

HUDSON

STEAKHOUSE

STARTERS

- House made rosemary focaccia to share with marinated olives and basil pesto 6.95
Crispy goats cheese medallions, caramelised apples and baby spinach 7.50
Blue swimmer crab and avocado remoulade, wasabi lime dressing 9.50
Buffalo mozzarella with vine tomatoes, crushed olives, fresh basil and balsamic 7.95
Chicken liver parfait, ginger apple relish and toasted sourdough 7.95
Tempura tiger prawns with spicy ponzu dip 9.50
Crispy salt and pepper squid, Nobu creamy spicy sauce 7.95
Smoked chicken Caesar salad, maple cured bacon and truffle croutons 7.95 | 13.95
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STEAKS

The steaks at Hudson are hand picked by our local butcher and aged for 35 days

- Flat iron top blade 8oz 18.50
Rib eye super marbling 10oz 24.50
Centre cut sirloin 10oz 24.50
Prime rump 14oz 24.50
Prime fillet
6oz 26.50 | 8oz 32.50 | 10oz 39.50
Strip loin Porterhouse 16oz 27.50

All served with béarnaise sauce and seasonal garnish

Add peppercorn sauce, red wine jus, wild mushroom sauce or blue cheese chive butter 1.50

Add grilled garlic tiger prawns to your steak 5.00

Add a slice of our delicious parfait 2.50

Larger steaks are available please ask

CLASSICS

- Hudson chuck steak cheese burger, onion fig jam, salt and pepper fries 14.50
Add maple cured bacon 2.50
Medallions of fillet steak, fricassée of wild mushrooms and truffle mash 19.95
Grilled fillets of seabass, confit tomatoes, olives, crab and dill butter 17.50
Tortelloni stuffed with butternut squash, sun-blushed tomatoes, asparagus, pesto and parmesan 14.50

SIDES TO SHARE

- French fries 2.95
- Truffle parmesan fries 3.95
- Minted new potatoes 3.50
- Gratin dauphinoise 4.95
- Truffle mash 3.95
- Garlic portobello mushrooms 3.95
- Buttered leaf spinach 4.50
- Rocket and parmesan salad 4.50
- Vine tomatoes and red onion salad with fresh basil 4.50
- Mixed leaf salad 3.50
- Seasonal vegetables 4.50

Warning please inform us of any allergies. Gluten free options available.

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MENU