



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!

ENTRÉE

house baguette, served warm with today's artisan whipped butter (vgo, dfo) | 10  
smoky bay oysters, champagne mignonette (ea) (gf, df) | 5.5  
chicken liver pâté, port jelly, cornichons, crispy rye (gfo) | 25  
beef fillet tartare, quail yolk, anchovies, capers, cornichon, shallot, potato crisps (gfo, df) | 28  
cured tasmanian salmon, dill crème fresh, pickled radish, watercress | 26  
creamy chicken & mushroom vol-au-vents, parsley (2) | 16  
abrolhos island half shell scallops, 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) | 18  
pan fried king prawns, confit garlic, chilli & herb marinade, citrus (4) (gf, df) | 28  
roasted baby beets, maple, spinach, pistachio, goat curd, balsamic (vgo, gf, dfo) | 23  
wagin duck sausage, speck, red cabbage sauté, roasted apple, red wine jus (gf, dfo) | 24  
baked camembert, wild honey, toasted pecans, crispy rye (gfo) | 24  
char-grilled octopus, dry chorizo, cauliflower purée, port reduction (gf, dfo) | 26

MAIN

pan seared duck breast, parsnip puree, garden peas, speck, port wine reduction (gf) | 44  
beef bourguignon, mushroom, lardon, red burgundy, garlic crouton | 42  
chicken braciola, parma prosciutto, pistachio, tomato and espelette pepper basquaise (gf, df) | 39  
charred zucchini moussaka, slow cooked ratatouille, vegan mozzarella (vg, gf, df) | 34  
barramundi meunière, flaked almond, beurre noisette, parsley, lemon (gfo, dfo) | 46  
pork cotoletta, crispy sage, capers, parmigiano reggiano | 38  
pressed lamb shoulder, broccolini, caramelized onion, seeded mustard jus (gf, df) | 44

GRILL

entrecote | omugi MB2 28 day dry aged grain fed scotch fillet (300g) | 75  
chateaubriand | 150 day grain fed tenderloin | 78 (400g), 125 (700g)  
south west black angus rib eye on the bone (350g) | 58  
margaret river wagyu MB8/9 grass fed new york striploin (250g) | 88  
manning valley MB3+ pure grass fed rib eye on the bone (750g) | 115

*all served with confit garlic and your choice of sauce*  
café de paris butter | neil perry's bearnaise | cognac cream sauce | house jus

SIDES

potato & cabbage gratin (gfo) | 18  
heirloom tomato salad, feta, basil, merlot and 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) | 14  
grilled broccolini, mancho, 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

79 pp | +15 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 | +15 pp (inc dessert)

*minimum 4 guests*

house baguette, served warm with today's artisan whipped butter (vgo, dfo)

smoky bay oysters, champagne mignonette (gf, df)

lobster éclair, tarragon, celery, caviar

braised lamb shoulder cigars, cocoa dust, aged balsamic

wagyu 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, pepper crusted beef tenderloin, cognac cream sauce, confit garlic

barramundi meunière, flaked almond, beurre noisette, parsley, lemon (gfo, dfo)

pan seared duck breast, parsnip puree, garden peas, speck, port wine reduction (gf, df)

potato & cabbage gratin (gfo)

grilled broccolini, 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 (gf)

dark chocolate ganache, salted caramel praline, hazelnut gelato, honeycomb, cocoa dust

mango panna cotta, blood orange, shaved coconut, mixed berry coulis (vg, 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.