

## SMALL & SHARE

**BREAD & DIPS** 14 v  
House made dips, chargrilled flatbread  
(VEGAN AVAILABLE)

**MOUNT ZERO OLIVES** 9 VEGAN  
100% Australian grown

**SALUMI & PICKLES** 29  
Saucisson sec, San Daniele prosciutto, capocollo

**THE LUDLOW SHARE PLATE** 48  
House made dips, chargrilled flatbread,  
Mount Zero olives, saucisson sec, San Daniele  
prosciutto, capocollo, white anchovies

**FRIED GLOBE ARTICHOKEs** 20  
Truffle mayonnaise

**LEMON PEPPER CALAMARI** 20  
Citrus aioli, charred lemon

**CURED SALMON TARTARE** 28  
Avocado, Avruga caviar, crouton

**GRILLED ZUCCHINI FLATBREAD** 20 VEGAN  
Hummus, edamame, pickled currants,  
pine nuts, mixed herbs

**SPICED CRISPY BUTTERMILK  
CHICKEN TENDERS** 19  
Honey sriracha, coleslaw, chives

**PULLED BEEF SLIDERS (2)** 18  
Seeded mustard, spinach, quick slaw

**FIORE DI BURATTA** 22 v  
Piperade, rustic sourdough & olive oil

## MAINS

**FISH & CHIPS** 29  
150g Panko crumbed fish fillet, house tartare,  
lemon, watercress, fries

**ROASTED BARRAMUNDI FILLET** 34  
Ratatouille, crispy leek, olive crumb,  
basil infused olive oil

**LUDLOWS DOUBLE WAGYU BURGER** 29  
Two 100g beef patties, bacon, cheese, lettuce,  
tomato, dijonnaise, McClure's pickle, fries, quick slaw  
(VEGETARIAN AVAILABLE)

**TENDER VALLEY SIRLOIN** 39  
Parsnip, pumpkin & squash, snow pea tendrils,  
red wine jus

**CHICKEN PARMIGIANA** 29  
Panko crumbed chicken breast, tomato sugo,  
smoked ham, mozzarella, fries, quick slaw

**GLAZED PORK BELLY** 34  
Thai raw salad, pork crackling, nam jim,  
peanuts & crispy shallots

**SLOW BRAISED BEEF SHORT RIB** 42  
Onion soubise, green pepper jus, glazed shallot

**PAN SEARED POTATO GNOCCHI** 30 v  
House made gnocchi, mushroom ragout,  
goats cheese, herbed pangritata

# LUDLOW

V-vegetarian

## SIDES

**BEER BATTERED WEDGES** 13

**FRIES** 11

**ROCKET & PEAR SALAD** 14

**HONEY ROASTED PUMPKIN** 13

**CAULIFLOWER & CITRUS CRUMBS** 13

**BUTTERED MASH** 15

**POTATO GRATIN** 13

## THE LUDLOW LUNCH

**THE LUDLOW LUNCH** 25  
12 til 3pm Monday to Friday  
Ask our crew for todays specials

## SUNDAY ROAST

**SUNDAY ROAST** 30  
From 3pm each Sunday  
With all the trimmings

NOTE: Many of our menu items may contain traces of nuts, gluten, dairy 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.