

Welcome...

Hudson's is a privately owned, family run restaurant & venue situated on the Vredenheim Wine Estate. We are open every day for breakfast, lunch and afternoon tea.

Owner Vanessa and her husband Barry have many years of international experience in the catering and hospitality industry. They emigrated from the UK to South Africa following their daughter, Rhiannon, and have been running Hudson's restaurant and functions as a family since November 2008, together with an excellent team of very loyal and hard-working staff. In 2015 son, Matthew, joined the growing family business, bringing with him his own wealth of experience in the industry.

It is our mission to provide stable jobs and training to international standards for local people while investing to develop an excellent business that offers you, our customer, great food and personal friendly service in this beautiful setting. All of our meals are freshly prepared to order and therefore it may take a little while to serve you at our busiest times. We invite you to relax and enjoy the scenery.

Please note...

- * No own food or beverages may be consumed on the estate.*
- * A 10% service charge may be added to groups of 6 or more.*
- * We are unable to split bills but will gladly supply a calculator upon request.*
- *To avoid confusion, please, no substitutions.*

If you enjoy yourself today please tell your friends. If something is not right please tell us.

BREAKFAST

Served until 11h30

V8 Breakfast R89

Pork Sausage, Boerewors, Bacon, Two Fried Eggs, Mushrooms, Tomato & Toast

Deconstructed Health Start R59

Deluxe Muesli, Thick Greek Yoghurt, Fresh Fruit, Nuts, Dried Cranberries, Berry Coulis & Honey, served on a platter

Classic Breakfast R58

Two Fried Eggs, Bacon, Tomato & Toast

Breakfast On The Go R62

Two scrambled eggs on two slices of toast topped with two rashers of bacon

Banting Breakfast On The Go R68

Two scrambled eggs on a bed of mushrooms with two rashers of bacon

Vegetarian Breakfast R68

Mushrooms on toast topped with tomato & cheese

Eggs Benedict R72

Two poached eggs served on gypsy ham and an English muffin topped with hollandaise sauce

Eggs Florentine R72

Two poached eggs served on spinach and an English muffin topped with hollandaise sauce

Frittata R68

Baked Italian Omelette filled with vegetables OR vegetables & bacon

Hudson's Breakfast Burrito R72

Egg, bacon, tomato, mushrooms & avocado served in a wrap

Create Your Own Three Egg Omelette R39 + R19 per filling

Choose fillings: Peppadews, Bacon, Tomato, Mushrooms or Cheese

Savoury Croissant R62

Filled with Scrambled Egg & Bacon **OR** Cheese & Tomato

Salmon Croissant R79

Filled with Scrambled Egg & Smoked Salmon Trout

Sweet Croissant or Two Slices of Toast R42

Served with Butter & Jam

French Toast R55

Two slices with bacon & syrup **OR** cheese & syrup

Home Baked Scone R38

Served with butter, jam and cream **OR** cheese

Kiddies Breakfast R38

One rasher of bacon, one fried egg and one slice of toast with butter



LIGHT LUNCHES

Ploughman's Platter For 2 R190

Cold Meats, Cheeses, Chutney, Salad, Coleslaw, Fresh Bread & Butter

Fish Cakes R97

Made with spring onion & hake, served with Greek salad

Jalapeno Poppers R80

Three poppers stuffed with cream cheese & ham, served with salsa

Mexican Plate R72

Nachos with guacamole, sour cream, tomato 'smoor' & cheese

Add beef mince to nachos R12

Hawaiian Chicken Wrap R80

Crumbed chicken with avo, cheese, pineapple, sweet chilli mayo & salad

Mexican Wrap R85

Spicy Beef Chilli & cheddar, side of guacamole & salsa

Spanish Omelette R85

Deep round omelette filled with onions, tomatoes, peppers & chorizo

Pickled Fish R85

With fresh bread & side salad

Venison Carpaccio R95

With rocket leaves, pecorino shavings, balsamic reduction & fresh bread



GOURMET SANDWICHES

Served on freshly baked baguette

Smoked Salmon Trout, Horseradish & Cucumber R90 | Bacon, Brie & Chutney R75 | Chicken, Bacon, Avocado & Mayonnaise R85 |

Served on freshly baked ciabatta

Cajun Chicken, Chorizo & Marinated Cherry Tomato R75 | Caprese Sandwich – Mozzarella, Tomato & Basil Pesto R70 |

SALADS

Salad Caprese R75

Tomato, Mozzarella, Olives & Balsamic Vinaigrette on Salad Leaves

Chicken Salad R90

Grilled Chicken Breast, Bacon, Avocado & Salad Leaves

Salmon Salad R105

Smoked Salmon Trout, Capers, Salad Leaves & Horseradish

Hudson's Special Salad R90

Blue Cheese, Bacon & Cranberries served on tossed salad

Cobb Salad R90

Layered salad of egg, blue cheese, chicken, bacon & salad leaves

Beetroot, Butternut & Feta R75

with roast sweet potato, pumpkin seeds & citrus dressing

Waldorf Salad R85

With celery, apples & green grapes, served with pecorino cheese shavings, yoghurt & blue cheese dressing

