)

pumpkin and sage spatzle (v)

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selection from two of our connoisseur cheese collection, muscatels, lavosh

cacao barry 72% chocolate sphere, honeycomb, chocolate and
orange ice creams

115 per person - entire table participation required



to sign up for special offers and events - please see one of the
room81 team or simply scan this link

(gf) gluten free
(v) vegetarian

three course special

entree

kingfish

kingfish ceviche, nasturtium puree, compressed cucumber, pickled daikon, apple ice (gf)

or

quail

pan seared quail breast, confit leg, smoked egg, honey glazed baby carrots, bacon crumble

main

fish

poisson du jour

or

pork

suckling pig assiette, boudin noir, kohlrabi silk, kale, anise jus (gf)

indulgence

rhubarb

rhubarb custard, rose water gel, pistachio sponge, tonka bean ice cream

or

eton mess

vanilla cream, strawberry jelly, berry paint, espuma, compressed berries, meringue

65 per person (limited time only – not valid with any other discounts or offers)

(gf) gluten free
(v) vegetarian