

## 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 STRIPOIN 250G

46

SOUTH GIPPSLAND SCOTCH FILLET 300G

65

### GRAIN FED:

AUSTRALIAN FULL BLOOD BLACK ANGUS

58

SIRLOIN 300G

70 DAY AGED RIB EYE 850G SUITABLE FOR 2

150

## MAINS

### BABY BARRAMUNDI FILLET

Spring pea velouté, artichoke, fennel, lemon

37

### CRAB LINGUINE

Lobster oil, kombu, chive, garlic

38

### CARAMELISED SPRING VEGETABLE TART v

Fennel, tomato, artichoke & saffron, soft herb salad

30

### FREE RANGE HALF CHICKEN

Sauteed spinach, mash potato, bacon butter sauce

34

### NDUJA BRAISED SHORT RIB

Pickled bullhorn pepper, smoked capsicum sauce, potato fondant

44

### FREE RANGE PORK CUTLET

350g Scottsdale pork cutlet cooked on the hibachi, cabbage & chilli slaw, sesame, coriander, lime

37

### SLOW COOKED LAMB SHOULDER SUITABLE FOR 2

Herb & garlic toum, triple cooked duck fat potatoes, rocket & smoked almond salad

95

## PUB CLASSICS

BEER BATTERED FLATHEAD FILLET  
House pickles, tartar sauce, fries

32

CHICKEN SCHNITZEL  
Cabbage, fennel & onion slaw, chicken jus, lemon, fries

30

LUDLOW PRESSED BURGER  
180G Wagyu beef patty, American cheese, onion, beer battered pickle, mustard, ketchup, fries

30

## 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

10% surcharge applies on Sundays. 15% surcharge applies on public holidays.  
Merchant card transactions incur a 1.4% surcharge.