

THE
Garden

AT THE LORD DUDLEY

FOR THE TABLE

Warm Bread <i>Pepe Saya Butter</i>	\$3
House Marinated Olives	\$6.5
Sydney Rock Oysters <i>Natural or Red wine & shallot vinaigrette</i>	1/2 doz \$18 / 1 doz \$34

STARTERS

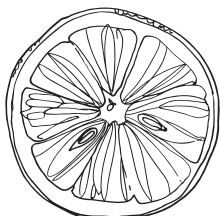
MAINS

Charred Baby Gem	\$14
<i>Soft Boiled Egg, anchovies, salad cream, pangrattato</i>	
Cured Salmon	\$16
<i>Pickled onion, horseradish crème fraiche, blinis</i>	
Duck Rillette	\$18
<i>Cornichons, crostini, chervil</i>	
Panfried Gnocchi	entree \$22
<i>Shaved Australian truffle, sage beurre noisette</i>	
	main \$34

Dudley Pie of the Day	\$24
Potato Scaled Blue Eyed Cod	\$28
<i>Jerusalem artichoke, white anchovies, brussel sprout leaves, capers, citrus & verjus dressing</i>	
Crumbed Veal Cutlet	\$29
<i>Jacket potato, bacon, spring onion, black pepper sour cream</i>	
Mirrool Creek Lamb Rack	\$36
<i>Ratatouille, King Edward potato crisps, roast tomato puree, tarragon jus</i>	
300g Jacks Creek Sirloin	\$38
<i>Thrice cooked chips, caramelised onion, red wine jus</i>	



SIDES	Creamy Mash <i>Chives</i>	\$7
	Thrice Cooked Chips	\$9
	Cauliflower & Cheese Gratin	\$9
	Mixed Leaf <i>House dressing</i>	\$9
	Sauteed Pine Mushrooms & Goats Curd	\$11



Sticky Date Ice Cream Sandwich	\$12
Citrus Flourless Chocolate Cake	\$12
Selection of Cheese	\$18.5

DESSERT
+
CHEESE



THE
Garden

AT THE LORD DUDLEY