

THE  
*Garden*

AT THE LORD DUDLEY

FOR THE TABLE

Garlic Bread	\$4.5
House Marinated Olives	\$6.5
Sydney Rock Oysters <i>Nam jim dressing</i>	1/2 doz \$21 / 1 doz \$36

STARTERS

Confit Duck <i>Braised red cabbage, watercress, hazelnuts</i>	\$20
Braised Leeks <i>Parmesan &amp; thyme</i>	\$15
Cured Meats <i>San Daniele Prosciutto, Bresaola, Salumi, cornichons &amp; lavosh</i>	\$18
Seared Scallops <i>Basil pesto, mustard cress</i>	\$20
Hiramasa Kingfish Cerviche <i>Chervil, pomegranate, orange &amp; lime dressing</i>	\$22

MAINS

Dudley Pie of the Day	\$24
Panfried Fish of the Day <i>Peperonata, fried green herbs, lemon</i>	\$30
Prawn Linguine <i>Rocket, cherry tomatoes, garlic, chilli, parmesan</i>	\$26
Roast Spatchcock <i>Dutch carrots, leeks, asparagus, jus</i>	\$32
Pork Belly <i>Cauliflower puree, celeriac crisps, green apple, raddish, apple jus</i>	\$32
350g Riverine T-Bone	\$32
400g Riverine Rib Eye <i>Watercress &amp; red wine jus</i>	\$36



SIDES

Creamy Mash <i>Chives</i>	\$7
Shoestring Fries <i>Aioli</i>	\$4.5 / 8.5
Hand Cut Chips	\$6
Iceberg & Parmesan Salad <i>Crispy speck &amp; chardonnay vinaigrette</i>	\$9
Steamed Greens <i>Lemon oil</i>	\$9



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