



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
Albany rock 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
Kingfish crudo, zucchini ribbons, chilli, finger lime caviar, shiso (gf, df) | 26
Creamy chicken and mushroom vol-au-vents, parsley (2) | 14
Roasted cauliflower steak, red pepper and cashew coulis, oregano and evoo vinaigrette (vg, gf, df) | 19
Pan seared Abrolhos Island scallops, dry chorizo, green pea puree, shallot (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
Roasted red pepper and cauliflower dip, olive flatbread, pine nuts (vg, gfo, df) | 17
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
Pan fried king prawns, confit garlic, chilli and herbs marinade, citrus (gf, df) | 28
Slow cooked octopus, chorizo, white bean, spanish onion, smoked paprika (gf, df) | 26
Charcuterie board, cured meats, toasted sourdough, cornichon, accompaniments (gfo) | 36
- Confit duck leg, du puy lentil ragout, red wine jus (gf, df) | 42
Beef Bourguignon, mushroom, lardon, red burgundy, garlic crouton | 39
Chicken ballotine, prosciutto crust, pistacio, sage, house jus (gf) | 37
Baked eggplant and French lentil moussaka, béchamel (vg, gf, df) | 33
Grilled WA rock lobster, garlic and parsley butter, chives (600g) (gf, dfo) | 58 (half), 98 (whole)
Sole meunière, served whole with almond and parsley beurre noisette, lemon | 46
Casarecce ratatouille, zucchini, aubergine, cherry tomato, parmigiano (vgo, dfo) | 32
Pan fried Rankin Cod, baby carrot puree, dill pesto (gf) | 44
Pressed lamb shoulder, broccolini, caramelized onion, seeded mustard jus (gf, df) | 39
Grass fed rib eye on the bone, salsa vierge, confit garlic (350g) (gf, df) | 48
Chateaubriand, black pepper crust, roasted truss tomato, cognac cream sauce (gf, dfo) | \$75 (400g), \$115 (700g)
- Potato and cabbage gratin (gfo) | 18
Rainbow baby carrot medley, toasted almonds, herb butter (vgo, gf, dfo) | 16
Rustic pommes frites, sea salt (vg, gf, df) | 14
Mixed leaf salad, toasted walnut, pear, Ludo's signature dressing (vg, gf, df) | 15
Sautéed seasonal greens, lemon, evoo (vg, gf, df) | 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 with Caviar, olives | 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)

Albany rock 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 and herbs marinade, citrus (gf, df)

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

Pan fried Rankin Cod, baby carrot puree, dill pesto (gf)

Confit duck leg, du puy lentil ragout, red wine jus (gf, df)

Potato and cabbage gratin (gfo)

Rainbow baby carrot medley, toasted almonds, herb butter (vgo, gf, 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

Peach Tarte Tatin, rosemary gelato

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.