

HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

Bigger Bites

Korean fried chicken, rice cake and toasted sesame
Slow roast Persian lamb, pomegranate, blood orange & radicchio salad GF
Buttermilk fried chicken, New Orleans 'slaw & pecans
Mini poke bowls, raw salmon, Edamame, seaweed salad, miso and ginger
Sicilian veal, pork and oregano meatballs, tomato sugo, parmesan
Sticky pressed pork with pancetta hash & apple salad
Slow cooked Moroccan lamb shoulder, herbed cous cous, cucumber labna
Egyptian grilled chicken, Sumac potatoes, fennel yoghurt and lemon
Nyonya chicken curry, fragrant rice, finger eggplant and coriander
Confit ocean trout Nicoise, beans, kipflers, soft egg, little tomatoes, smoked paprika aioli
'Fish & Chips', crumbed flathead tail, chunky fries, herby tartare
Japanese crispy spiced chicken slider, milk bun, kewpie mayo, asian slaw
Charred Tasmanian salmon, summer zucchini slaw, Mexican avocado smash
Sautéed calamari & chorizo, white beans, rocket, gremolata crumbs, aioli
Pan seared barramundi, asparagus and tomato fregola with pea puree

Vegetarian

Moroccan spiced vegetables with buttered cous cous, harrisa yoghurt, kumara crisps
Chickpea & coriander falafel with baba ganoush and sumac roasted pita shards
Asian salad of fennel, mizuna, nashi pear, chilli and coriander flatbread fingers
Cepes risotto, wild mushrooms and truffled Pecorino
Parmesan gnocchi, sugo, ricotta di salata
Cauliflower & red onion pakora w/ lime & chill yoghurt
Triple cheese & onion croquettes, rocket, parmesan, dressing

Sweet

Sticky date pudding, soy caramel
Spiced carrot cake, cinnamon & pistachio
Green tea crème brûlée, matcha biscuit
Churros w/ chilli chocolate sauce