



NEW YEAR'S EVE!

Wednesday 31 December

house baguette, served warm with artisan whipped butter (vgo, dfo)
smoky bay oyster, champagne mignonette, caviar (gf, df)

hiramasa kingfish ceviche, cucumber, radish,
pickled beetroot, lemon gel, micro herbs (gf)

wagiu duck sausage, speck, red cabbage sauté,
roasted apple, red wine jus (gf, dfo)

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

pressed lamb shoulder, broccolini, caramelized onion,
seeded mustard jus (gf, df)

chicken braciola, parma prosciutto, pistachio, tomato
and espelette pepper basquaise (gf, df)

chateaubriand | 150 day grain fed tenderloin

paris mash (gf)

mixed leaf salad, toasted walnut, pear,
ludo's signature dressing (vg, gf, df)

Bombe Alaska, sticky date, butterscotch sauce,
spiced rum, toasted pecans