

THE DINING ROOM BY JAMES VILES

T A S T I N G M E N U

SUMMER

\$185

snacks to start

new season tomatoes & stonefruit + spanner crab + tarragon + almond

southern calamari + stuffed chicken wing + roasted shiitake broth

poached coral trout + gordal olives + ananda capers + barletta onions

“whole” margra lamb with all the trimmings + turnip crème + turnip tops

chocolate & buckwheat crêpe millefeuille + stonefruit granita

BEVERAGE PAIRING

\$135

classic pairing

\$175

premium pairing

\$95

0% abv pairing

@thediningroombyjamesviles

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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.