

LUDLOW

TO START

HOUSE BAKED BREAD v	14
Cooked to order, confit garlic & rosemary, whipped butter	
OYSTERS	18 / 36 / 72
Freshly shucked, classic condiments	
KINGFISH CRUDO	24
Pickled fennel, citrus, green onion, first press olive oil	
HUMMUS & WARM CHICKPEA v	20
First press olive oil, chives, red onion, fried curry leaves, charred flatbread	
SPICED SWEET POTATO CIGARS (3) v	16
Kaffir lime salt	
HALF SHELL SCALLOPS (MINIMUM 3)	8EA
Curried brown butter, cauliflower purée, bacon crumb	

CHARCUTERIE

MINIMUM ORDER 3

PROSCIUTTO	10	VICTORIAN	12
DI PARMA (40G)		MARINATED OLIVES	
COPOCOLLO (40G)	12	PISTACHIO &	16
SAUCISSON SEC (40G)	10	PORK TERRINE	
TARTUFO SALUMI (40G)	14	BOQUERONES	12
		WHITE ANCHOVIES	
WAGYU BRESAOLA (40G)	18	BURRATA	12

SKEWERED

COOKED TO ORDER OVER COALS ON A HIBACHI GRILL
3 PER SERVE

MOOLOOLABA PRAWNS	22
Chilli sambal & lime	
FREE RANGE CHICKEN	18
Peanut satay sauce	
GLAZED LAMB	18
Citrus yoghurt	

MAINS

CRAB LINGUINE	38
Lobster oil, kombu, chive, garlic	
SPICED PUMPKIN & ZUCCHINI v	29
Pearl couscous, harissa & herb, garlic yoghurt	
GRILLED SWORDFISH	36
White onion soubise, asparagus, cavolo nero, jus gras	
ROASTED FREE RANGE CHICKEN	34
Sweetcorn purée, charred leek, charred corn salsa, smoked chorizo crumb	
ROLLED LAMB SHOULDER	36
Slow cooked lamb, whipped chickpea, bulgur wheat, tomato, parsley, lamb jus	
OMUGI BEEF SHORTTRIB	48
400G, served on the bone, slow cooked peppers, chermoula, pickled shallots	

FROM THE GRILL

SERVED WITH FRIES & CHOICE OF SAUCE:
BÉARNAISE | BORDELAISE | CAFÉ DE PARIS

WHOLE ROASTED BABY SNAPPER	45
Sauce vierge, coriander, cherry tomato	
PASTURE FED:	
200G AUSTRALIAN FULL BLOOD BLACK ANGUS EYE FILLET	52
250G SOUTHERN RANGES BLACK ANGUS STRIPLOIN	45
300G SOUTH GIPPSLAND MS+4 SCOTCH FILLET	65
GRAIN FED:	
300G OMUGI BLACK ANGUS MS+4 SIRLOIN	58
1.1KG 70 DAY GRAIN FED T-BONE MS+4 (FOR UP TO 4)	160

SIDES

SHOESTRING FRIES v	10
DUCK FAT POTATOES	16
Sauce persillade	
CRISP ICEBERG WEDGE v	8
Buttermilk & herb dressing, shallot, chive	
GREEN LEAVES & PECORINO v	12
Balsamic, olive oil	
HEIRLOOM CARROTS v	14
Lemon & parsley ricotta	

V - VEGETARIAN

If you have any allergies or food requirements please advise your server
A 15% surcharge applies on public holidays, merchant card transactions incur a 1.4% surcharge



COCONUT	18
Caramelised pineapple, mango, lime, lychee	
JAM & RICOTTA DOUGHNUTS	16
Raspberry jam, lime sugar, whipped cream	
CHOCOLATE & BANANA CARAMEL	18
Chocolate malt ice cream	
VANILLA CRÈME BRULÉE	15
Orange madeleine, pistachio	
CHEESE	34
Selection of local & European cheeses	

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