

DINING ROOM DINNER MENU

MONDAY TO SUNDAY

LITTLE PLATES

**FRESHLY SHUCKED
COFFIN BAY OYSTERS**
*choice of champagne cream,
som tam, kimchi, natural 19/34*

**HOUSE SMOKED HOT
& COLD MEATS**
*pastrami, riverina brisket,
local prosciutto, duck chorizo 17*

GRILLED SOUTHERN OCTOPUS
*risotto nero, saffron, sea herbs &
greens, shellfish oil 22*

**SALT & SZECHUAN
PEPPER SQUID**
*kale, chickpea, grains,
wild orange, cacao 19*

**TEA POACHED CELTIC SCALLOPS,
IBERICO GRAN RESERVA**
*puree of white bean & figs, roast bacon
powder, pork crackling 21*

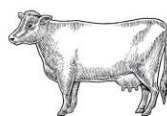
SAGANAKI
*pan fried classic,
preserved lemon, olive oil 16*

LUDLOW TASTING PLATE
changes daily 29

SHREDDED PULLED PORK CIGARS
*apple & green chilli jam, mixed radishes,
hand cut root vegetable slaw,
bruised grapes, daikon 22*

PETITE LAMB
*eggplant caviar, wine jelly,
confit scallion 19*

**WARM PEAR &
BEETROOT TART**
*buffalo mozzarella, pine nuts,
artichoke crisps 17*



LUDLOW CHARCOAL GRILL

*all our beef is british bred black angus,
hormone and antibiotic free,
carefully selected from the rich pastures
of gippsland, southern victoria*

*all served with hand cut russets, roast tomato
& spanish onion, fresh watercress salad*

45 DAY DRY AGED STEAKS

350gm RIB EYE 48

350gm STRIPLOIN ON BONE 45

300gm DELMONICO 42

300gm VEAL CHOPS 45

PASTURE FED

250gm TENDERLOIN 40

250gm CRAB CARPET BAG 42

300gm HANGER 32

400gm EYE OF RUMP 45

SAUCES

GREEN PEPPERCORN

TRADITIONAL BÉARNAISE

MUSHROOM & GARLIC

CHIMICHURRI

SELECTION OF ARTISAN MUSTARDS

CONFIT GARLIC & HERB WHIPPED BUTTER

TO SHARE

market value per person

DOUBLE CUTLET RIB OF BEEF
*roast rib of beef, roast ratte potatoes,
pumpkin, shallots, jus*

WHOLE GOLD BAND SNAPPER
*black forest bacon & caper vinaigrette,
herb croutons, lemon, fries*

PANKO FRIED CONFIT DUCK LEG
*dutch carrots, pickled beetroot slaw,
blood orange salad, arabica jus*

MAINS

PAN ROASTED BARRAMUNDI
*heirloom carrots, braised cos,
mussel vinaigrette 34*

**LARGE BUTTERNUT GNOCCHI
& ZUCCHINI**
*poached butternut gnocchi, zucchini puree
tempura flower, asparagus broth, truffle oil 29*

**PAN SEARED NADINE POTATOES,
MILAWA GOAT CHEESE**
*candied bosc pear carpaccio,
candied beetroot, quinoa & barley 29*

**FREE RANGE CHICKEN STUFFED
WITH JAPANESE STICKY RICE**
*pan seared silverbeet, mange tout, chilli sugar,
soy caramel, shaved crispy onions 30*

LAMB LOIN, CUTLET & KIDNEY
*roasted lamb loin served with lamb's kidney,
a single bbq cutlet, fricassee of dates,
peas & fava beans 34*

ROAST MORTON BAY BUG
*pasta linguini, salsa verde, cauliflower florets,
bottarga, black garlic 38*

SWEET

LEMON TART
crème fraîche, lemon syrup 16

TIRAMISU
frozen coffee 16

SPANISH DONUTS
chocolate fondue 15

SALTED CARAMEL
*raspberry & rosemary parfait,
nutella finger sandwich 14*

BANANA BREAD SOUFFLÉ
*smoked chocolate fondant,
ginger bread ice cream 16*

RHUBARB YOGHURT PIE
spiced orange & yoghurt sorbet 16

CHEESE

*all served with vine fruit,
bread and lavosh*

BLEU D'Auvergne
*80gm semi hard blue, cow
france 16*

L' ARTISAN ORGANIC ROUGE
*80gm semi hard artisan, cow, washed rind
victoria 16*

TALL HAWES WENSLEYDALE
*80gm soft open textured cheese, cow
yorkshire, england 14*

FERMIER
*80gm semi hard, cow
timboon, victoria 14*

FROMAGE BLANC
*80gm cracked pepper, extra virgin oil
timboon, victoria 16*

CHEESE TASTE PLATE
choose three to try 35

SIDES

HOUSE SALAD
house dressing 7.5

BUTTERED MASH & GRAVY 8.5

FRIES aioli 8.5

HAND CUT RUSSET CHIPS
house made tomato chilli jam 9.5

ROQUETTE, WILD SEEDS
roast pears, pecorino 8.5

ROAST PUMPKIN
burnt butter & pine nuts 8.5

BABY COS
caesar dressing 8.5

ROASTED BEETROOT SALAD
caramelised walnuts, feta crumble 7.5

**LUDLOW BAR
& DINING ROOM**

BY THE RIVER 6 RIVERSIDE QUAY SOUTHBANK LUDLOW BAR.COM.AU TEL 9699 1676

*ludlow uses the freshest, finest quality produce
ludlowbar.com.au*

2015