



Hudson's Famous Sit Down Menu

inclusive of chef, catering assistant & wait staff (5 hours)
inclusive of crockery, cutlery, glassware for tables, service & kitchen equipment,

two course \$72.50 per person

three course \$82.50 per person

Entrée, choose two

beetroot cured salmon, gin & cucumber jelly, pumpernickel rocks, sour cream & pickled samphire
House smoked duck breast, citrus salad, snow pea tendrils, red wine dressing
kingfish ceviche, lime, coriander, avocado purée & shaved radish
Smoked ham hock, chicken & pistachio terrine w/ melba toasts & apple/riberry relish
Smoked kangaroo loin, beetroot, pickled radish, frisee, walnuts & goats cheese whip
Salmon cake, Apple fennel salad, yoghurt dressing & dried orange zest
Star anise & orange cured sea trout, nashi pear, pickled orange peel, watercress dressing
Pressed Pork Belly, Red cabbage puree, prune and balsamic glaze
Mushroom, quinoa and tomato terrine, torched goats cheese, pickled vegetables, shiso leaves
Warm yarra valley goat's cheese tartlet, root vegetable crisps, radicchio leaves & Manuka honey dressing

Mains, choose two

8-hour braised pork belly w/ Pedro Ximenez reduction, crackling shards and baby carrots
Hay smoked venison, sweet onion purée, black trumpet mushrooms, beetroot & beetroot leaves
Thai flavoured salmon, green papaya salad, crispy rice cake & saffron broth
Salt bush rubbed rump of lamb, celeriac fondant, spinach, date purée, preserved lemon & Moroccan spiced jus
Fillet of Beef, parsley root purée, baby carrots, potato dauphinoise & red wine reduction
Milawa chicken breast, crackling skin, white polenta, kale, vine tomato, native thyme jus
Pan fried blue eye, sumac braised fennel, fennel purée, pickled carrot ribbons & potato croquette
Smoked sea trout, charred leeks, leek vinaigrette, crispy pancetta, smashed chats
Wellington of root vegetables, romesco sauce
Caramelised sweet onion tart w/ melting taleggio, wilted spinach & sherry vinegar reduction v

Desserts, choose two

'Macchiato' chocolate pot – dark chocolate mousse, white chocolate ganache, Amaretti biscuit
Tiramisu tartlet w/ cocoa pastry, mascarpone & coffee filling
Dark chocolate, orange & cardamom tart w/ candied orange & lavender cream
Eton Mess of pistachio meringues, fresh berries, grilled peach and wattleseed cream
Mandarin crème brulee, pistachio & native ginger ice cream
Native lime posset w/ baby meringues
Almond Parfait, poached honey syrup nectarines, meringue shards & almond brittle
Limoncello tartlet w/ amaretti crust & candied almonds
Matcha tea crème brulée