



the DUDLEY

MENU

ALL DAY DINING - 7 DAYS A WEEK - FROM 12PM



Starters & Sharing

plain baguette	5
garlic baguette	8
marinated olives	8
salt + pepper squid chilli & lime mayo, chives (GF)	18
scotch egg rocket, mustard mayo	13
haloumi croquettes zucchini, tapioca, parmesan, tomato ragu (V) (GF)	18
buffalo wings blue cheese dipping sauce (GF)	17
cauliflower bites harissa (V) (GF)	16
pea + mushroom arancini napoli sauce, parmesan, 5 pieces (V)	16
lamb skewers minted yoghurt (GF)	22

Between the Bun

angus beef burger cheese, lettuce, pickles, relish, american mustard, fries	24
fish burger battered flathead, lettuce, pickles, tartare, fries	23
falafel burger lettuce, tomato, pickles, relish, tzatziki, fries (V)	21

(V) - vegetarian (GF) - made gluten free

* please advise our staff as we use the same cooking oil for some dishes

Mains

pie of the day see blackboard	26
panfried fish of the day boy choy, oyster mushrooms, asian dressing (GF)	MP
prawn spaghetinni prawns, cherry tomatoes, rocket, garlic, chilli	29
lamb shank tomato & vegetable sauce, mash (GF)	30
rump steak 250g fries, café de paris butter, rocket salad (GF)	30
pea gnocchi roasted pumpkin, pine nuts & sage, garlic & truffle oil (vegan)	27

Pub Classics

fish 'n' chips battered flathead, fries, mixed leaf salad, tartare	24
steak sandwich caramelized onions, horseradish aioli, rocket, fries	30
chicken caesar salad chicken breast, croutons, bacon, cos, anchovies	23
chicken schnitzel fries, mixed leaf salad, gravy, lemon * make it a parmigiana	24 27
eggplant schnitzel fries, mixed leaf salad, lemon (V) * make it a parmigiana	24 27
bangers & mash beef sausages, peas, mash, jus (GF)	26
lambs fry & bacon lambs liver, mash, crispy bacon, jus (GF)	22

Sides

fries, aioli <small>(V) (GF)</small>	10
creamy mash, chives <small>(V) (GF)</small>	10
mixed leaf salad, vinaigrette <small>(V) (GF)</small>	9
sweet potato fries, tzatziki <small>(V) (GF)</small>	12
steamed mixed vegetables, garlic butter <small>(V) (GF)</small>	10

Kids Meals

*all served with a middy of juice or soda

battered fish 'n' chips	13
chicken nuggets + chips	12
cheeseburger + chips	13
napolitana pasta	10

Patchett's Pies

pork pie served cold with branstons pickle + mustard	7.5
peppered beef pie	7.5

Desserts

sticky date pudding	14
<small>warm butterscotch sauce, vanilla icecream</small>	
ice cream	3.5/scoop
<small>chocolate / strawberry / vanilla (GF)</small>	
cheese board	27
<small>selection of 3 cheeses, biscuits, lavosh, quince paste</small>	
dessert special	
<small>see blackboard</small>	

Sunday Roast

* only available sundays, all day, until sold out

roast chook

26

1/2 roast chicken, roasted potatoes + pumpkin, steamed greens, yorkshire pudding, gravy

roast pork

26

roasted potatoes + pumpkin, steamed greens, yorkshire pudding, apple sauce, gravy



WINE

By the Glass

santa margherita prosecco veneto, it	13
angoves cuvee brut sa	9
cooter & cooter riesling watervale, sa	14
angoves sauvignon blanc sa	9
pasqua pinot grigio veneto, it	10
calalenta percorino abruzzo, it	10
angoves chardonnay sa	9
simon toley chardonnay adelaide hills, sa	15
kay brothers grenache rosé mclaren vale, sa	14
saint max rosé provence, fr	15
howard park pinot noir great southern, wa	15
mont-redon cotes du rhone rhone valley, fr	16
naturalis organic cabernet sauvignon renmark, sa	12
pasqua merlot veneto, it	10
angoves shiraz sa	9
massena shiraz barossa valley, sa	13

Sparkling

santa margherita prosecco veneto, it	60
monmousseau rosé brut loire valley, fr	69
piccini blanc de blanc veneto, it	70
veuve laperriere blanc de blanc loire valley, fr	75
gosset extra brut champagne champagne, fr	150
champagne duval-leroy reserve champagne, fr	160

Rosé

kay brothers grenache mclaren vale, sa	60
saint max provence, fr	69
risky business pinot noir mount barker, wa	75
up ultimate provence, fr	95
domaine collette marsannay burgandy, fr	80

Cocktails

aperol spritz aperol, prosecco, soda, orange	17
limoncello spritz limoncello, prosecco, soda, lemon	18
negroni london no.1 gin, campari, la copa vermouthe	19
espresso martini chopin vodka, espresso, kahlua	19
margarita tequila, triple sec, lime	17
pimms pimms no. 1 cup, dry ginger, lemonade, orange + mint	19
bloody mary chopin vodka, tomato juice, worchestershire, tobasco, lemon juice, salt + pepper	17

White

cooter + cooter riesling watervale, sa	65
pooley reisling coal river, tas	95
angoves sauvignon blanc sa	35
scorpius sauvignon blanc malborough, nz	55
chateau fontoy semillon sauvignon bordeaux, fr	65
pasqua pinot grigio veneto, it	49
risky business pinot gris king valley, vic	70
calalenta pecorino abruzzo, it	45
collette marsannay blanc burgundy, fr	100
ministry of clouds picpoul mclaren vale, sa	85
mader pinot blanc alsace, fr	78
genio y figura albarino albarino, sp	70
angoves chardonnay sa	35
simon tolley chardonnay adelaide hills, sa	65
jc's own chardonnay adelaide hills, sa	95
geoff merrill 'reserve' chardonnay coonawarra/mclaren vale, sa	99
pierrick laroche petit chablis burgundy, fr	110

Red

howard park pinot noir great souther, wa	69
les peyraudins pinot noir pays d'oc, fr	60
bubb & pooley pinot noir coal river, tas	150
supernatural pinot noir cradle coast, tas	89
domain metrat beaujolaise beaujolaise, fr	75
kay brothers grenache mclaren vale, sa	85
mont-redon cotes du rhone rhone valley, fr	78
pasqua merlot veneto, it	49
geoff merrill 'bush vine' SGM mclaren vale, sa	79
chateau de terrefort lescalle cabernet merlot bordeaux, fr	75
naturalis organic cabernet sauvignon renmark, sa	50
utopos cabernet sauvignon barossa valley, sa	150
angoves shiraz sa	35
massena shiraz barossa valley, sa	59
koonowla shiraz clare valley, sa	68
maxwell 'ellen street' shiraz barossa valley, sa	95

DAILY SPECIALS

Monday's

\$10 chicken schnizel

Tuesday's

\$18 rump steak

Wednesday's

\$15 burgers

Thursday's

trivia from 7:30pm
in the guinness room

\$18 pot pie

Friday's

\$15 fish 'n' chips