

LUDLOW



ENTREÉS TO SHARE

HOUSE BAKED BREAD

Whipped butter

STEAK TARTARE

Cornichon, caper, olive, sourdough crouton

ROASTED HALF SHELL SCALLOP

Apple, lemon, witlof

BEEF SHORTRIB CROQUETTE

Potato aioli

MAIN TO SHARE

SLOW COOKED BONE-IN LAMB SHOULDER

Cucumber, coriander, pomegranate & sesame, lamb jus

SIDES FOR THE TABLE

GARLIC & ROSEMARY POTATOES

PEARL COUSCOUS, GRILLED ZUCCHINI & CARAMELISED ONION SALAD

ICEBERG WEDGE, CHIVE & YOGHURT DRESSING

DESSERT

HAZELNUT PROFITEROLE

Whipped hazelnut ganache, cinnamon ice cream,
warm chocolate sauce

\$85pp

LUDLOW



ENTREÉ

HOUSE BAKED BREAD

Whipped butter

HOUSE MADE HUMMUS

Cucumber, tomato, radish, warm chickpea, olive oil

SWEET POTATO CIGAR

Chilli sambal

MAIN

ROASTED CAULIFLOWER STEAK

Green tahini, artichoke, grilled zucchini, harisa, herb oil

DESSERT

HAZELNUT PROFITEROLE

Whipped hazelnut ganache, cinnamon ice cream,
warm chocolate sauce

\$85pp



VEGETARIAN

LUDLOW



ENTRÉE

MAC N CHEESE CROQUETTES

Aioli

MAIN

ROASTED QUARTER CHICKEN

Free range chicken, fries, glazed baby carrots, gravy

DESSERT

PROFITEROLES

Vanilla ice cream, warm chocolate sauce

\$28pp 12yrs & under

