

LUDLOW

SMALL & SHARE

SALUMI & PICKLES 20 agf
Saucisson sec, San Daniele prosciutto, capocollo

LEMON PEPPER CALAMARI 16
Citrus aioli, charred lemon

CLASSIC PRAWN COCKTAIL 18 agf
avocado, cucumber, celery, Marie Rose
sauce, crouton, fresh herbs

HAND PULLED BURRATA 26 v agf
Confit tomato, grilled capsicum, caper & herb
gremolata, extra virgin olive oil

PULLED BEEF SLIDERS (2) 16
Quick slaw, cheese

GRILLED FLATBREAD 16 vg
Hummus, charred zucchini, soy bean, mint,
parsley, pine nut

LAMB KOFTAS 16
Smoked eggplant, yoghurt, cucumber,
sumac, mint

MAINS

FISH & CHIPS 28
Crumbed Rockling fillet, house tartare,
lemon, watercress, traditional chips

HUMPTY DOO BARRAMUNDI 32 agf
Crushed green pea, feta, lemon, zucchini

HOME MADE POTATO GNOCCHI 22 v
Asparagus, King Brown mushrooms,
pine nuts, feta

PRESSED WAGYU BURGER 28
Double beef, cheese, bacon, quick slaw,
McClure's pickle, rustic chips, rosemary salt
~ Vegetarian option available

250G TENDER VALLEY SIRLOIN 37
Potato gratin or rustic chips, charred onion,
red wine jus, baby gem & herb salad

CHICKEN PARMIGIANA 24
Crumbed chicken breast, tomato sugo,
smoked ham, rustic chips, quick slaw

SIDES

HAND CUT RUSTIC CHIPS 9 v
Rosemary salt, aioli

ROCKET, PEAR & WALNUT SALAD 12 v
House dressing

ROASTED CAULIFLOWER 12 v
Caper & sage

STEAMED BROCCOLINI 12 vg
Sesame seed & garlic

TO FINISH

LEMON TART 14
Crème fraiche

STICKY DATE PUDDING 14
Butterscotch ice cream, walnut crumb

LOCAL CHEESE 20
Walnut, apple, quince

v- vegetarian vg- vegan agf - available as gluten friendly

Some of our dishes may contain traces of nuts and / or other allergens. If you have any allergies or food requirements please advise your waitperson.

All credit card transactions will incur a 1.3% surcharge. A 15% surcharge may apply on public holidays (there is no credit card surcharge on public holidays). 18JAN21.