

THE
Garden

AT THE LORD DUDLEY

• FOR THE TABLE •

GARLIC BREAD 4.50 | PLAIN BREAD 1.50
HOUSE MARINATED OLIVES 6.50
SYDNEY ROCK OYSTERS 1/2 DOZ 21 | 1 DOZ 36
nim jim dressing

• STARTERS •

PICKLED BEETROOT & WATERCRESS SALAD 14
freakah, Meredith pepperberry goats cheese, parsley,
pistachios

PEA & MINT ARANCINI 15
parmesan, tomato ragu

SEARED SCALLOPS IN HALF SHELL 24
sauteed tomatoes, chervil, sherry vinegar, frisee

SALMON RILLETTE 22
cornichons, crostini

LAMB MEATBALLS 16
tzatziki, grilled pita bread

ANTIPASTO 18
san daniele proscuito, bresola, fennel & garlic salumi,
olives, grilled capsicum

• MAINS •

DUDLEY PIE OF THE DAY 24

PANFRIED FISH OF THE DAY 32
peperonata, chervil, lemon

SPANNER CRAB & PRAWN LINGUINE 27
tomato, garlic, chilli, lemon, pangratatto, herbs

MIRROOL CREEK LAMB CUTLETS 39
herb rub, sweet potato mash, green beans, red wine jus

250G CRUMBED PORK CHOP 29
creamed spinach, lemon

350G RIVERINE T-BONE 32
400G RIVERINE RIB EYE 36
watercress & red wine jus

• SIDE DISHES •

CREAMY 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

