

DIINING ROOM LUNCH MENU

FRIDAY TO SUNDAY

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

SAGANAKI

pan fried classic, preserved lemon, olive oil 16

SALT & SZECHUAN PEPPER SQUID

preserved lemon & cucumber salad 16

WARM PEAR & BEETROOT TART

buffalo mozzarella, pine nuts, artichoke crisps 17

ROASTED PETITE LAMB

beetroot & goat cheese 28

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

SEA

green chilli pickled calamari, oyster som tam, drunken prawns, fresh market ceviche, house prawn crackers 40

FROM THE GRILL

all served with watercress, thick chips, béarnaise

350gm RIB EYE 48

250gm TENDERLOIN 40

350gm STRIPLOIN ON BONE 45

250gm CRAB CARPET BAG 42

SIDES

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

END

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

SELECTION OF ARTISAN CHEESES
lavosh, vine fruit & rosemary bread 24

LUDLOW BAR
& DINING ROOM

BY THE RIVER 6 RIVERSIDE QUAY SOUTHBANK TEL 9699 1676

OTHER DAYS CAN BE ARRANGED FOR GROUPS & FUNCTIONS

PLEASE CONTACT OUR FUNCTIONS MANAGER TO DISCUSS

*CONDITIONS APPLY



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

2015