

THE DINING ROOM BY JAMES VILES

L U N C H

2-course \$95 | 3-course \$125 | 3-course + snacks \$145

E N T R É E

jerusalem artichoke + meredith feta + nashi pear
roast chook wing + unearthed mushroom ragu + onion + cauliflower
top end mud crab + kohlrabi + dashi jelly + tarragon oil
wagyu bresaola + beetroot + smoked parmesan crème + ananda capers
aged rump tartare + black garlic + white soy + spent bread crumble

M A I N

o'connor tenderloin + braised cheek + golden enoki + potato + onion
murray cod + yarra valley roe + wildes meadow potatoes + kelp butter
roast margra lamb + eggplant + olive + anchovy
berkshire pork loin + "seaweed" carrots + gooseberry + mandarin
melted leeks + bbq chestnut mushrooms + labneh + preserved lemon

D E S S E R T

malfroy's honey madeleines + brown butter ice cream
black genoa fig mille-feuille + chantilly + fig leaf ice cream
mandarin curd + mandarin granita + almond biscuit
pot set chocolate + whipped komuntu chocolate mousse + crunchy bits

C H E E S E

cheese from Michael and Cressida at pecora dairy (inc mary)
served with condiments inspired by place

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kindly advise us of any allergies, dietary preferences or requirements.
A credit card surcharge of 2% will apply to all credit card payments.
10% surcharge on Sundays and 15% surcharge on public holidays.

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T A S T I N G M E N U

AUTUMN

\$185

snacks to start

jerusalem artichoke + meredith feta + nashi pear

top end mud crab + kohlrabi + dashi jelly + tarragon oil

murray cod + yarra valley roe + wildes meadow potatoes + kelp butter

roast margra lamb + eggplant + olive + anchovy

coffee & truffle crème caramel

BEVERAGE PAIRING

\$125

local juice

\$175

juice of the
world

\$95

faux juice
not wine

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O U R C O L L A B O R A T O R S

Our suppliers aren't just suppliers; they're collaborators, providing some of Australia's finest ingredients for us to cook with.

Fraser Island Spanner Crab

Sustainably harvested off Queensland's Sunshine Coast, these crabs reflect the vision of Lyn and Les Apps, founders in the late 1980s, aiming to showcase Fraser Island's beauty globally.

Aquna Murray Cod

Aquna, in New South Wales' Riverina region, produces premium Murray Cod, promoting sustainability for Australia's native fish. "Akuna," an Aboriginal term meaning "the way forward" and "flowing water," inspires their ethos.

Stone Axe Wagyu

Stone Axe Pastoral, based in Australia, leads luxury beef production globally with extensive Wagyu herds, including Crossbred, Purebred, and Full Blood varieties, in vertically integrated operations.

Bass Strait Octopus

Established in the late 1970s by Michael & Jan Hardy, T.O.P Fish (Tasmanian Octopus Products) originates from Bass Strait. They specialise in tender, hand-selected Tumble octopus, renowned for quality and craftsmanship.

Newcastle Greens

Since 2012, Newcastle Greens explores rare global varieties, boasting captivating textures, flavours, and visual appeal for diners. They favour soil cultivation, utilising hot houses and permanent raised beds.

Kadwell Potatoes

Garry Kadwell started growing potatoes at 10 with tubers from his family's farm. Now, Kadwell Potatoes flourish in NSW's southern Tablelands, nurtured through regenerative farming techniques.

Margra Lamb

The Gilmore Brothers, influenced by South American sheep, endeavoured to breed a fully-haired meat sheep for Australia. Their precise breeding methods and modern tech led to the creation of the Australian White lamb breed.

Pecora Dairy

Founded in 2011 by Michael and Cressida Cains, Pecora Dairy is an artisan sheep milk dairy, prioritising gentleness towards the land and ewes, yielding benchmark cheeses reflecting their ecosystem.