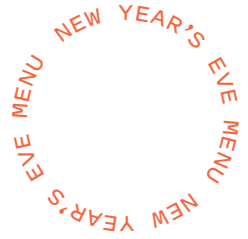


LUDLOW

NEW YEAR'S EVE MENU



TWILIGHT DINING

CHOICE OF ENTRÉE

OYSTERS

Freshly shucked, traditional condiments

CEVICHE

Coriander, green onion, finger lime, crispy garlic

SPICED SWEET POTATO CIGAR

Kaffir lime salt

PROSCIUTTO & BUFFALO CURD

Cucumber, melon, virgin olive oil, charred sourdough

SHARED MAINS

ROASTED HAZELDENE CHICKEN

Truffle jus gras

SLOW COOKED LAMB BANJO

Chermoula, lamb jus

ROASTED WHOLE SNAPPER

Sauce vierge, charred leeks

SIDES

DUCK FAT POTATOES

Sauce persillade

SPLIT GREEN PEA SALAD

Pearl onion & lemon

GREEN LEAVES & PECORINO

CHOICE OF DESSERT

CHOCOLATE & BANANA CARAMEL TART

Malt ice cream

GRILLED STONE FRUIT & HONEYCOMB PAVLOVA

Crème chantilly, passionfruit

LATE DINING

SHARED ENTRÉES

OYSTERS

Freshly shucked, traditional condiments

MOOLOOLABA PRAWN SKEWER

Chilli sambal, lime

SPLICED SWEET POTATO CIGAR

Kaffir lime salt

PROSCIUTTO & BUFFALO CURD

Cucumber, melon, virgin olive oil, charred sourdough

SHARED MAINS

ROASTED HAZELDENE CHICKEN

Truffle jus gras

SLOW COOKED LAMB BANJO

Chermoula, lamb jus

ROASTED WHOLE SNAPPER

Sauce vierge, charred leeks

SIDES

DUCK FAT POTATOES

Sauce persillade

SPLIT GREEN PEA SALAD

Pearl onion & lemon

GREEN LEAVES & PECORINO

CHOICE OF DESSERT

CHOCOLATE & BANANA CARAMEL TART

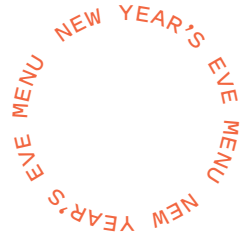
Malt ice cream

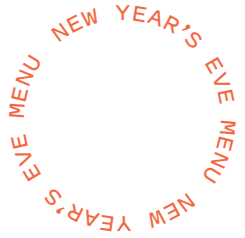
GRILLED STONE FRUIT & HONEYCOMB PAVLOVA

Crème chantilly, passionfruit

LOCAL CHEESE SELECION

Fruit bread, lavosh





VEGETARIAN

CHOICE OF ENTRÉE

SPICED SWEET POTATO CIGAR

Kaffir lime salt

PRESSED VEGETABLE TERRINE

Truffle & chive vinaigrette, frisée leaf

MAIN

SPRING VEGETABLE RISOTTO

Broad bean, green pea, zucchini flower, artichoke,
green onion, spinach

DESSERT

VEGAN STICKY DATE PUDDING

Vegan vanilla ice cream