

LUDLOW BAR & DINING ROOM

SMALL PLATES

BREAD & OLIVES 5

GRAZING PLATTER 30
Padrón peppers, prosciutto, croquettes, olives,
country terrine, white anchovies, grilled baguette

PAN FRIED SAGANAKI 21
Herb salad, grilled lemon, tomato salsa

COUNTRY TERRINE 18
Apple and pear chutney, pickles,
Dijon mustard, baguette

LOLIGO SQUID 18
Green chilli mayonnaise, burnt lemon

BEEF CARPACCIO 22
Preserved lemon, capers

GRILLED ASPARAGUS 18
Cured egg yolk, tarragon oil, pangritata

COLD SMOKED OCEAN TROUT 22
Golden beetroot & orange salsa

LARGE PLATES

ROASTED WHOLE BABY SNAPPER 38
Coarsely chopped herbs, cucumber,
lime, chilli, coconut, turmeric

PORK BELLY 35
Crackling, Asian slaw, crispy shallots,
soy glaze, chilli & lime dressing

ROASTED DUCK BREAST 36
Pickled red cabbage, orange, blackcurrant,
coriander, pink peppercorn jus

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

SLOW COOKED CHICKEN BREAST 34
Heirloom tomato, olive, basil, mojo, crouton

FLANK STEAK 36
Baby vegetables, Spanish onion,
creamed pepper sauce, snow pea tendrils

FROM THE GRILL

300G VEAL T-BONE STEAK 39
South Gippsland VIC

500G RUMP STEAK 39
O'Connors VIC

200G EYE FILLET STEAK 38
Cape Grim TAS

Served with roasted tomato, courgette & walnut salad
& 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 POTATOES

SUPERFOOD SALAD

GREEN BEANS
Tarragon oil

STEAMED BROCCOLI
Almond butter

DELMONICO POTATOES
Butter, parsley, lemon

FRIED PADRÓN PEPPERS

PARIS MASH
Meat juices

SWEET

ETON MESS 14
Blackcurrant, lime

LEMON TART 14
Crème fraîche

WARM CHOCOLATE TORTE 14
Crème fraîche, berry coulis

PINEAPPLE CARPACCIO 14
Mint & lychee sorbet, chilli almond croquant

CHEESE

Fruit bread, lavosh, muscatel, quince paste

CHEESE BOARD 35
Try all three

100G MANCHEGO 18

100G ROQUEFORT BLUE 18

100G PONT-L'ÈVEQUE 18