

# LUDLOW

## SMALL & SHARE

### BREAD & DIPS 12

House made dips, chargrilled flatbread v avg

### MOUNT ZERO OLIVES 8

100% Australian grown v vg

### SALUMI & PICKLES 24

Saucisson sec, San Daniele prosciutto, capocollo

### THE LUDLOW SHARE PLATE 45

House made dips, chargrilled flatbread, Mount Zero olives, saucisson sec, San Daniele prosciutto, capocollo, white anchovies

### TEMPURA SEASONAL VEGETABLES 18

Seaweed mayonnaise v

### CEVICHE 26

Green tomato, chilli & lime salsa, pickled red onion, pomegranate

### FRIED GLOBE ARTICHOKEs 20

Vegan truffle mayonnaise vg

### LEMON PEPPER CALAMARI 18

Citrus aioli, charred lemon

### HAND PULLED BURRATA 28

Heirloom tomato, olive crumb, thyme & garlic crouton, sherry vinegar dressing v

### GRILLED ZUCCHINI FLATBREAD 18

Hummus, edamame, pickled currants, pine nuts, mixed herbs v vg

### SPICED CRISPY BUTTERMILK CHICKEN TENDERS 17

Honey sriracha, coleslaw, iced scallion

### PULLED BEEF SLIDERS (2) 18

Seeded mustard, coleslaw, spinach

## MAINS

### FISH & CHIPS 28

150g Panko crumbed fish fillet, house tartare, lemon, watercress, rustic chips

### STEAMED CHILLI MUSSELS 28

Steamed Mt Martha mussels, chilli, chimmichurri, grilled sourdough

### CRISPY SKIN SNAPPER 38

Squid ink pappardelle, cherry tomato, capsicum emulsion

### LUDLOWS DOUBLE WAGYU BURGER 29

Two 100g beef patties, bacon, cheese, lettuce, tomato, Dijonaise, McClure's pickle, rustic chips, quick slaw  
- Vegetarian Option Available

### TENDER VALLEY SIRLOIN 39

Potato gratin or rustic chips, heirloom carrots, baby onion, red wine jus, snow pea tendrils

### CHICKEN PARMIGIANA 28

Panko crumbed chicken breast, tomato sugo, smoked ham, mozzarella, rustic chips, quick slaw

### GLAZED PORK BELLY 32

Broad bean, peas, spring onion, kohlrabi, bacon jus, crackling

### GLAZED SHORT RIB 40

Asian slaw, peanuts, crispy shallots, Thai basil, aromatic jus

### EGGPLANT & SWEET POTATO CURRY 28

Toasted coconut, roasted peanuts, curry leaf vg

## SIDES

### HAND CUT RUSTIC CHIPS 12

Rosemary salt, aioli v avg

### ROCKET, PEAR & WALNUT SALAD 14

House dressing v vg

### EGGPLANT CHIPS 15

Spiced ricotta, pomegranate v

### STEAMED BROCCOLINI 12

Sesame seed & garlic v vg

### FRIES 10

Aioli v avg

## DESSERT

### WARM CHOCOLATE TORTE 16

Mixed berry coulis, crème fraîche, chocolate soil

### STICKY DATE PUDDING 14

Vanilla bean ice cream, butterscotch sauce, caramelised walnuts

### GRILLED PEACH & THYME PAVLOVA 16

Raspberry sorbet, honeycomb

### LOCAL CHEESE 30

Three cheeses, grapes, quince, crackers

v-vegetarian vg-vegan avg-available vegan

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.

A 15% surcharge applies on public holidays. All credit card transactions incur a 1.3% surcharge.