

LUDLOW

SMALL & SHARE

BREAD & DIPS 12

House made dips, chargrilled flatbread v vg

MOUNT ZERO OLIVES 5

100% Australian grown v vg

SALUMI & PICKLES 24

Saucisson sec, San Daniele prosciutto, capocollo

LEMON PEPPER CALAMARI 18

Citrus aioli, charred lemon

HAND PULLED BURRATA 26

Peperonata, gremolata, extra virgin olive oil v

THE LUDLOW SHARE PLATE 45

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

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 LAMB SLIDERS (2) 18

Mint sauce, labneh, rocket

EGGPLANT CHIPS 15

Spiced ricotta, pomegranate v

MAINS

FISH & CHIPS 28

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

SEAFOOD CHOWDER 38

Creamed potato based soup, green pea & corn. Barramundi, scallops, mussels and prawns, herb oil, sourdough crouton

BAKED POTATO GNOCCHI 26

Arrabiata sauce, green asparagus, olives, mozzarella, garlic pangritata, fresh basil v

LUDLOWS DOUBLE WAGYU BURGER 29

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

250G TENDER VALLEY SIRLOIN 37

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

BRAISED LAMB SHANK 34

Creamed silverbeet, charred onion, potato & rosemary gratin, lamb jus

GLAZED PORK BELLY 32

Asian slaw, cashews, crispy shallots, Thai basil, aromatic jus, crackling

CHICKEN PARMIGIANA 28

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

MIXED MUSHROOM RISOTTO 26

King Brown, Shitake & Oyster mushrooms, snow pea tendrils, garlic, citrus, parmesan v avg

SIDES

HAND CUT RUSTIC CHIPS 12

Rosemary salt, aioli v avg

ROCKET, PEAR & WALNUT SALAD 12

House dressing v vg

ROASTED CAULIFLOWER 12

Capers, sage, pangritata v

STEAMED BROCCOLINI 12

Sesame seed & garlic v vg

FRIES 10

Aioli v avg

DESSERT

WARM CHOCOLATE TORTE 14

Mixed berry coulis, crème fraîche, chocolate soil v

STICKY DATE PUDDING 14

Vanilla bean ice cream, butterscotch sauce, caramelised walnuts v

LOCAL CHEESE 24

Three cheeses, grapes, quince, crackers v

DINNER & DRINK

INCLUDES A LOCAL POT OR HOUSE WINE*

STEAK NIGHT 25

MONDAY & WEDNESDAY from 5pm

Sirloin, Béarnaise, salad, fries

PARMA NIGHT 25

Tuesdays from 5pm
Parma, quick slaw, fries

ROAST OF THE DAY 25

Sundays from 3pm
All the trimmings

LUNCH & DRINK

INCLUDES A LOCAL PINT OR HOUSE WINE*

ALL \$25 MONDAY to FRIDAY
Noon til 3pm

CHOOSE FROM:
BURGER - BEEF, CHICKEN
OR VEGGIE
FISH & CHIPS
CHEF'S PASTA OF THE DAY
CHEF'S SOUP OF THE DAY