

THE
Garden

AT THE LORD DUDLEY

FOR THE TABLE

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

STARTERS

Bocconcini & Tomato <i>Eschalots, watercress & parsley oil</i>	\$18
Roast Beetroot & Pumpkin Tart <i>Caramelised onion, persian feta, watercress</i>	\$18
Crumbed Crab Cakes <i>Spanner crab, coriander, parsley, rocket, aioli</i>	\$19
Beef Carpaccio <i>Rocket, parmesan, black truffle grapeseed oil</i>	\$20

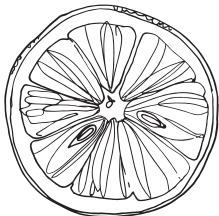


MAINS

Dudley Pie of the Day	\$24
Sautéed Portobello Mushroom <i>Pumpkin puree, currants, stracciatella, burnt butter, crispy sage</i>	\$25
Panfried Ocean Trout <i>Broad beans, snow pea sprouts, capers, fried herbs, beurre noisette, pangrattato</i>	\$30
Prawn Linguine <i>Rocket, cherry tomatoes, garlic, chilli, parmesan</i>	\$26
Crumbed Veal Cutlet <i>Shaved fennel, red grapes, parsley, lemon oil</i>	\$29
Mirrool Creek Lamb Rump <i>Wild mixed mushrooms, pea puree, jus</i>	\$32
Butcher's Cut <i>Hand cut chips, watercress, peppercorn jus</i>	\$M.P

SIDES

Creamy Mash <i>Chives</i>	\$7
Shoestring Fries <i>Aioli</i>	\$8.5
Rocket, Pear & Parmesan <i>House dressing</i>	\$9
Steamed Greens <i>Almond butter</i>	\$9



Sticky Date Pudding	\$13
Dark Chocolate Brownie	\$14
Selection of 3 Cheeses	\$22

DESSERT
+
CHEESE



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