

LUDLOW BAR & DINING ROOM

SMALL PLATES

CHARCUTERIE 32
Selection of house made salumi, cured meats,
pork terrine, cornichon

PAN FRIED SAGANAKI 21
Lemon, chilli, confit tomato

STEAMED VONGOLE 23
Smoked tomato, grilled herb sourdough

SALT & PEPPER CALAMARI 22
Seaweed mayonnaise, burnt lemon

LARGE PLATES

ROASTED GOLD BAND SNAPPER 36
Cauliflower, curry spice, burnt butter, sage

PORK BELLY 35
Crackling, white cabbage, crispy shallots,
soy glaze, chilli & lime dressing

GOATS CHEESE RAVIOLI 32
Pumpkin, brown butter, pepitas, sage

CONFIT DUCK LEG 35
Sour & sweet radicchio, beetroot, hazelnuts, currants

BRAISED BEEF PAPPARDELLE 34
Thyme pangritata, parmesan

HERB CRUSTED LAMB RUMP 37
Ratatouille, olive crumb, lamb jus

CHEESE

With fruit bread, lavosh & quince paste

100G MANCHEGO 18

100G ROQUEFORT BLUE 18

100G PONT-L'ÉVÊQUE 18

CHEESE BOARD 35
Try all three

FROM THE GRILL

250G EYE FILLET STEAK 45
South Gippsland VIC

350G RIB EYE STEAK 48
South Gippsland VIC

250G HANGER STEAK 40
Cape Grim TAS

Served with roasted heirloom vegetables
& a choice of sauce

Peppercorn, Chimichurri, Red Wine Sauce,
Béarnaise or Truffle Butter

Selection of mustards on request

SIDES

ALL 10

FRENCH FRIES

RUSTIC CUT RUSSET POTATO CHIPS

HOUSE SALAD

Avocado, iceberg, cucumber, tomato

ROAST CAULIFLOWER

Sweet tahini, sage, caper

ROASTED BRUSSEL SPROUTS

Garlic butter

BATTERED ONION RINGS

PARIS MASH

Meat juices

ROASTED THYME POTATOES

Garlic, olive oil

SWEET

WARM CHOCOLATE TORTE 16
Crème fraîche, berry coulis

STICKY DATE PUDDING 16
Bourbon butterscotch, vanilla ice cream

CRÈME BRÛLÉE 15
Banana & hazelnut jam

WARM DOUGHNUTS 18
Caramelised fennel seed, feuillentine,
salted caramel, vanilla ice cream

HOUSE SORBET 16
Sweet shortcrust