

# BAR FOOD

11AM-LATE



## SMALL & SHARE

HOUSE DIPS 12

Grilled Turkish bread

BOWL OF MARINATED OLIVES 10

BOWL OF CHILLI & LIME CASHEWS 10

HAND CUT RUSSET CHIPS 10

Sumac salt, smoked paprika aioli

MAC'N CHEESE CROQUETTES 5 PIECES 12

Smoked cheddar, parmesan

CAMBODIAN FRIED CHICKEN WINGS 12

Honey, Sriracha sauce, crispy shallots

FRESHLY SHUCKED OYSTERS 19 / 34

Lemon, red wine shallot vinaigrette

GRILLED PRAWNS 23

Smoked paprika & lemon vinaigrette, grilled sourdough

HOUSE TERRINE 22

Pickled gherkins, grain mustard, sourdough

SALT & PEPPER CALAMARI 18

Lemon, cocktail sauce

WARM FLAT BREAD 18

Zucchini, hummus, goats cheese, edamame

STOCKMAN'S PLATTER 30

Cured meats, gherkin, cheese, olives, sourdough

## LARGE

WAGYU BEEF BURGER 23

Bacon, cheese, NY soused gherkins, fries

FISH'N CHIPS 20

Ale batter, lemon, Ludlow tartare, fries

PAN SEARED BARRAMUNDI 28

Artichoke barigoule

FRIED CHICKEN SCHNITZEL 26

Potato salad

GLAZED BEEF SHORT RIBS 25

Asian salad, crispy shallots, lime

RUSTIC BRAISED BEEF & RED WINE PIE 22

Mash, peas

PAPPARDELLE 26

Puttanesca sauce of Roma tomatoes, olives, shaved parmesan

250GM SIRLOIN STEAK 30

Grilled steak, fries, peppercorn or chimichurri sauce

## SIDES

FRENCH FRIES 10

BATTERED ONION RINGS 10

GREEN BEANS 10

Wasabi butter, garlic chives

HOUSE SALAD 10

Avocado, iceberg, cucumber, tomato

## SANDWICHES & SALADS

ROAST BEEF SANDWICH 20

Caramelised onion, roquette, sourdough, house made potato crisps

CRISPY CHICKEN SLAMMER 20

Spicy fried chicken, brioche bun, bacon, BBQ ketchup, house slaw, fries

BEETROOT, PUMPKIN  
& HUMMUS SALAD 18

Spinach, feta, cumin dressing

SALMON NIÇOISE SALAD 23

Potatoes, olives, boiled egg, tomato, green beans

## TO FINISH

SELECTION OF CHEESES 35

Lavosh, fruit bread, quince

COCONUT PANNA COTTA 17

Coffee crumble, summer berries, toasted meringue

WARM CHOCOLATE & WALNUT TORTE 14

Vanilla ice cream, raspberry coulis

HOUSE SORBET 16

Sweet shortcrust

## THE LOWDOWN

MONDAY TO FRIDAY LUNCH SPECIAL 20

Burger, fish & chips, chef's salad or pasta special  
A craft beer pint or a glass of wine

MONDAY STEAK NIGHT 20

Chef's choice of steak, salad, Béarnaise, fries  
A craft beer pot or a glass of wine

TUESDAY PIE NIGHT 20

Choice of meat or vegetable pie of the day  
A craft beer pot or a glass of wine

WEDNESDAY STEAK NIGHT 20

Chef's choice of steak, salad, Béarnaise, fries  
A craft beer pot or a glass of wine

SUNDAY ROAST 25

Chef's choice of meat, vegetables  
A craft beer pot or a glass of wine

Note: Our steak night steaks are cooked Med-Rare or Med-Well.

LUDLOW BAR  
& DINING ROOM

Note: Some of our dishes may contain traces of nuts or other allergens. If you have any allergies or food requirements please advise your waitperson

Food & drink specials may not be available on public holidays and a 10% surcharge may apply

LUDLOWBAR.COM.AU



# WINE BY THE GLASS - CARAFE 375ML

## SPARKLING & CHAMPAGNE

SEPPELT SALINGER SPARKLING NV SOUTH AUSTRALIA	9.5	
BIANCA VIGNA PROSECCO DOC NV ITALY	11.5	
JANSZ SPARKLING ROSE NV, TAS TASMANIA	12	
POL ROGER BRUT RESERVE NV Epernay FRANCE	20	

