



Ludo

SPRING CARNIVAL

~ MENU ~

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

Lobster éclair, tarragon, celery, caviar

Market fish ceviche, chilli, lime, lettuce cup (gf, df)

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

Chicken liver pâté, port jelly, cornichons, crispy rye (gfo)

WA yellowfin tuna carpaccio, confit shallots, pickled onion, horseradish,
lemon zest (gf, df)

Slow cooked beef fillet, Neil Perry's modern béarnaise (gf, df)

Pan fried snapper, green pea puree, caper butter, char-grilled lemon (gf)

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

Potato and cabbage gratin (gfo)

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

