

TO START

HOUSE BAKED BREAD TO SHARE v Cooked to order, confit garlic & rosemary, whipped butter	16
HUMMUS & WARM CHICKPEA v First press olive oil, red onion, tomato, cucumber, fried curry leaves, charred flatbread	22
KINGFISH CRUDO Hiramasa Kingfish, grilled nectarine, native lime, basil	26
BURRATA v Charred zucchini, pickled artichoke, sourdough, salsa verde	24
HALF SHELL SCALLOPS (3) Apple, witlof, lemon, caviar	24
PRAWN FIRECRACKERS (3) Mooloolaba King prawns, Chilli & lime	25
SELECTION OF CHARCUTERIE Prosciutto di Parma, saucisson sec, Wagyu bresaola, pork terrine, pickles, sourdough	49

BAR SNACKS

MARINATED VICTORIAN OLIVES v	12
POTATO FRITTERS v Paprika mayonnaise	12
CRAB SLIDERS Blue swimmer crab, lime & coriander mayonnaise, iceberg lettuce, old bay seasoning	20
PARFAIT BUN Chicken liver parfait, chive & quince	22
SMOKED BEEF CROQUETTES Potato aioli	18

V - VEGETARIAN VG - VEGAN

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.

LUDLOW

FROM THE GRILL

SERVED WITH FRIES & CHOICE OF SAUCE: BÉARNAISE, BORDELAISE OR CAFÉ DE PARIS BUTTER	
PASTURE FED:	
RED GUM CREEK BLACK ANGUS STRIPLOIN (250G)	45
SOUTH GIPPSLAND SCOTCH FILLET (300G)	65
GRAIN FED:	
AUSTRALIAN FULL BLOOD BLACK ANGUS SIRLOIN (300G)	58
70 DAY RIB EYE (700G) SUITABLE FOR 2	130

MAINS

ROASTED SNAPPER FILLET Cavelo nero, wombok, cherry tomato, shallot, sauce vierge	37
CRAB LINGUINE Lobster oil, kombu, chive, garlic	38
HUMPTY DOO BARRAMUNDI FILLET Fennel & prawn bisque, saffron potato	37
FREE RANGE HALF CHICKEN Mashed potato, spinach, bacon butter sauce	34
GLAZED CAULIFLOWER STEAK vg Green tahini, harissa braised chickpea & kale	32
ROLLED LAMB SHOULDER Smoked eggplant, cucumber, coriander, sesame, preserved lemon labneh	38
FREE RANGE PORK CUTLET 350g Scottsdale pork cutlet cooked on the hibachi cabbage & chilli slaw, sesame, lime	36

PUB CLASSICS

LUDLOW PRESSED BURGER 180G Wagyu beef pattie, American cheese, onion, beer battered pickle, mustard, ketchup, fries	30
CHICKEN SCHNITZEL Cabbage, fennel & onion slaw, chicken jus, lemon	28
BEER BATTERED FLATHEAD FILLET House pickles, tartar sauce, chips	32

SKEWERS OVER HOT COALS

COOKED TO ORDER ON THE HIBACHI GRILL

SPICED SQUID (3) XO sauce	20
FREE RANGE CHICKEN (3) Peanut satay sauce	20
PORK BELLY (3) Spiced soy glaze	22

SIDES

SHOESTRING FRIES v	12
DUCK FAT POTATO GRATIN Sauce persillade	16
CRISP ICEBERG WEDGE v Buttermilk & herb dressing, shallot, chive	12
BROCCOLINI v Chilli, garlic	12
ROCKET & PEAR SALAD v Roasted walnut	14

DESSERTS AVAILABLE - PLEASE ASK OUR TEAM