## WHITE

AZAHARA MOSCATO NV Murray Darling VICTORIA	9	
821 SOUTH SAUVIGNON BLANC 2016 Marlborough NEW ZEALAND	9	22.5
HAHA SAUVIGNON BLANC 2016 Marlborough NEW ZEALAND	10	25
KUMEU RIVER VILLAGE PINOT GRIS 2014 Kumeu NEW ZEALAND	11	27.5
ST HUBERT'S CHARDONNAY 2016 Yarra Valley VICTORIA	12	30
O'LEARY WATERVALE RIESLING 2016 Clare Valley SOUTH AUSTRALIA	11	27.5
WHITE STRIPES PINOT GRIGIO 2016 King Valley VIC	11	27.5
TWR RIESLING PINOT GRIS 2016 Marlborough NEW ZEALAND	12	30

## ROSÉ

RAMEAU D'OR GOLDEN BOUGH ROSÉ 2016 Provence FRANCE	12	30
--	----	----

## RED

RED CLAW PINOT NOIR 2016 Mornington Peninsula VICTORIA	12	30
SANDPIPER MERLOT 2015 Barossa SOUTH AUSTRALIA	10	25
MOJO CABERNET SAUVIGNON 2013 Coonawarra SOUTH AUSTRALIA	11	27.5
KALLESKE CLARRY'S GSM 2015 Barossa Valley SOUTH AUSTRALIA	12	30
BAILEYS OF GLENROWAN SHIRAZ 2015 Glenrowan VICTORIA	10	25
MESTA TEMPRANILLO 2016 Rioja SPAIN	12	30
BRACCESCA SABAZIO SANGIOVESE 2015 MONTEPULCIANO Tuscany ITALY	12	30

## FORTIFIED/SHERRIES

CHATEAU ROUMIEU BOTRYTIS SEMILLON SAUVIGNON 2013 Sauterne FRANCE	90ml	13
BARROS LATE BOTTLED VINTAGE PORT 2009 PORTUGAL	90ml	9
CAMPBELLS TOPAQUE Rutherglen VIC	90ml	9 47
CAMPBELLS MUSCAT Rutherglen VIC	90ml	9 47

A 10% surcharge may apply on public holidays

FULL WINE LIST & COCKTAIL MENU  
IS AVAILABLE - PLEASE ASK

# BEER - CIDER

## DRAUGHT BEER

POT / PINT	
CARLTON DRAUGHT	5/10
FURPHY REFRESHING ALE	5.5/10.5
PURE BLONDE	5.5/10.5
FAT YAK	6/11
HEINEKEN	6.5/12.5
GOOSE ISLAND 'MIDWAY' SESSION IPA	6/12
BLUE MOON WHEAT ALE	6.5/12.5
WHITE RABBIT PALE ALE	6/11
LITTLE CREATURES PILSNER	6/12
MOUNTAIN GOAT STEAM ALE	6/10.5
JAMES SQUIRE ONE FIFTY LASHES PALE ALE	6/11
PERONI	300ML 9 / 560ML 15

## LOCAL BEER

VARIED MLS BOTTLES	
CASCADE PREMIUM LIGHT	7
JAMES BOAGS PREMIUM	9.5
GREAT NORTHERN SUPER CRISP	8.5
CROWN LAGER	9.5
SAMPLE LAGER	10.5
SAMPLE GOLDEN LAGER	10.5
HAWTHORN AMBER ALE	11
STONE & WOOD PACIFIC ALE	12
4 PINES KOLSCH	500ML 14
4 PINES PALE ALE	500ML 14
WHITE RABBIT DARK ALE	10
CASCADE STOUT	10
MELBOURNE BITTER LONGNECK	12
BROOKVALE GINGER BEER	500ML 14

## INTERNATIONAL BEER

VARIED MLS BOTTLES	
ASAHI	9
CORONA	9.5
PERONI LEGGERA	9.5
BROOKLYN IPA	12
BROOKLYN LAGER	12
COORS	9
BUDWEISER	9
GOOSE ISLAND IPA	12
BLUE MOON	9.5
HEINEKEN	9.5
HEINEKEN 3	9
STELLA ARTOIS	9.5
LEFFE BLONDE	11

## CIDER

DRAUGHT POT / PINT	
BULMERS APPLE CIDER	5.5/10.5
BOTTLES	
DIRTY GRANNY APPLE	345ML 9
MAGNERS APPLE	330ML 9
THE HILLS APPLE	330ML 9
THE HILLS PEAR	330ML 9
REKORDERLIC STRAWBERRY & LIME	330ML 11
REKORDERLIC WILD BERRIES	330ML 11



LUDLOW BAR  
& DINING ROOM