



Welcome to Ludo! Our seasonal menu 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) | 6
chicken liver pâté, port jelly, cornichons, crispy rye (gfo) | 25
beef fillet tartare, quail yolk, anchovies, capers, cornichon, shallot, potato crisps (gfo, df) | 28
hiramasa kingfish ceviche, cucumber, radish, pickled beetroot, lemon gel, micro herbs (gf) | 26
creamy chicken & mushroom vol-au-vents, parsley (2) | 16
abrolhos island scallop tartare, mango, cucumber, chilli (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
la delizia latticini burrata, cherry tomatoes, basil, garlic croutons, evoo (gfo) | 27
local octopus salad, kipfler potato, olive, celery, micro herbs (gf, dfo) | 26

MAIN

pan seared duck breast, pea puree, garden peas, speck, house jus (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
pan fried barramundi, flaked almond, beurre blanc, parsley, lemon (gfo, dfo) | 46
porchetta, burnt baby gem, wholegrain mustard jus (gf) | 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 | mushroom jus | peppercorn jus | red wine 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, pecorino, toasted almond, lemon (gfo, vgo, dfo) | 15
paris mash (gf) | 14



CAVIAR

Black Pearl Kaviar Transmontanus Caviar bump | 25 (*add glass of Veuve Clicquot +24*)
Black Pearl Kaviar Transmontanus Caviar tin (30g), brioche, traditional condiments | 165
Belvedere Martini, olives stuffed with Black Pearl Kaviar Transmontanus 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 | + 15pp to include dessert | wine recommendations available

minimum 4 guests | menu is subject to seasonal availability

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

smoky bay oyster, champagne granita (gf, df)

lobster éclair, tarragon, celery, caviar

braised lamb croquette, creamy potato, crispy crumb

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

pan fried king prawns, confit garlic, chilli & herb marinade, citrus (gf, df)

chateaubriand | 150 day grain fed tenderloin, confit garlic, house red wine jus (gf, df)

pan seared duck breast, pea puree, garden peas, speck, house jus (gf)

pan fried barramundi, flaked almond, beurre blanc, parsley, lemon (gfo, dfo)

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)

option to add dessert | + 15pp

bombe alaska, sticky date, butterscotch sauce, spiced rum, toasted pecans

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.