

LUDLOW BAR & DINING ROOM

SMALL PLATES

BREAD & OLIVES 5

GRAZING PLATTER 30

Artichoke, sun-dried tomatoes, 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, crouton

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 38

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 40

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 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

HAND CUT RUSSET CHIPS

SUPERFOOD SALAD

GREEN BEANS

Tarragon oil

STEAMED BROCCOLI

Almond butter

DELMONICO POTATOES

Butter, parsley, lemon

PARIS MASH

Meat juices

SWEET

ETON MESS 14

Blackcurrant, lime

LEMON TART 15

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