



Melbourne Cup Spring Carnival Lunch

Tuesday 4 November

Smoky Bay oyster, champagne mignonette, lemon House baguette, served warm, artisan whipped butter

Grilled chicken skewer, chilli aioli, lemon Beef fillet tartare, quail yolk, anchovies, capers, cornichon, shallot, potato crisps La Delizia stracciatella, cherry tomato, basil, extra virgin olive oil

South West grass fed slow roasted sirloin, garlic rosemary Oven baked chicken, guinness marinate, thyme, garlic Barramundi, beurre blanc, chive, toasted almonds

Mixed leaf salad, toasted walnut, pear, Ludo's signature dressing Rustic roast potatoes, sea salt, herbs Grilled asparagus, shaved parmesan, balsamic glaze, poached tomato

Ludo's tiramisu & ice cream selection

