

# LUDLOW

## TO START

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

## SKEWERED

COOKED TO ORDER OVER COALS ON A HIBACHI GRILL

MOOLOOLABA PRAWNS (3) Chilli sambal & lime	22
FREE RANGE CHICKEN (3) Peanut satay sauce	18
GLAZED LAMB (3) Citrus yoghurt	18

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

## MAINS

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

## FROM THE GRILL

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

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

## CHARCUTERIE

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

## SIDES

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

## DESSERTS

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