

LUDLOW

TO START

HOUSE BAKED BREAD TO SHARE v Cooked to order, confit garlic & rosemary, whipped butter	16
HUMMUS & WARM CHICKPEA v First press olive oil, red onion, fried curry leaves, chives, charred flatbread	22
BURRATA v Charred zucchini, pickled artichoke, salsa verde, basil leaf, sourdough	24
HALF SHELL SCALLOPS (3) Curried brown butter, cauliflower purée, bacon crumb	24
SPICED LAMB CIGARS (3) Green tahini, toasted pine nut	22
SELECTION OF CHARCUTERIE Prosciutto di Parma, saucisson sec, Wagyu bresaola, pork terrine, olives, pickles	46

SKEWERS OVER HOT COALS

COOKED TO ORDER ON A HIBACHI GRILL
3 PER SERVE

MOOLOOLABA PRAWNS - Chilli sambal, lime	24
FREE RANGE CHICKEN - Peanut satay sauce	20
PORK BELLY - Spiced soy glaze	22

— PUB CLASSICS —

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

FROM THE GRILL

PASTURE FED:

250G RED GUM CREEK BLACK ANGUS STRIPLOIN 45

300G SOUTH GIPPSLAND SCOTCH FILLET 65

GRAIN FED:

300G AUSTRALIAN FULL BLOOD 58

BLACK ANGUS SIRLOIN

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

SERVED WITH FRIES & CHOICE OF SAUCE:

BÉARNAISE | BORDELAISE | CAFÉ DE PARIS BUTTER

MAINS

ROASTED BARRAMUNDI FILLET Fennel & prawn bisque, saffron potato	37
CRAB LINGUINE Lobster oil, kombu, chive, garlic	38
ROASTED FREE RANGE CHICKEN Half chicken, cauliflower, charred leek, macadamia, thyme jus	34
SPICED PUMPKIN & ZUCCHINI v Pearl couscous, harissa & herb, garlic yoghurt	29
ROLLED LAMB SHOULDER Smoked eggplant, preserved lemon labneh, cucumber, coriander, sesame	38
SLOW BRAISED BEEF CHEEK Celeriac purée, wild mushroom, Jerusalem artichoke, parsley	40
STEAK & BONE MARROW PIE SUITABLE FOR 2 Slow braised beef, pearl onion, lardons, mushroom, carrot	69

SIDES

SHOESTRING FRIES v	12
DUCK FAT POTATO GRATIN Sauce persillade	16
CRISP ICEBERG WEDGE v Buttermilk & herb dressing, shallot, chive	12
ROCKET & PEAR SALAD v Roasted walnut	14
HARISSA ROASTED CAULIFLOWER v Chermoula	14
WARM GREEN BEANS v Pesto, almonds	14

FEED ME

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

DESSERTS

CARAMELISED APPLE TART Cinnamon bun ice cream, fresh apple	16
WARM CHOCOLATE FONDANT Whipped caramel ganache	18
HOUSE MADE CITRUS TART Vanilla meringue, yoghurt sorbet	17
VANILLA CRÈME BRULÉE Pistachio madeleine	15
CHEESE Selection of local & European cheeses	30

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