

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

BAR SNACKS	
MARINATED VICTORIAN OLIVES <small>v</small>	12
PARFAIT BUN	22
Choux pastry, chicken liver parfait, quince, onion jam	
POTATO CAKES <small>v</small>	16
Whipped cod roe, extra virgin olive oil	
CRAB SLIDERS	20
Blue swimmer crab, lime & coriander mayonnaise, iceberg lettuce, old bay seasoning	
PRAWN FIRECRACKERS <small>(3)</small>	25
Mooloolaba King prawns, chilli & lime	
SMOKED BEEF CROQUETTES	18
Red pepper ketchup	

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>700G SUITABLE FOR 2</small>	130

MAINS	
HAPUKA FILLET	37
Pressed potato, seaweed emulsion, fennel & caviar	
CRAB LINGUINE	38
Lobster oil, kombu, chive, garlic	
GLAZED CAULIFLOWER STEAK <small>vg</small>	32
Green tahini, braised chickpeas & kale	
FREE RANGE HALF CHICKEN	34
Slow braised leek, mushroom ravioli, tarragon jus	
NDUJA BRAISED SHORT RIB	44
Pickled bullhorn pepper, smoked capsium sauce	
FREE RANGE PORK CUTLET	36
350g Scottsdale pork cutlet cooked on the hibachi, cabbage & chilli slaw, sesame, lime	
SLOW COOKED LAMB SHOULDER <small>SUITABLE FOR 2</small>	89
Herb & garlic toum, triple cooked duck fat potatoes	

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

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	15
Garlic & rosemary	
BROCCOLINI <small>v</small>	12
Chilli, garlic	
ROCKET & PEAR SALAD <small>v</small>	14
Roasted walnut	
CHARRED SUGARLOAF CABBAGE <small>v</small>	16
Garlic butter	

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.