

SHOWROOM *Bar*

Bar Bites

Marinated Mount Zero olives Lemon, rosemary	
Oysters freshly shucked to order (6) Bergamot mignonette Hibiscus granita, crème fraîche	
Beef short rib croquettes Bacon, jalapeño, black garlic	
Chicken liver pâté éclair Raspberry, apricot chutney	
Grilled sardines Confit tomatoes, dill, olive tapenade, ciabatta	
Sloe Gin cured Ōra King salmon Smoked yoghurt, mandarin, beetroot	
Artisanal cheese selection Muscatels, charcoal wafer, raisin crisp, apple compote, olive jam, fig jam	

Entrées

Warm tomato soup Stracciatella, basil	26
Caesar salad Baby cos, pancetta, white anchovies, Gran Padano Add chicken or smoked salmon	28 12
Danablu and pear salad Baby spinach, radicchio, walnuts, red wine vinaigrette	28
Hiramasa Kingfish ceviche Native bush tomato pearls, grapefruit curd, puffed wild rice, tomatillo broth	33
Grilled scallops Cauliflower purée, macadamia, peas, warm bacon vinaigrette	34
Chargrilled Fremantle octopus Saffron, potato, harissa, confit garlic, squid ink	35
Handcrafted burrata Compressed melon, crispy n'duja, blood orange yuzu	32
Hand-cut smoked beef tartare Pickled radish, shiraz gin salmon caviar, potato crisps	35

Mains

Sous vide whole Rock lobster tail Heirloom Dutch carrots, asparagus, prawn crackers, apricot, citrus caviar beurre blanc	15	89
Seafood linguine	42	65
Baby squid, mussels, pipi, bottarga, prawn tartare, basil	45	
Mt. Leura lamb loin Eggplant vol-au-vent, peas, broad beans, braised onion, smoked yoghurt, mint jus	24	58
Blackened monkfish roulade Leeks, zucchini, mussel emulsion	20	55
Red snapper Milanese Celeriac remoulade, oyster aioli, finger lime	24	58
Sous vide free-range Hazeldene chicken Corn, pickled shimeji, cherry tomato, orzo, whiskey-green peppercorn jus	39	49
Hand-made ricotta gnocchi Pumpkin, brown butter, sage		46
Skull Island tiger prawn risotto Crispy saffron, lobster oil, warrigal greens, fermented chilli romesco	26	55
Roasted duck breast Heritage Bendigo beetroot, carrot-celeriac pavé, cherry balsamic jus	28 12	58
Parwan Prime angus eye fillet Jerusalem artichoke, fondant potato, pistachio-watercress purée, Manzanilla olive jus	28	63

Sides

Homemade Parker roll Artisanal cultured butter, sea salt	14
Mixed leaves Heirloom tomato, radish, mint, pomegranate balsamic	17
Smoked beurre noisette mash Parmesan, chives	18
Spiced tender stem broccolini Preserved lemon	17
Honey baked Heirloom carrots Chickpea puree, caraway, sesame, pistachio	19
Pommes frites Marie rose	14

Caviar



Blinis, crème fraîche, crispy potatoes

Oscietra Prestige 20g \$145
Kristal 30g \$220
Transmontanus 30g \$180

Tout De Suite



Comforts

Butter poached rock lobster roll Brioche, iceberg, celery, saffron aioli, smoked salmon pearls, shoestring fries	41
The Royce club Sourdough, chicken, bacon, fried egg, mayonnaise, shoestring fries	38
Flame-grilled Black Angus burger Caramelised onions, roasted peppers, dried tomatoes, aioli, smoked scamorza, shoestring fries	41

