

LUDLOW BAR & DINING ROOM

SMALL PLATES

FRESHLY SHUCKED OYSTERS 19 / 34
Lemon, red wine vinaigrette

CHARCUTERIE 30
Selection of house made salumi, cured meats

TWICE BAKED CHEESE SOUFFLÉ 23
Frisee, pickled pear, mint, pomegranate pesto

ROAST KING SWISS MUSHROOMS 22
Garlic chimichurri

½ SHELLED HERVEY BAY SCALLOPS 24
Garlic aioli, herb breadcrumbs

SALT & PEPPER CALAMARI 22
Cocktail sauce, lemon

HOUSE CHICKEN PÂTÉ 22
Pickled gherkins, grain mustard, sourdough

LARGE PLATES

ROASTED CHICKEN BREAST 36
Orange witlof, turnips, burnt carrot purée,
pommes anna, red wine jus

SEAFOOD CHOWDER 35
Barramundi, mussels, herb oil, grilled sourdough

BRAISED SHORT RIBS 38
Seeded mustard mash, crispy leeks

PAN-SEARED BARRAMUNDI 37
Kipfler potato, glazed fennel,
saffron & lemon emulsion, fennel salad

HOUSE MADE GNOCCHI 34
Mushroom, goat cheese, parsley, olive crumb

BRAISED LAMB SHANK 38
Cauliflower, raisins, pine nuts, chickpea fritters

CHEESE

From our Cheesemonger. Served with fruit bread,
oatcakes, lavosh, grapes & quince paste

80GM PYENGANA CHEDDAR 16
Tasmania

80GM GIPPSLAND BLUE 16
Victoria

80GM 'EDITH WOODSIDE' GOAT CHEESE 16
South Australia

CHEESEMONGER'S BOARD 35
Try all three

FROM THE GRILL

CHATEAUBRIAND 98
For two, please expect a 45 minute wait for this dish

250GM FILLET STEAK 45
Great Southern Gippsland

350GM RIB EYE STEAK 48
Northern River

350GM SIRLOIN STEAK 38
Great Southern Gippsland

Served with Dauphinoise potatoes,
oven-dried roma tomatoes

and a choice of sauce

Peppercorn, Chimichurri, Red Wine Sauce,
Béarnaise, or BBQ Texan Ketchup

Selection of Mustards on request

SIDES

ALL 10

FRENCH FRIES

RUSTIC CUT RUSSET POTATO CHIPS

COS HEARTS

Salad cream, fresh peas, pecorino

ROAST PUMPKIN STEAKS

Pineapple oil, pork floss spring onions, peanuts

BATTERED ONION RINGS

GREEN BEANS

Wasabi butter, garlic chives

CONFIT OF DUTCH CARROTS

Rosemary honey glaze

PARIS MASH

Meat juices

NEW POTATOES

Roasted in mint butter

SWEET

WARM CHOCOLATE FONDANT 16
Raspberries, vanilla Chantilly

CHEESECAKE CREAM 16
Pineapple, ginger, passionfruit sorbet

VANILLA PANNA COTTA 18
Toasted meringue, rhubarb

BURNT ORANGE CUSTARD 18
Nutella cream, almond