

TO START	
HOUSE BAKED BREAD TO SHARE <small>v</small> Cooked to order, confit garlic & rosemary, whipped butter	16
HUMMUS & WARM CHICKPEA <small>v</small> First press olive oil, red onion, tomato, cucumber, fried curry leaves, charred flatbread	22
BRAISED OCTOPUS Garlic, potato, onion, tomato & caper	26
BURRATA <small>v</small> Charred zucchini, confit tomato, olive, grilled sourdough, basil	24
HALF SHELL SCALLOPS <small>(3)</small> Cauliflower, bacon butter sauce	24
SELECTION OF CHARCUTERIE Prosciutto di parma, saucisson sec, tartufo salami, wagyu bresaola, pork terrine, pickles, sourdough	49

BAR SNACKS	
MARINATED VICTORIAN OLIVES <small>v</small>	12
PARFAIT BUN Choux pastry, chicken liver parfait, quince, onion jam	22
POTATO CAKES <small>v</small> Kelp Béarnaise	16
CRAB SLIDERS Blue swimmer crab, lime & coriander mayonnaise, iceberg lettuce, old bay seasoning	22
PRAWN FIRECRACKERS Mooloolaba King prawns, chilli & lime	25
SMOKED BEEF CROQUETTES Red pepper ketchup	18

V - VEGETARIAN VG - VEGAN
If you have any allergies or food requirements please advise your server.

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 <small>250G</small>	45
SOUTH GIPPSLAND SCOTCH FILLET <small>300G</small>	65
GRAIN FED:	
AUSTRALIAN FULL BLOOD BLACK ANGUS SIRLOIN <small>300G</small>	58
70 DAY AGED RIB EYE <small>850G SUITABLE FOR 2</small>	150

MAINS	
HUMPTY DOO BARRAMUNDI FILLET Pressed potato, seaweed emulsion, fennel & caviar	37
CRAB LINGUINE Lobster oil, kombu, chive, garlic	38
GLAZED CAULIFLOWER STEAK <small>vg</small> Green tahini, braised chickpeas & kale	32
FREE RANGE HALF CHICKEN Slow braised leek, mushroom ravioli, tarragon jus	34
NDUJA BRAISED SHORT RIB Pickled bullhorn pepper, smoked capsicum sauce, potato fondant	44
FREE RANGE PORK CUTLET 350g Scottsdale pork cutlet cooked on the hibachi, cabbage & chilli slaw, sesame, coriander, lime	36
SLOW COOKED LAMB SHOULDER <small>SUITABLE FOR 2</small> Herb & garlic toum, triple cooked duck fat potatoes	95

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

SKEWERS OVER HOT COALS	
COOKED TO ORDER ON THE HIBACHI GRILL	
SPICED SQUID <small>(3)</small> XO sauce	20
FREE RANGE CHICKEN <small>(3)</small> Peanut satay sauce	20
PORK BELLY <small>(3)</small> Spiced soy glaze	22

SIDES	
SHOESTRING FRIES <small>v</small>	12
TRIPLE COOKED DUCK FAT POTATOES Garlic & rosemary	15
BROCCOLINI <small>v</small> Chilli, garlic	14
ROCKET & PEAR SALAD <small>v</small> Roasted walnut	14
ICEBURG <small>v</small> Buttermilk, chives, shallots	12

DESSERTS AVAILABLE - PLEASE ASK OUR TEAM
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10% surcharge applies on Sundays. 15% surcharge applies on public holidays.
Merchant card transactions incur a 1.4% surcharge.