

FREEHOUSE
STILLHOUSE
SMOKEHOUSE

THE HUDSON

RESTAURANT, BAR & CHARCUTERIE

CHEWS LANE
WELLINGTON
N.Z

DINNER

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!

SMALL PLATES

Compressed beetroot, confit orange, golden beets, passionfruit coconut cream, chilli dressing, cracker - 13 (v, vv, df)

Market fish sliders, crayfish aioli, celeriac remoulade - 14

Hummus, flat bread - 10 (vv, df)

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

Smoked mussel paté, rosemary crostini - 15

Wakanui beef tartar, capers, confit egg yolk, lavosh - 16

Tuna ceviche, watermelon, ginger, gin - 18 (gf, df)

BIG PLATES

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

Wakanui beef cheek, Hudson BBQ sauce, jus, roast root vegetables
200g 21/ **400g** 36/ **600g** 50 (gf)

Wakanui beef short ribs, Hudson BBQ sauce, chimichurri
250g 22.5/ **500g** 45/ **750g** 67.5 (gf)

Gnocchi, tomato consommé, black garlic, baby carrot, Kalamata olive crumb - 22 (v, vv, df)

1.2kg Spiced lamb shoulder, smoked tomato yogurt, jus - 75 (gf)

Braised pork belly, smoked apple and fennel, crackling **250g** 26/ **500g** 45 (gf)

300g Market fish, roast red pepper, lemon beurre blanc, green lipped mussels - 45 (gf)

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

42-day-aged Wakanui short loin
\$14 per 100g min order 250g
served with bay leaf jus.
Takes 30-40 mins to cook.

SIDES

Rocket, Parmesan salad - 8 (v, vv, df)

Fries w/ The Hudson ketchup & aioli - 9 (v, df)

Sourdough bread, smoked butter - 5 (v)

Roast root vegetables - 8 (gf, v)

Duck fat potato, truffle salt - 8 (df)

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

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