

THE
Garden

AT THE LORD DUDLEY

FOR THE TABLE

Chargrilled Sourdough <i>Pepe Saya Butter</i>	\$1
House Marinated Olives	\$6.5
Sydney Rock Oysters <i>Nam jim dressing</i>	1/2 doz \$18 / 1 doz \$34

STARTERS

MAINS

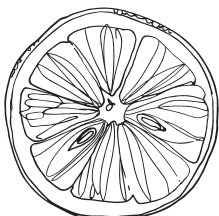
Chargrilled Asparagus <i>Pecorino, poached egg, frisee</i>	\$16
Stuffed Zucchini Flowers <i>Goats cheese, ricotta, feta, romesco sauce</i>	\$17
Cured Salmon <i>Fennel, chervil, blood orange, blueberries, horseradish creme fraiche, toasted brioche</i>	\$20
Pork & Veal Country Terrine <i>Pickles, toasted brioche</i>	\$18

Dudley Pie of the Day	\$24
Vegetarian Pie of the Day	\$22
Panfried Sand Whiting <i>Mint, parsley, cherry tomatoes, pangrattato, crispy chickpeas, lemon oil</i>	\$30
Mirrool Creek Lamb Rump <i>Pea puree, fried eschalots, jus</i>	\$32
300g Riverine Sirloin on the bone <i>Hand cut chips, watercress, peppercorn jus</i>	\$38



SIDES

Creamy Mash <i>Chives</i>	\$7
Shoestring Fries <i>Aioli</i>	\$8.5
Sauteed Mushrooms <i>Garlic, parsely</i>	\$9
Rocket, Pear & Parmesan <i>House dressing</i>	\$9
Steamed Greens <i>Almond butter</i>	\$7
Vine Ripened Tomatoes <i>Eschalot & basil oil</i>	\$9



Sticky Date Pudding	\$13
Vanilla Bean Creme Brulee	\$14
Selection of Cheese	\$22

DESSERT
+
CHEESE



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