

# HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

## Sit Down Menu

Includes Kitchen Staff, Wait staff, Event Supervisor, Event Co-ordination,  
Equipment, Table Settings and GST.

\*Linen by request

### Entree

Tea smoked duck breast, roasted baby beetroot, pickled radish, snow pea tendrils

Pressed pork confit with celeriac remoulade & apple balsamic (gf)

Home spice smoked lamb loin w/pea shoots, baby vegetables & horseradish cream

Beetroot marinated Ora salmon tartare, kipfler discs, pickled cucumber, mizuna, yuzu mayo

Ham hock and chicken terrine, pickled apples, apple purée, nigella seed tuille & pea shoots

Kingfish ceviche, avocado & coriander purée, cherry tomato, red onion & corn crisp

Warm Meredith goat's cheese w/ root vegetable crisps, peppery leaves & beechworth honey Artichoke & parsley tart,  
garlic custard, provolone, soft herbs v

Pea and lemon verbena Panna Cotta (Vegan)

### Mains

Twice cooked pork belly, roast summer peaches, apple soubise, pork crackle

Mallee smoked chicken, cauliflower puree, pea sprouts, fennel, smoked almonds

Slow-cooked daube of beef, roasted garlic potato puree, pancetta, baby onions, braised red cabbage & heritage carrots

Pan fried blue eye, sumac braised fennel, fennel purée, pickled carrot ribbons & potato croquette

Snapper fillet, smoked potato croquette, fennel & lemon butter, orange braised endive, apple & dill salad

Roast salmon, roasted sweetcorn purée, sautéed purple kale, pickled shallots, maple bacon crisp & jerez vinegar jus

Spice roasted barramundi, carrot puree, brussel sprouts, leek straw

Lamb loin, beetroot smear, wild mushrooms, pomme fondant, smoked apple gel

Shiitake & tofu croquette, charred aubergine purée, yuzu & soy vinaigrette, linseed crisp

Cauliflower purée, pickled beets, baby spinach & slow roast tomatoes

Crispy parmesan eggplant, pomodoro, ripped basil, buffalo mozzarella v

### Dessert

Lime and basil Eton mess with yuzu and lemon curd

Single origin dark chocolate fondant with river mint marshmallow

Blackberry fool trifle with rose custard

Compressed apple terrine, calvados anglaise and hazelnut praline

Abbotsford honey and mead syllabub, blood orange gel and honeycomb

Vanilla bean crème brulee, gingerbread toast and roasted pineapple

Wattle seed and roasted strawberry cheesecake, balsamic reduction and wattle seed tuile

White chocolate and thyme Panna Cotta, baked rhubarb

Cointreau Pavlova, bay leaf cream, fresh raspberries and raspberry crispies