

FREEHOUSE
STILLHOUSE
SMOKEHOUSE

THE HUDSON

RESTAURANT, BAR & CHARCUTERIE

CHEWS LANE
WELLINGTON
N.Z

LUNCH

It's all good in the Hudson. We get to know our suppliers so you know where all your food and beverages are coming from. We've got gluten free bread available on request and we can cater for all your other dietary needs. Look over there, that's a friendly staff member, just ask them!

SANDWICHES

Smoked brisket, pickles, red cabbage, rocket,
The Hudson ketchup - 13 (df)

Pastrami, wholegrain mustard, vintage cheddar
cheese, smoked aioli - 15 (df)

Prosciutto, salami, cos, semi dried tomato,
basil pesto - 13

Avocado, roast red pepper, pickled onion, cos,
semi-dried tomato - 11.5 (v, vv, df)

Gf on request

SOMETHING BIGGER

Buttermilk chicken wings **500g** 17/ **750g** 24/ **1000g** 32

Gin cured salmon, smashed avocado on toast,
watercress oil - 19.5 (gf, df)

Smoked tomato, smoked red pepper, bulgur wheat,
rocket, walnut, lemon dressing - 17 (vv, gf, df)

Chicken Caesar, smoked anchovies, cos,
prosciutto, croutons, slow cooked egg - 18

Halloumi salad, beetroot, pickled onion, rocket,
spinach, tomato, smoked chilli dressing - 20 (df,
gf)

Smoked Wakanui beef cheek, creamy mash, bay leaf
jus - 21 (gf)

Sirloin steak, hand-cut chips, truffle salt and
jus - 21 (df, gf)

Smoked fish, house made pasta, preserved lemon,
thyme cream reduction, Parmesan cheese - 18

Gourmet mushroom risotto, field mushroom,
parsley oil, Parmesan cheese - 19 (v, gf)

House made herb gnocchi, prosciutto,
Parmesan cheese, radish - 18

SIDES

Duck fat potato, truffle salt - 8

Hummus, flat bread - 10 (v, vv, gf on request)

Rocket, Parmesan salad - 8 (v, gf)

Fries with The Hudson ketchup or aioli - 9 (v, df)

Sourdough bread, smoked butter - 5 (v)(df on request)

Semi dried tomato, roast red pepper, rocket,
balsamic dressing - 8 (v, vv, df)

Wakanui beef brisket croquette - 12 (df)

Roast root vegetables - 8 (v, gf)

Grilled asparagus, truffle butter - 8 (v, gf)

Mash, jus - 8 (gf)

CHARCUTERIE

MEAT (served with pickles and sourdough)

	30g	60g	90g
Italian Prosciutto	12	24	36
Spanish Prosciutto	14	28	42
Calabrese Salami	8	16	24
Napoli Spicy Salami	10	20	30
Finocchiona Salami	12	24	36
Felino Salami	10	20	30
House Cured Sirloin	8	16	24

CHEESE (served with lavosh and quince)

	40g	80g
Aged Rotterdam	8	16
Gouda	5	10
Vintage Cheddar	7	14
French Brie	8	16
New Zealand Brie	7	14
Blue	9	18

CHEF'S TASTING BOARDS

MEAT

Chef's choice of four meats served with pickles
and sourdough - 28

MEAT & CHEESE

Chef's choice of three meats, two cheeses served
with lavosh, quince, pickles and sourdough - 40

v - vegetarian, vv - vegan, df - dairy free, gf -gluten free

EXECUTIVE CHEF - ADAM BRACK SINNOTT