

BAR SNACKS

CRAB SLIDERS I (2)	24
Blue swimmer crab, lime & coriander mayonnaise, iceberg lettuce, old bay seasoning	
FRICKLES V	12
Crispy pickle fries & mayonnaise	
PRAWN FIRECRACKERS (3)	26
Mooloolaba king prawns, chilli & lime	
CHICKEN & MUSTARD CROQUETTES (3)	22
Paprika mayonnaise	

ENTREES

HOUSE BAKED BREAD TO SHARE V	SMALL 12	LARGE 16
Cooked to order, confit garlic & rosemary, whipped butter		
HUMMUS & WARM CHICKPEA V	22	
First press olive oil, red onion, tomato, cucumber, fried curry leaves, charred flatbread		
Add crispy slow cooked lamb +8		
KINGFISH & PEACH CRUDO A	29	
Spring onion, basil oil		
BRAISED WA OCTOPUS	26	
Garlic, potato, onion, tomato & caper		
STEAK TARTARE	24	
Capers, burger sauce & frickles		
BURRATA V	24	
Pickled eggplant, extra virgin olive oil		
HALF SHELL SCALLOPS I (3)	25	
Curried brown butter, cauliflower purée, chive		
SELECTION OF CHARCUTERIE	55	
Prosciutto di parma, saucisson sec, tartufo salami, wagyu bresaola, pork terrine, pickles, sourdough		

SKEWERS OVER HOT COALS

COOKED TO ORDER ON THE HIBACHI GRILL

FREE RANGE CHICKEN (3)	Peanut satay sauce	20
PORK BELLY (3)	Spiced soy glaze	22

MAINS

DAINTREE BARRAMUNDI FILLET	37
Green pea, bacon, spring onion, pea veloute	
CRAB LINGUINE M	38
Lobster oil, kombu, chive, garlic	
CRUMBED NEW ZEALAND DORY FILLET	42
New Zealand mussels, globe artichoke barigoule, sauce gribiche	
VICTORIAN LAMB NOISETTE	36
Spring vegetable ratatouille, basil, lamb jus	
ROAST CAULIFLOWER STEAK VG	30
Green tahini, harissa braised chickpea & kale	
FREE RANGE PORK CUTLET	38
350g Scottsdale pork cutlet cooked on the hibachi, cabbage & chilli slaw, sesame, coriander, lime	
FREE RANGE HALF CHICKEN	34
Sautéed spinach, mash potato, chorizo butter sauce	

FROM THE GRILL

SERVED WITH FRIES & CHOICE OF SAUCE: GREEN PEPPERCORN, BÉARNAISE, BORDELAISE OR CHIMICHURRI	
RED GUM CREEK BLACK ANGUS STRIPLOIN 250G	48
AUSTRALIAN FULL BLOOD BLACK ANGUS SIRLOIN 300G	60
SOUTH GIPPSLAND SCOTCH FILLET 300G	65

TO SHARE

70 DAY AGED RIB EYE 850G	155
Honey glazed carrots, triple cooked duck fat potatoes, sautéed spinach with choice of sauce	
SLOW COOKED LAMB SHOULDER	105
Herb & garlic toum, chimichurri, triple cooked duck fat potatoes, rocket & smoked almond salad	

PUB CLASSICS

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

SIDES

FRIES V	12
TRIPLE COOKED DUCK FAT POTATOES	15
Garlic & rosemary	
GARDEN SALAD V	12
Cucumber, tomato, onion	
BROCCOLINI V	15
Chilli, garlic	
GLAZED CARROTS V	16
Honey, feta, thyme	
ROCKET & PARMESAN SALAD V	15
Smoked almond dressing	

DESSERTS

HAZELNUT PROFITEROLE	18
Cinnamon ice cream, hazelnut ganache, warm chocolate sauce	
BANOFFEE	16
Chocolate, banana caramel, peanut, chantilly	
VANILLA & MANGO PANNA COTTA	16
Mango & mint salsa, macadamia	
CHEESE	30
Selection of local & European cheese	

V-VEGETARIAN VG-VEGAN

SEAFOOD: A-AUSTRALIAN I-IMPORTED M-MIXED ORIGIN

If you have any allergies or food requirements please advise your server

10% surcharge applies on Sundays. 15% surcharge applies on public holidays.

LUDLOW