

HUDSON'S FAMOUS

CATERING · EVENT MANAGEMENT · WEDDINGS

Small bowls

Add a small bowl - for \$9.50 each

Add two small bowls - for \$19.00

Lemon crusted fish goujons w/ beer battered chips & garlic aioli

Slow braised shoulder of beef, greens & horseradish mash GF

BBQ short ribs, celeriac puree & red cabbage salad GF

Yellow fish curry, kaffir lime, peanut & coconut rice GF

Bourbon glazed beef eye fillet w/ potato whip, jus & fried onion rings

Spanish Paella of saffron, charred chicken, chorizo, local mussels, green peas & roasted capsicum GF

Confit Duck leg w/ sweet potato puree & red current jus GF

Chilli salted fried local calamari, wild rocket & lime aioli GF DF

Popcorn chicken w/ New Orleans slaw & kewpie mayo

Veal & pork Sicilian meatballs braised in tomato sugo

Crispy pork tonkatsu w/ slaw

Indonesian chicken satay slider w/ pineapple pickle & sambal oelek mayo

Crispy pork bahn mi, chilli, shallot & coriander slaw

VEGETARIAN

Truffle & pecorino mac 'n' cheese w/ herb gremolata V

Sri Lankan potato croquette w/ mint & tamarind chutney & a cumin seed wafer V

Patatas bravas; spanish fried potatoes, salsa brava & saffron aioli V GF

Homemade potato gnocchi w/ creamy gorgonzola & fried leek V

Moroccan vegetable tagine/buttered cous cous V GF

Risotto of wild mushrooms, spinach, pecorino & fresh herbs V

Thai red pumpkin curry, jasmine rice V GF DF

DESSERT BOWLS

Sticky date pudding, soy caramel

Spiced carrot cake, cinnamon & pistachio

Green tea crème brûlée, matcha biscuit

Churros w/ chilli chocolate sauce

Eton mess of fresh local berries, smashed

meringue and vanilla bean cream GF