Desserts

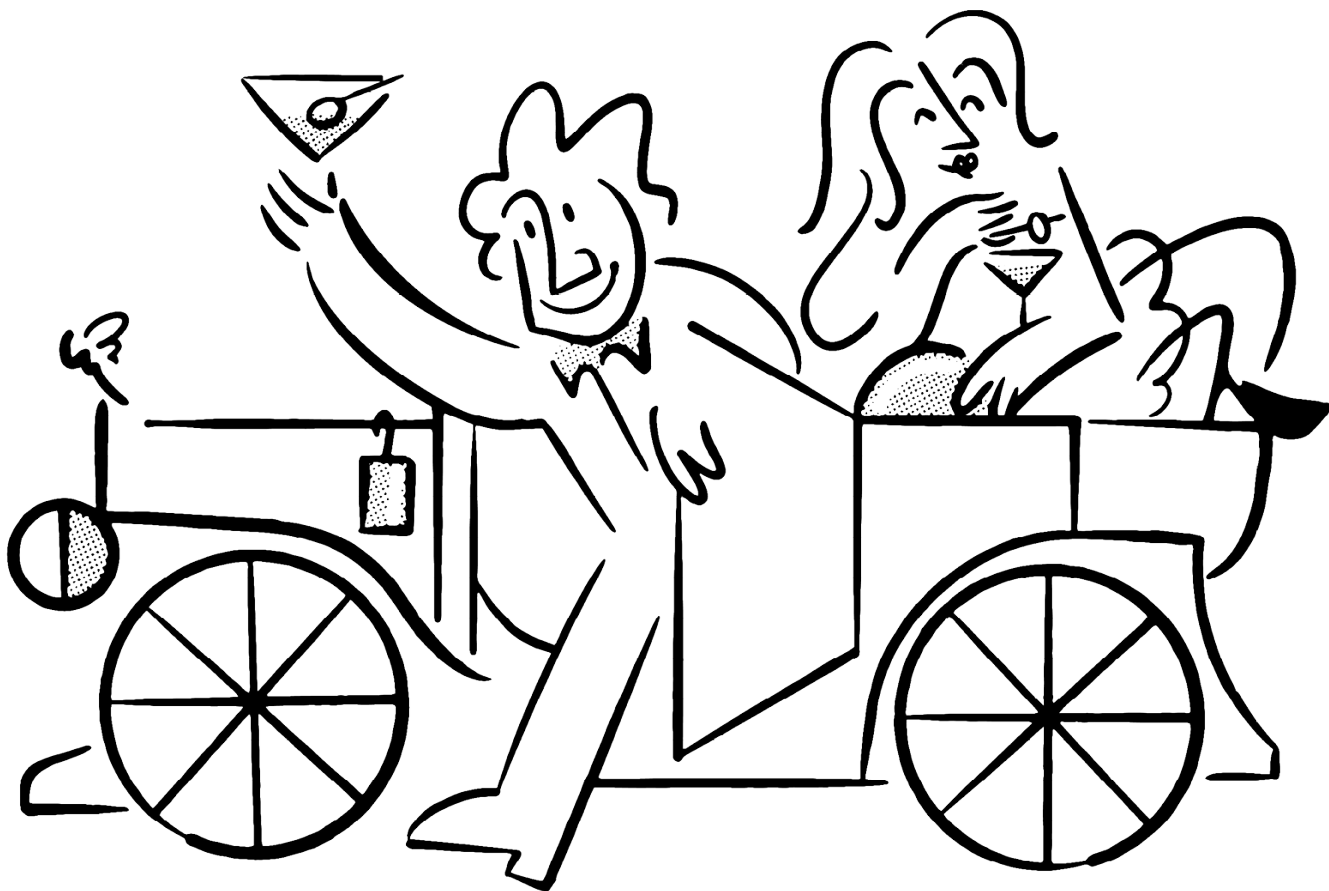
Baba au rhum Kaviari Transmontanus caviar, crème fraîche	49
Crème brûlée Espresso martini ice cream, cookie crumble	24
Grand Cru Cuvée chocolate and Grand Marnier tart Coconut-almond rocks, maple gel	25
Yoghurt and blueberry entremet Elderflower liqueur, margarita sorbet	24
Bombe Alaska Cherry, pistachio, bergamot	30
Daily sorbet and ice cream selection	21

The Showroom bar is a cashless venue.

We accept all major credit cards and guest room charge.

1.5% surcharge applies to all credit card purchases.

A surcharge of 10% will apply on Sundays and 15% on public holidays.



Set in Melbourne's original
Luxury Automobile Showroom