

# HUDSON'S FAMOUS

FOOD + FUNCTIONS

## **Sit Down Dinner**

*Package includes a chef, catering assistants and wait staff for a 5 hour duration, cutlery, crockery and glassware for table settings.*

*Two courses @ \$68.50 per person; Three courses @ \$83.00 per person*

### ***Entrée, Choice of 2 Mains and 1 Vegetarian***

Mallee smoked duck breast salad, roasted beetroot, orange, rocket leaves and pomegranate, *gf*  
Slow cooked chicken and pistachio terrine, hot smoked oyster mushrooms, honey and sherry  
vinaigrette, snow pea tendrils  
Smoked salmon on brioche toast, dill crème fraîche, summer citrus salad  
Tomato and chive tart, Yarra valley goat's cheese, green olive purée, cress, *v*  
Mountain Peppered beef strip loin, horseradish cream, pickled root vegetables, baby herbs, *gf*  
Hervey bay scallops, braised brussel sprouts, carrot puree, jamon iberico, *gf*  
Morton Bay bug tortellini, sautéed spinach, sauce nantua

### ***Main, Choice of 2 Mains and 1 Vegetarian***

Twice cooked duck, sweet potato puree, bok choy, prune paste, Pedro Ximénez jus, *gf*  
Five spice pork belly, roast apple, sauce soubise, *gf*  
Paperbark smoked beef short rib, pickled cucumber, crisp quinoa  
Fricassee of spring chicken with shallots, peas and cos, *gf*  
Roasted river barramundi, pea puree, pickled vegetable, leek straw, *gf*  
Pan-fried wild mulloway, caramelised witlof, crisp pancetta and mint, *gf*  
Three point best end lamb rack, crispy polenta cake, braised chard, riberry confit  
Daube of beef, pancetta wafer, broad beans, olive oil mash, *gf*  
Stack of roasted Mediterranean vegetables layered with labna, heirloom tomato ragout, *v, gf*  
Goat's cheese ravioli, broccolini, zucchini ribbons, muscatels, *v*

### ***Dessert, Choice of 2***

Passionfruit and white chocolate sandwich  
Raspberry and custard tart, chocolate pastry, hazelnut praline  
Ginger pudding, ginger syrup, and mascarpone  
Pavlova, wattle seed cream, fresh local berries, *gf*  
Candied orange torrijas and salted caramel  
Roulade with banana, rum and brown sugar cream  
Steamed mandarin pudding, wild fig, maple and pistachio ice cream, burnt orange syrup  
Leatherwood honey bavarois, cinnamon poached berries, bashed ginger snaps