

THE DINING ROOM BY JAMES VILES

D I N N E R

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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# TASTING MENU

## 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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## THE DINING ROOM BY JAMES VILES

# 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.