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 FIRECRACKER TACOS A (2) 20
QLD tiger prawns, housemade sambal, sesame, spring onion, gochujang lime mayonnaise

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

HIRAMASA KINGFISH & BLOOD ORANGE CRUDO A 29
Spring onion, basil oil

BRAISED WA OCTOPUS A 26
Garlic, potato, onion, tomato & capers

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

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

MAINS

DAINTREE BARRAMUNDI FILLET A 37
Green pea, bacon, spring onion, pea velouté

CRAB LINGUINE M 38
Lobster oil, kombu, chive, garlic

CONFIT TASMANIAN SALMON M 38
New Zealand mussels, globe artichoke barigoule, dill & chive

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:
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

LUDLOW

PUB CLASSICS

BEER BATTERED NEW ZEALAND FLATHEAD FILLET I 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 17
Meredith goat feta, honey & 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