

TO START	
HOUSE BAKED BREAD TO SHARE v	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	
BRAISED WA OCTOPUS	26
Garlic, potato, onion, tomato & caper	
KINGFISH TARTARE	26
Shallot, cucumber, soy jelly, sesame, crisp rice paper	
BURRATA v	24
Charred zucchini, confit tomato, olive, grilled sourdough, basil	
HALF SHELL SCALLOPS (3)	24
Seared scallops, red chimichurri, crispy bacon	
SELECTION OF CHARCUTERIE	50
Prosciutto di parma, saucisson sec, tartufo salami, wagyu bresaola, pork terrine, pickles, sourdough	

BAR SNACKS	
MARINATED VICTORIAN OLIVES v	12
HOUSE MADE PORK SCRATCHINGS	12
Lemongrass & lime salt	
PRESSED POTATO CAKES v	16
Seaweed mayonnaise	
CRAB SLIDERS (2)	24
Blue swimmer crab, lime & coriander mayonnaise, iceberg lettuce, old bay seasoning	
PRAWN FIRECRACKERS (3)	26
Mooloolaba King prawns, chilli & lime	
CHICKEN & MUSTARD CROQUETTES (3)	22
Paprika mayonnaise	

V - VEGETARIAN
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 250G	46
SOUTH GIPPSLAND SCOTCH FILLET 300G	65
GRAIN FED:	
AUSTRALIAN FULL BLOOD BLACK ANGUS SIRLOIN 300G	58
70 DAY AGED RIB EYE 850G SUITABLE FOR 2	150

MAINS	
BABY BARRAMUNDI FILLET	37
Spring pea velouté, artichoke, fennel, lemon	
CRAB LINGUINE	38
Lobster oil, kombu, chive, garlic	
CARAMELISED SPRING VEGETABLE TART v	30
Fennel, tomato, artichoke & saffron, soft herb salad	
FREE RANGE HALF CHICKEN	34
Sauteed spinach, mash potato, bacon butter sauce	
NDUJA BRAISED SHORT RIB	44
Pickled bullhorn pepper, smoked capsicum sauce, potato fondant	
FREE RANGE PORK CUTLET	37
350g Scottsdale pork cutlet cooked on the hibachi, cabbage & chilli slaw, sesame, coriander, lime	
SLOW COOKED LAMB SHOULDER SUITABLE FOR 2	95
Herb & garlic toum, triple cooked duck fat potatoes, rocket & smoked almond salad	

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

SKEWERS OVER HOT COALS	
COOKED TO ORDER ON THE HIBACHI GRILL	
SPICED SQUID (3) XO sauce	20
FREE RANGE CHICKEN (3) Peanut satay sauce	20
PORK BELLY (3) Spiced soy glaze	22

SIDES	
SHOESTRING FRIES v	12
TRIPLE COOKED DUCK FAT POTATOES	15
Garlic & rosemary	
BROCCOLINI v	14
Chilli, garlic	
ROCKET & PARMESAN SALAD v	14
Smoked almond dressing	
CRISP ICEBERG WEDGE v	12
Buttermilk & herb dressing, shallot, chive	

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.