

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 11h00

V8 Breakfast R90

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

Deconstructed Health Start R60

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

Classic Breakfast R59

Two Fried Eggs, Bacon, Tomato & Toast

Breakfast On The Go R63

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

Banting Breakfast On The Go R69

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

Vegetarian Breakfast R69

Mushrooms on toast topped with tomato & cheese

Eggs Benedict R74

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

Eggs Florentine R74

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

Frittata R69

Baked Italian Omelette filled with vegetables OR vegetables & bacon

Hudson's Breakfast Burrito R74

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

Create Your Own Three Egg Omelette R40 + R20 per filling

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

Savoury Croissant R63

Filled with Scrambled Egg & Bacon OR Cheese & Tomato

Salmon Croissant R80

Filled with Scrambled Egg & Smoked Salmon Trout

Sweet Croissant or Two Slices of Toast R43

Served with Butter & Jam

French Toast R56

Two slices with bacon & syrup OR cheese & syrup

Home Baked Scone R39

Served with butter, jam and cream OR cheese

Kiddies Breakfast R39

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

Please note that last breakfast orders are taken at 11h00.

Lunch items may only be ordered from 11h00 onwards.



LIGHT LUNCHES

Lunch is served from 11h00

Ploughman's Platter For 2 R192
Cold Meats, Cheeses, Chutney,
Salad, Coleslaw, Fresh Bread &
Butter

Fish Cakes R98
Made with spring onion & hake,
served with Greek salad

Mexican Plate R73
Nachos with guacamole, sour
cream, tomato 'smoor' & cheese

Add beef mince to nachos R13

Hawaiian Chicken Wrap R81
Crumbed chicken with avo,
cheese, pineapple, sweet chilli
mayo & salad

Mexican Wrap R86
Spicy Beef Chilli & cheddar, side of
guacamole & salsa

Spanish Omelette R86
Deep round omelette filled with
onions, tomatoes, peppers &
chorizo

Venison Carpaccio R96
With rocket leaves, pecorino
shavings, balsamic reduction &
fresh bread

GOURMET SANDWICHES

Served on freshly baked baguette
Smoked Salmon Trout,
Horseradish & Cucumber R91 |
Bacon, Brie & Chutney R76 |
Chicken, Bacon, Avocado &
Mayonnaise R86 |

Served on freshly baked ciabatta
Cajun Chicken, Chorizo &
Marinated Cherry Tomato R76 |
Caprese Sandwich – Mozzarella,
Tomato & Basil Pesto R71 |

SALADS

Salad Caprese R76
Tomato, Mozzarella, Olives &
Balsamic Vinaigrette on Salad
Leaves

Chicken Salad R92
Grilled Chicken Breast, Bacon,
Avocado & Salad Leaves

Salmon Salad R106
Smoked Salmon Trout, Capers,
Salad Leaves & Horseradish

Hudson's Special Salad R92
Blue Cheese, Bacon & Cranberries
served on tossed salad

Cobb Salad R92
Layered salad of egg, blue cheese,
chicken, bacon & salad leaves

Beetroot, Butternut & Feta R76
with roast sweet potato, pumpkin
seeds & citrus dressing

Waldorf Salad R86
With celery, apples & green
grapes, served with pecorino
cheese shavings, yoghurt & blue
cheese dressing

Add chicken to waldorf R12

MAIN MEALS

Lamb Shank R217
Slowly braised in a red wine & root
vegetable sauce, with baby honey
roast potatoes

Mexican Chicken Fajitas R96
With chipotle sauce & coriander,
served with smoked paprika
wedges

Homemade Bobotie R107
Served with yellow raisin rice &
chutney

Steak & Guinness Pie R112
250g prime steak casseroled in a
rich gravy topped with puff pastry
and served with chips

Beef Lasagne R107
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 R112
Served with rice, Poppadom &
sambals

Spicy Coconut Chicken R98
A taste of India – chicken breasts
combined with coconut, a hint of
chilli, tomato and Indian spices,
served with rice

Chicken Forestiere R107
Pan fried chicken breast topped
with a rasher of bacon & creamy
mushroom sauce, served with
baby honey roast potatoes

Chicken & Broccoli Mornay R107
Pan fried chicken with broccoli,
topped with béchamel sauce &
cheese, served with vegetables

Beer Battered Fish R96
Served with crushed peas, chips &
tartare sauce

Linefish R132
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 R200 |
Ribeye Steak 250g R197 |
600g Rack of BBQ Ribs R187 |
Hudson's Mixed Grill R137
120g Sirloin Steak, Eggs, Bacon, Fries & Tomato |

Sauces R30
Pepper, Mushroom or Blue Cheese

BURGERS

Hudson's Gourmet Burger R96
Pure Beef Patty with mustard mayo, dill pickle & our delicious homemade secret relish served with chips

Dagwood Burger R100
Pure Beef Patty or Chicken Breast served with fried egg, bacon and chips

Cheddar Melt Burger R100
Pure Beef Patty or Chicken Breast served with cheese, mushroom sauce and chips

Ostrich Burger R100
Served with our homemade Apricot & Onion Relish and chips

Lamb Burger R100
Pure lamb patty with minted tsaziki salsa & chips

Banting Burger R107
Hudson's Gourmet Burger with mushrooms instead of a burger bun, and served with salad

Veggie Burger R92
Served banting style on a mushroom with a pineapple & sweet chilli salsa

SIDE DISHES

Roasted Vegetables R29
Chips R32
Greek Salad R29
Savoury Rice R22
Basket of Homemade Bread R19

CHILDREN'S MENU

For children 12 years or under only

Fish Fingers & Chips R49
Chicken Nuggets & Chips R49
Burger & Chips R50
Egg Nest & Bacon R49

Hudson's Little Lunch Box R65
Hot Dog, Cheese, Crisps, Juice, Fruit & Sweeties served in an activity box with crayons

Hudson's Bumper Lunch Box R86
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 R19

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 R220pp

HOMEMADE DESSERTS

Malva & Orange Pudding R45
Served with ice cream

Banoffi Pie R49
Honey & Biscuit topped with Caramel, Fresh Banana & Dairy Cream

Nutella Flapjacks R56
Served with Nutella & Banana

Syrup Flapjacks R51
Served with Syrup & Cinnamon sugar

Berry Flapjacks R56
Served with Berry Coulis & Cream

Baked Cheesecake R53
Served with homemade berry topping

Hot Chocolate Volcano R56
With vanilla cream

Vanilla Ice Cream & Berry Coulis R42

Freshly Baked Cakes & Scones
displayed in our cake stand and usually include:

Carrot Cake | Bar One Cake
R49 per slice

Cheese & Biscuits R96
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.

