



Bonjour, and welcome to Ludo! Our seasonal menu by chef Ludovic Mulot is designed to be shared. Entrées will arrive as they are ready, followed by mains and dessert. If sharing is not your thing, please advise our friendly staff as our menu is equally enjoyable solo!

- House baguette, served warm with artisan salted butter (vgo, dfo) | 10
Smoky Bay oysters, champagne mignonette (ea) (gf, df) | 5.5
House marinated olives, à la Provençale (vg, gf, df) | 11
Chicken liver pâté, port jelly, cornichons, crispy rye (gfo) | 23
Beef fillet tartare, quail yolk, anchovies, capers, cornichon, shallot, potato crisps (gfo, df) | 26
WA yellowfin tuna carpaccio, confit shallots, pickled onion, horseradish, lemon zest (gf, df) | 26
Creamy chicken & mushroom vol-au-vents, parsley (2) | 14
Olive tapenade, rosemary flatbread, extra virgin olive oil (vg, gfo, df) | 17
Abrolhos Island scallops in half shell, with garlic herb butter (2) (gf, dfo) | 18
Lobster éclair, tarragon, celery, caviar (2) | 24
Braised lamb shoulder cigars, cocoa dust, aged balsamic (2) | 16
Croquetas, prosciutto di parma, parmigiano, sauce gribiche (4) | 16
Pan fried king prawns, confit garlic, chilli & herb marinade, citrus (gf, df) | 28
Roasted baby beets, maple, spinach, pistachio, goat curd, balsamic (vgo, gf, dfo) | 22
Wagin duck sausage, speck, red cabbage sauté, roasted apple, red wine jus (gf, dfo) | 23
Baked camembert, wild honey, toasted pecans, crispy rye (gfo) | 24
Roasted broccoli, paprika, cauliflower & almond tarator, lemon, rocket oil (vg, gf) | 19
Char-grilled octopus, dry chorizo, cauliflower purée, port reduction (gf, dfo) | 26
Charcuterie board, cured meats, toasted sourdough, cornichon, accompaniments (gfo) | 36
- Ludo's duck breast a l'orange, roasted parsnip (gf, df) | 42
Beef bourguignon, mushroom, lardon, red burgundy, garlic crouton | 39
Chicken ballotine, pistachio, tomato & espelette pepper basquaise sauce (gf, df) | 38
Charred zucchini moussaka, slow cooked ratatouille, vegan mozzarella (vg, gf, df) | 33
Sole meunière served whole, almond & parsley beurre noisette, lemon (gfo, dfo) | 46
Casarecce, broccoli, wilted spinach, asparagus, sweet pea, chilli, parmigiano (vgo, dfo) | 32
Pan fried market fish, mussel & saffron cream sauce, lemon (gf) | 44
Pressed lamb shoulder, broccolini, caramelized onion, seeded mustard jus (gf, df) | 39
Grass fed rib eye on the bone, Neil Perry's modern bearnaise, confit garlic (350g) (gf, df) | 48
Chateaubriand, black pepper crust, cognac cream sauce (gf, dfo) | \$75 (400g), \$115 (700g)
+ king prawns (2) (gf, df) | 16
- Potato & cabbage gratin (gfo) | 18
Heirloom tomato, basil, merlot & shallot vinaigrette (vgo, gf, dfo) | 15
Rustic pommes frites, sea salt (vg, gf, df) | 14
Mixed leaf salad, toasted walnut, pear, Ludo's signature dressing (vg, gf, df) | 15
Grilled asparagus, manchego, toasted almond, lemon (gfo, vgo, dfo) | 15
Paris mash (gf) | 14



CAVIAR

Black Pearl Oscietra Black Caviar bump | 25 (*add glass of Veuve Clicquot +24*)
Black Pearl Oscietra Black Caviar tin (30g), brioche, traditional condiments | 165
Belvedere Martini, olives stuffed with Black Pearl Oscietra Black Caviar | 35

FEED ME

\$75 pp | \$85 pp (inc dessert)

minimum 2 guests

Can't decide? Our menu is designed for sharing, so take the thinking out of it and let us serve up some of our favourite dishes from across the menu. Our Feed Me requires the whole table to partake.



LUDO'S SIGNATURE BANQUET

\$95 pp | \$110 pp (inc dessert)

minimum 4 guests

House baguette, served warm with artisan salted butter (vgo, dfo)

Smoky Bay oysters, champagne mignonette (ea) (gf, df)

Braised lamb shoulder cigars, cocoa dust, aged balsamic

Lobster éclair, tarragon, celery, caviar

Wagin duck sausage, speck, red cabbage sauté, roasted apple, red wine jus (gf, dfo)

Pan fried king prawns, confit garlic, chilli & herb marinade, citrus (gf, df)

Chateaubriand, black pepper crust, cognac cream sauce (gf, dfo)

Pan fried market fish, mussel & saffron cream sauce, lemon (gf)

Ludo's duck breast a l'orange, roasted parsnip (gf, df)

Potato & cabbage gratin (gfo)

Grilled asparagus, manchego, toasted almond, lemon (gfo, vgo, dfo)

Mixed leaf salad, toasted walnut, pear, Ludo's signature dressing (vg, gf, df)

...and to finish, your choice of

Crème Brûlée, traditionnelle, raspberry cluster

Tarte Au Citron Meringuée, lemon curd, crispy meringue, fresh blueberry (gf)

Torta Caprese, dark chocolate, almond, vanilla gelato, honeycomb (gf)

vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option | df - dairy free

Please advise waitstaff of all dietary requirements, including Coeliac Disease. Public Holidays incur a 15% surcharge.