

Ludo

Le Banquet de Ludo

L'édition Romantique

Valentine's Day Menu

Start

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

Smoky Bay oyster, Champagne mignonette (gf, df)

Abrolhos Island scallop in half shell with garlic & herb butter (gf)

Shared Main

Wagin duck sausage, speck red cabbage, roasted apple, red wine jus

Salmon tartare, baby cucumber pickles & dill (gf)

Pressed lamb shoulder, mint sauce (gf)

Barramundi meunière with capers, tomato & chargrilled lemon (gf)

Paris mash (v, gf)

Mixed steam green vegetables with lemon & extra virgin olive oil (v, gf)

Dessert

Hazelnut, caramel & chocolate slice, vanilla bean ice cream (gf)