Add chicken to waldorf R10

MAIN MEALS

Lamb Shank R215

Slowly braised in a red wine & root vegetable sauce, with baby honey roast potatoes

Hudson's All Day Breakfast R110

Beef Burger Patty, Eggs, Bacon, Boerewors, Mushrooms & Sliced Tomato

Mexican Chicken Fajitas R95

With chipotle sauce & coriander, served with smoked paprika wedges

Homemade Bobotie R105

Served with yellow raisin rice & chutney

Steak & Guinness Pie R110

250g prime steak casserole in a rich gravy topped with puff pastry and served with chips

Chicken & Mushroom Pie R95

Topped with puff pastry and served with chips

Beef Lasagne R105

Lean ground beef simmered in our own tomato, red wine and herb sauce layered with pasta and cheesy béchamel sauce, oven baked and served with Greek salad

Cape Malay Curry R110

Served with rice, Poppadom & sambals

Spicy Coconut Chicken R97

A taste of India – chicken breasts combined with coconut, a hint of chilli, tomato and Indian spices, served with rice

Chicken Forestiere R105

Pan fried chicken breast topped with a rasher of bacon & creamy mushroom sauce, served with baby honey roast potatoes

Chicken & Broccoli Mornay R105

Pan fried chicken with broccoli, topped with béchamel sauce & cheese, served with vegetables

Chorizo & Pesto Pasta R90

Chorizo, Cherry Tomato & Basil Pesto Pasta

Oriental Pork Belly R150

Served with egg noodles, pakchoi & a garnish of julienne Asian veg

Beer Battered Fish R95

Served with crushed peas, chips & tartare sauce

Linefish R130

Basted in lemon butter, served on wilted spinach & baby honey roast potatoes, finished with a tomato sauce

STEAKS & GRILLS

Served with chips, sautéed mushrooms & grilled tomato (except ribs come with chips only)

Fillet Steak 250g R198 |

Ribeye Steak 250g R195 |

600g Rack of BBQ Ribs R185 |

Hudson's Mixed Grill R135

120g Sirloin Steak, Eggs, Bacon, Fries & Tomato |

Sauces R30

Pepper, Mushroom or Blue Cheese

BURGERS

Hudson's Gourmet Burger R95

Pure Beef Patty with mustard mayo, dill pickle & our delicious homemade secret relish served with chips

Dagwood Burger R99

Pure Beef Patty or Chicken Breast served with fried egg, bacon and chips

Cheddar Melt Burger R99

Pure Beef Patty or Chicken Breast served with cheese, mushroom sauce and chips

Ostrich Burger R99

Served with our homemade Apricot & Onion Relish and chips

Lamb Burger R99

Pure lamb patty with minted tsaziki salsa & chips

Banting Burger R105

Hudson's Gourmet Burger with mushrooms instead of a burger bun, and served with salad

Veggie Burger R90

Served banting style on a mushroom with a pineapple & sweet chilli salsa

SIDE DISHES

Roasted Vegetables R28

Chips R30

Greek Salad R28

Savoury Rice R20

Basket of Homemade Bread R18

CHILDREN'S MENU

For children 12 years or under only

Fish Fingers & Chips R48

Chicken Nuggets & Chips R48

Burger & Chips R49

Egg Nest & Bacon R48

Hudson's Little Lunch Box R64

Hot Dog, Cheese, Crisps, Juice, Fruit & Sweeties served in an activity box with crayons

Hudson's Bumper Lunch Box R85

Ham, Cheese & Tomato Roll, Crisps, Chippolatas, Hard Boiled Egg, Fruit Sostatie, Chocolate Brownie, Lollipop & Juice served in an activity box with crayons

Should you request an **activity box & crayons** with another child's meal this will be charged at R18

PICNICS

Next time why not order ahead & enjoy a picnic in the gardens? Our picnic includes:

Cold Meats & Stuffed Eggs

Jars of Layered Salad

Cous Cous & Hummus

Home Baked Rosemary & Olive Bread

Cheeses, Biscuits & Chutney

Fresh Fruit

Chocolate / Red Velvet Trifle

Served in a keepsake hessian bag for R200pp



HOMEMADE DESSERTS

Malva & Orange Pudding R44

Served with ice cream

Banoffi Pie R48

Honey & Biscuit topped with
Caramel, Fresh Banana & Dairy
Cream

Nutella Flapjacks R55

Served with Nutella & Banana

Syrup Flapjacks R50

Served with Syrup & Cinnamon
sugar

Berry Flapjacks R55

Served with Berry Coulis & Cream

Baked Cheesecake R52

Served with homemade berry
topping

Hot Chocolate Volcano R55

With vanilla cream

Peach Melba Sundae R52

Sliced Peach with Ice Cream,
Raspberry Sauce & Slivered
Almonds

Vanilla Ice Cream & Berry Coulis

R40

Freshly Baked Cakes & Scones

*displayed in our cake stand and
usually include:*

Carrot Cake | Bar One Cake

R48 per slice

Cheese & Biscuits R95

Platter of Cheeses, Biscuits &
Green Fig

*Some menu items may include
imitation cream. Nuts are used in our
kitchen. All items are subject to
availability.*

