

HUDSON'S FAMOUS FINGERFOOD

Finger food menu packages include chefs and wait staff and gst.

10 pieces per person \$48.50

12 pieces per person \$54.50

14 pieces per person \$60.50

COLD

victorian wagyu beef carpaccio with sesame lavosh and cornichon mayonnaise
black pepper seared yellowfintuna with fried baby capers and lime aioli
seared Kangaroo rolled with orange and onion jam, snow pea shoots & sesame
mini western rock lobster salads with champagne dressing, chives and avocado brunoise
wild australian salmon and avocado nori rolls with wakame seaweed and flying fish roe
morrocan dukkah eggplant on polenta rounds with spiced relish and sage (vegan) (V)
peking Duck Pancakes with bean shoots & hoisin
parmesan and rosemary wafers with slow cooked beetroot and marook fetta quenelle (v)
crispy potato rosti with buxton smoked trout crème fraiche and gremolata
minted pea bruschetta with Meredith ashed goats cheese & Tasmanian truffle oil

HOT

creamy leek tart with honey roasted sandalwood nuts and gorgonzola (V)
kangaroo bitterballen with honey mustard
steamed australian prawn and lemon grass dumplings
wild Australian salmon and crab cakes with mango/coriander mayonnaise
peppered venison pie with beetroot relish
mini thai chicken burgers with tomato, cucumber and coriander
enoki mushroom and leek spring rolls with nouc cham dipping sauce V (vegan)
grilled chorizo sausage on toasted ciabata with spiced apple puree
gippsland grilled lamb cutlet with native pepper and bush tomato relish
augbergine ravioli with black butter and capers (V)

DESSERT

baked baby seasonal berry and frangipani tartlets
mini kahlua cheesecakes with king island cream
crumble of blood plums and buerre bosc pears
individual custard and Victorian crab apple tarts