

HUDSONS FAMOUS SIT DOWN MENU

All sit down menus are inclusive of chefs, wait staff, crockery, cutlery and gst.

menu no.1 \$66.50 per person

entree

Balinese free range chicken salad with snow peas, bean shoots, carrot spaghetti and capsicum/lime dressing

Victorian salt and pepper squid with wild roquette and mango chutney

mains

Victorian chargrilled porterhouse (250g) with roasted vegetables, crispy onion rings and a red wine reduction

herb crusted Australian salmon with roast tomatoes, binjties & basil oil

dessert

sticky toffee, date and macadamia pudding with butterscotch cream

individual raspberry cream brulee with caramel tuilles

menu no 2 \$78.50 per person

entree

crispy wontons layered with buxton smoked trout, rocket and sour cream with a tomato/avocado salsa

orange poached free range chinese chicken roulade with water chestnuts and soy/ginger dressing

mains

harissa whiting fillets with baby spinach, grilled red peppers and asparagus, with roasted spanish onion and aioli

lamb rump with mint and pistachio stuffing, smashed toolangi delight potatoes, baby spinach and shiraz glaze

dessert

chocolate semi freddo layered between almond biscotti with espresso ice cream

pear and rhubarb crumble with vanilla bean clotted cream

menu no 3 \$90.50 per person

entree

moreton bay bug tails with pea puree and crispy leek

free range duck breast with grilled peaches and watercress

mains

Wild barramundi pan roasted on saffron and wild mushroom risotto cakes with snow pea tendrils and capsicum essence

roast sirloin with japanese pumpkin, green beans, crispy onion rings and a mornington pinot reduction

dessert

individual passionfruit pavlovas

caramelised banana mille feuille with cinnamon mascapone and summer berry compote