

BAR SNACKS

MARINATED VICTORIAN OLIVES v	12
CRAB SLIDERS I (2) Blue swimmer crab, lime & coriander mayonnaise, iceberg lettuce, old bay seasoning	24
HAM & CHEESE GOUGÈRES (3) Savoury choux bun, gruyere bechamel bacon crumb	18
PRAWN FIRECRACKERS A (3) Mooloolaba King prawns, chilli & lime	26
CHICKEN & MUSTARD CROQUETTES (3) Paprika mayonnaise	22

ENTREES

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, tomato, cucumber, fried curry leaves, charred flatbread	22
BRAISED WA OCTOPUS A Garlic, potato, onion, tomato & caper	26
BURRATA v Slow cooked Autumn vegetable ratatouille, basil, olive	24
HALF SHELL SCALLOPS I (3) Seared scallops, red chimichurri, crispy bacon	25
SELECTION OF CHARCUTERIE Prosciutto di parma, saucisson sec, tartufo salami, Wagyu bresaola, pork terrine, pickles, sourdough	55

SKEWERS OVER HOT COALS

COOKED TO ORDER ON THE HIBACHI GRILL

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

LUDLOW

MAINS

DAINTREE BARRAMUNDI FILLET A Confit leek, chorizo butter sauce, charred onion	37
CRAB LINGUINE M Lobster oil, kombu, chive, garlic	38
ROAST CAULIFLOWER STEAK VG Green tahini, harissa braised chickpea & kale	30
DUCK LEG CONFIT Braised white beans, pancetta, garlic & parsley	37
NDUJA BRAISED SHORT RIB Pickled bullhorn pepper, smoked capsicum sauce, potato fondant	46
FREE RANGE PORK CUTLET 350g Scottsdale pork cutlet cooked on the hibachi, cabbage & chilli slaw, sesame, coriander, lime	38
FREE RANGE HALF CHICKEN Sauteed spinach, mash potato, jus gras	34

FROM THE GRILL

SERVED WITH FRIES & CHOICE OF SAUCE: BÉARNAISE, BORDELAISE OR CAFÉ DE PARIS BUTTER	
RED GUM CREEK BLACK ANGUS STRIPLOIN 250G	48
AUSTRALIAN FULL BLOOD BLACK ANGUS SIRLOIN 300G	59
SOUTH GIPPSLAND SCOTCH FILLET 300G	65
SUITABLE TO SHARE: 70 DAY AGED RIB EYE 850G Honey glazed carrots, triple cooked duck fat potatoes, sauteed spinach with red wine jus or Béarnaise sauce	150
SLOW COOKED LAMB SHOULDER Herb & garlic toum, triple cooked duck fat potatoes, rocket & smoked almond salad	105

PUB CLASSICS

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

SIDES

SHOESTRING FRIES v	12
TRIPLE COOKED DUCK FAT POTATOES Garlic & rosemary	15
HONEY GLAZED CARROTS v Brown butter & chive	14
BROCCOLINI v Chilli, garlic	14
ROCKET & PARMESAN SALAD v Smoked almond dressing	15

DESSERTS

HAZELNUT PROFITEROLE Cinnamon ice cream, hazelnut ganache, warm chocolate sauce	18
TREACLE TART Candied orange, vanilla ice cream	16
VANILLA CRÈME BRÛLÉE Pistachio madeleine	15
CHEESE Selection of local & European cheese	30

V-VEGETARIAN VG-VEGAN

(SEAFOOD) A-AUSTRALIAN I-IMPORTED M-MIXED ORIGIN

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