

LUDLOW BAR & DINING ROOM

SMALL PLATES

BREAD & OLIVES 5

MORTON BAY BUG TAIL 18
Carrot and orange puree, crisp kale,
coriander beurre blanc

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

CONFIT ATLANTIC SALMON 22
Fennel and dill salad, smoked oyster cream,
salmon roe, lemon and herb oil

RICOTTA RAVIOLO 19
Beetroot, pine nut, balsamic, basil, parmesan

BEEF CARPACCIO 22
Preserved lemon, capers, crouton

GRAZING PLATTER 30
Artichoke, sun-dried tomatoes, prosciutto, croquettes,
olives, country terrine, white anchovies, grilled baguette

LARGE PLATES

BUTTER POACHED SNAPPER FILLET 38
Cauliflower, curry, sage

PORK BELLY 35
Grilled king brown mushroom,
pickled mushroom, aromatic jus

HOUSE MADE GNOCCHI 32
Sauce pepperade, olive, herb, garlic, breadcrumb

WHOLE ROASTED POUSSIN 36
Crisp Dutch potatoes, spinach, tarragon jus

BEEF SHORT RIB 38
Charred pearl onion, creamed potato,
red wine jus, thyme pangritata

FROM THE GRILL

250G FLAT IRON STEAK 36
South Gippsland VIC

500G RUMP STEAK 40
O'Connors VIC

200G EYE FILLET STEAK 40
Cape Grim TAS

200G MARBLE SCORE +5 SIRLOIN STEAK 40
South Gippsland VIC

Served with dauphinois potatoes

A choice of sauce

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

Selection of mustards on request

SIDES

FRENCH FRIES 10

OX HEART TOMATO SALAD 12
Whipped goats curd, thyme, olive oil

STEAMED BROCCOLINI 10
Almond butter

ROASTED CAULIFLOWER 12
Caper, sage, brown butter

PARIS MASH 10
Meat juices