

HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

Hudson's Famous Bigger Bites

add a bigger bite for \$9.50 each

Korean fried chicken, kimchi
Confit rainbow trout salad w/ gazpacho & cucumber
Singapore crab salad in little gem leaf w/ spring onion, red chilli
Citrus cured kingfish on pea blini w/ salmon caviar & pea shoots
Cassoulet w/ duck confit, Toulouse sausage, rosemary & haricot beans
Slow roast Persian lamb, pulled w/ herbed cous cous, yoghurt and pomegranate
Buttermilk fried chicken w/ New Orleans 'slaw & pecans
Banh Mi – Vietnamese baguette w/ pulled pork, fresh herbs
tangy pickled carrots, cucumber & Sriracha
Crispy crumbed fish & chunky cut chips w/ green pea tartare
Thai green chicken curry & rice w/ finger eggplants, Thai Basil & toasted coconut flakes
Shawarma wrap w/ braised lamb w/ tahini & roast garlic yoghurt
Italian pork, veal & oregano meatballs, tomato sugo, 18 month parmesan
Bbq beef fillet, truffled pomme purée, asparagus & watercress
Charred lamb rump, spiced eggplant, mint yoghurt and flatbread
Fried fish soft shell taco w/ radish, rainbow slaw & salsa rojo
Salt baked beetroot puree w/ Cauliflower/Milawa Blue cheese fritters & baby leaves
Moroccan roasted eggplant & cauliflower on Israeli cous cous w/ pomegranate seeds & pistachios
Mac & triple cheese w/ torched truffle crumb
Cauliflower & shallot pakora w/ lime & chill yoghurt (v)
Parmesan gnocchi, pumpkin purée & semi dried cherry tomato
Chickpea & coriander falafel, taboulli, garlic hommus, flatbread
Sweet potato, thyme & feta taquita w/ guacamole
Beef Bourguignon croquette w/ truffled aioli & celeriac 'slaw
Tartlets of melting taleggio, caramelised fennel & sherry vinegar reduction
Rillettes of duck w/ beetroot & celeriac remoulade & crostini
Tasmanian salmon confit w/ sweet potato crisps & pea salsa verde
Orecchiette pasta, peas, mint, chilli, Yarra Valley Persian feta,
Cobram Estate lemon infused olive oil (V)
Panko chicken schnitzel, warm brioche roll, smoked paprika aioli, snow pea sprouts
Spicy roast chicken filo cigar w/ minted yoghurt & baby leaf salad

Small Bowl Desserts

Cointreau macerated berries layered with vanilla bean mascarpone, toasted almonds
Warm spiced sticky date pudding, maple & pecan butterscotch sauce
Chocolate tart with salted caramel popcorn
Nutella filled doughnuts
eton mess of fresh local berries, smashed meringue and vanilla bean cream (gf)
opera slice with coffee cream and praline crisp
Cinammon Churros w/ chilli chocolate sauce