

THE  
*Garden*

AT THE LORD DUDLEY

• FOR THE TABLE •

**BREAD** *confit garlic & herb butter* 1.50

**HOUSE MARINATED OLIVES** 6.50

• STARTERS •

**BUFFALO MOZZARELLA &  
HEIRLOOM TOMATO SALAD** 20

*basil, balsamic reduction, extra virgin olive oil*

**GREEN VEGETABLE SALAD** 16

*shaved beans, asparagus, fennel, tarragon, chives,  
yoghurt dressing, hazelnuts*

**SYDNEY ROCK OYSTERS 1/2 DOZ 23 1 DOZ 39**

*mignonette dressing*

**TIGER PRAWNS 1/2 DOZ 15 1 DOZ 26**

*mayonnaise, lemon*

**GRILLED MORETON BAY BUGS** 22

*chimichurri, lemon*

**DUCK LIVER & COGNAC PARFAIT** 18

*toasted brioche, cornichons*

**ROASTED FIGS** 20

*prosciutto, Heysen blue cheese, vincotto*

• MAINS •

**DUDLEY PIE OF THE DAY** 24

**PANFRIED FISH OF THE DAY** 32

*asparagus, mushrooms, thyme, chives, five spice*

**LINGUINE VONGOLE** 28

*white wine, tomato, garlic, chilli, herbs*

**ZUCCHINI FLOWER CASARECCIA** 26

*buffalo mozzarella, garlic, chilli, parmesan*

**CRUMBED VEAL SCHNITZEL** 29

*peperonata, lemon oil*

**CHARGRILLED PORTUGUESE CHICKEN** 29

*roasted potatoes, yoghurt dressing, herb oil*

**250G SCOTCH FILLET** 32

**300G SIRLOIN** 36

**800G RIVERINE RIB EYE** 85

*watercress & red wine jus*

• SIDES •

**MASH** *chives* 7

**SHOESTRING FRIES** *mayonnaise* 8.50

**ONION RINGS** *tomato relish* 6

**SWEET POTATO FRIES** *tzatziki* 9

**MIXED LEAF SALAD** 7

**STEAMED GREENS** *lemon oil* 9

