

Welcome to The Dining Room by James Viles

Here, the best of Australia's growers and producers take centre stage. Our menu is thoughtfully composed for a personal journey or a shared experience, depending on how you like to dine.

to begin

malted sourdough, cultured butter	6 ea
10g / 30g sturia oscietra caviar, crème fraîche, chives	99 / 195
sydney rock oyster, seaweed mignonette	8 ea
coal roasted scallop, belly bacon & malt vinegar	22 ea
house crumpets, crème fraîche, trout roe	16
tuna hash brown, caper crème	18
margra lamb doughnut, mint sauce	10
whipped tarama, smoked tomato chips, olive oil	20

smaller

heirloom beetroot, meredith feta, black fig	26
cured tasmania trevally, grape, leek, seaweed	36
musset farm 'mushrooms on toast'	40
aged beef tartare & chips, classic condiments	46
aylesbury duck terrine, quince, pickles	34

larger

slow roasted eggplant, pumpkin seed, young garlic	38
SA calamari, fabbrica pasta, green sauce	48
steamed murray cod, kombu butter, cauliflower	54
bbq grassland chicken & smoked pork skewer, mustard	62
margra lamb, risotto, anchovies	65

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all our menus are subject to change due to the dynamic nature of the seasons.
a credit card surcharge of 1.35% will apply to all credit and debit card payments.
kindly advise us of any allergies, dietary preferences or requirements.
10% surcharge on Sundays and 15% surcharge on public holidays.

selected steaks from the cabinet

Stanbroke Pastoral produces long-fed black angus and wagyu, raised on grains in the New England highlands of NSW, each expert cut reflects care and sustainable farming.

All steaks served with red wine jus, mustard and fries

flank mbs +5, 300g	72	scotch fillet mbs +9, 400g	160
rib cap mbs +7, 400g	98	producer's select cut	MP

accompaniments

farm leaves, cabernet sav vinaigrette	14
crispy kipfler potatoes, onion aioli	18
crispy brussel sprouts, sherry vinegar	16

sweets

warm fig & walnut pudding, sherry caramel, fig leaf ice cream	26
caramel, pear & ginger, wattleseed, ginger honeycomb	24
green grapes, lemon verbena, mount zero olive oil, ricotta	24
80% chocolate mousse, olive oil, salt	26
chef's choice of cheese, chutney and bread	26

something sweet with tea, coffee & digestifs

native mint bon bon	6 ea
smoked salt caramel slice	6 ea

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