

LUDLOW

TO START

HOUSE BAKED BREAD v	14
Cooked to order, confit garlic & rosemary, whipped butter	
SEA BREAM CRUDO	24
Coconut, lime leaf & Thai basil oil, salted peanut	
HUMMUS & WARM CHICKPEA v	22
First press olive oil, red onion, fried curry leaves, chives, charred flatbread	
BURRATA	24
Charred zucchini, pickled artichoke, salsa verde, basil leaf, sourdough	
HALF SHELL SCALLOPS (MINIMUM 3)	8EA
Curried brown butter, cauliflower purée, bacon crumb	

SKEWERED

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

MOOLOOLABA PRAWNS - Chilli sambal, lime	22
FREE RANGE CHICKEN - Peanut satay sauce	18
PORK BELLY - Spiced soy glaze	20
SQUID - XO sauce	20

CHARCUTERIE

PROSCIUTTO DI PARMA (40G)	10	VICTORIAN MARINATED OLIVES	8
SAUCISSON SEC (40G)	12	PISTACHIO & PORK TERRINE	15
TARTUFO SALUMI (40G)	14	BOQUERONES	12
WAGYU BRESAOLA (40G)	17	WHITE ANCHOVIES	
WHIPPED TROUT ROE	12	PADRÓN PEPPERS	12

— LUDLOW SELECTION OF CHARCUTERIE 65 —

FROM THE GRILL

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

PASTURE FED:

250G RED GUM CREEK BLACK ANGUS STRIPLOIN 45

300G SOUTH GIPPSLAND SCOTCH FILLET 65

GRAIN FED:

300G AUSTRALIAN FULL BLOOD BLACK ANGUS SIRLOIN 58

700G 70 DAY GRAIN FED RIB EYE (SUITABLE FOR 2) 125

MAINS

ROASTED BARRAMUNDI FILLET	37
Fennel & prawn bisque, saffron potato	
CRAB LINGUINE	38
Lobster oil, kombu, chive, garlic	
ROASTED FREE RANGE CHICKEN	34
Half chicken, cauliflower, charred leek, macadamia, thyme jus	
SPICED PUMPKIN & ZUCCHINI v	29
Pearl couscous, harissa & herb, garlic yoghurt	
ROLLED LAMB SHOULDER	38
Smoked eggplant, preserved lemon labneh, cucumber, coriander, sesame	
SLOW BRAISED BEEF CHEEK	40
Celeriac purée, wild mushroom, Jerusalem artichoke, parsley	
STEAK & BONE MARROW PIE (SUITABLE FOR 2)	72
Slow braised beef, pearl onions, lardons, mushroom, carrot	

SIDES

SHOESTRING FRIES v	12
DUCK FAT POTATOES	14
Sauce persillade	
CRISP ICEBERG WEDGE v	12
Buttermilk & herb dressing, shallot, chive	
ROCKET & PEAR SALAD v	12
Roasted walnut	
HARISSA ROASTED CAULIFLOWER v	14
Chermoula	
WARM GREEN BEANS v	14
Pesto, almonds	

FEED ME

LET US CHOOSE A SELECTION OF DISHES FOR YOU
75PP (2-12 PEOPLE)

DESSERTS

CARAMELISED APPLE TART	16
Cinnamon bun ice cream, fresh apple	
WARM CHOCOLATE FONDANT	17
Whipped caramel ganache	
HOUSE MADE CITRUS TART	16
Vanilla meringue, yoghurt sorbet	
VANILLA CRÈME BRULÉE	14
Pistachio madeleine	
CHEESE	22
Selection of local & European cheeses	

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