

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 R74

Baked Italian Omelette filled with vegetables OR vegetables & bacon

Hudson's Breakfast Burrito R79

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 R67

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

Salmon Croissant R85

Filled with Scrambled Egg & Smoked Salmon Trout

Sweet Croissant or

Two Slices of Toast R45

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

Tapas Plate For 2 R240
Both served with Guacamole,
Carrot & Cumin Hummus,
Caramelized onion dip & Cream
cheese. Half ciabatta.

Choice of:

Cold Plate: Pastrami bruschetta
with wholegrain mustard and
gherkin, Marinated Mushrooms,
Coronation chicken, Pickled fish,
Pineapple wrapped in Parma ham,
Salad salsa/sambals, baby
potatoes dusted with paprika.

Or

Hot Plate: Chicken wings, Meat
balls, Chorizo, Fishcakes, Mussels
in white wine sauce. Baby new
potatoes with cream cheese &
olives.

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

Mexican Plate R80
Nachos with guacamole, sour
cream, tomato 'smoor' & cheese
Add beef mince to nachos R20

Hawaiian Chicken Wrap R85
Crumbed chicken with avo,
cheese, pineapple, sweet chilli
mayo & salad

Mexican Wrap R90
Spicy Beef Chilli & cheddar, side of
guacamole & salsa

SALADS

Water Melon & Feta Salad R98
Water Melon & Feta salad with
sliced strawberries, pumpkin
seeds, Balsamic and Black Pepper
Dressing.

Chicken Salad R95
Grilled Chicken Breast, Bacon,
Avocado & Salad Leaves

Salmon Salad R112
Smoked Salmon Trout, Capers,
Salad Leaves & Horseradish

Sesame Crumbed Chicken R95
Avo, coleslaw, feta, julienne of
carrots, bean sprouts with soy
dressing

Cobb Salad R95
Layered salad of egg, blue cheese,
chicken, bacon & salad leaves

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

Waldorf Salad R90
With celery, apples & green
grapes, served with pecorino
cheese shavings, yoghurt & blue
cheese dressing

Add chicken to waldorf R15

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 R112
Served with yellow raisin rice &
chutney

**Sweet & Sticky Kassler Pork
Chops** R140
Served with paprika dusted
wedges and pineapple chilli salsa

Steak & Guinness Pie R115
250g prime steak casseroled in a
rich gravy topped with puff pastry
and served with chips

Beef Lasagne R112
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 R115
Served with rice, Poppadom &
sambals

Butter Chicken Curry R120
Served with naan bread and
sambals

Chicken Forestiere R115
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 R99
Served with crushed peas, chips &
tartare sauce

Moules R145
Served with a creamy white wine
sauce & Ciabatta bread.

Beef Stir Fry R135
Served with Bean sprouts, peppers
and soy sauce.



STEAKS & GRILLS

Served with chips, sautéed mushrooms & grilled tomato

Fillet Steak 250g R210

Ribeye Steak 250g R210

Hudson's Mixed Grill R150

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 R105

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

GOURMET SANDWICHES

Served on freshly baked baguette

Smoked Salmon Trout, Horseradish & Cucumber R91 | Chicken, Bacon, Avocado & Mayonnaise R86 |

Served on freshly baked ciabatta

Cajun Chicken, Chorizo & Marinated Cherry Tomato R76 | Caprese Sandwich – Mozzarella, Tomato & Basil Pesto R71 |

SIDE DISHES

Roasted Vegetables R30

Chips R35

Greek Salad R35

White Rice R25

Basket of Homemade Bread R30

CHILDREN'S MENU

For children 12 years or under only

Fish Fingers & Chips R49

Chicken Nuggets & Chips R49

Cheese Burger & Chips R50

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?

Please ask for our picnic menu.

HOMEMADE DESSERTS

Banoffi Pie R60

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

Homemade Lemon Meringue R60

Nutella Flapjacks R60

Served with Nutella & Banana

Syrup Flapjacks R55

Served with Syrup & Cinnamon sugar

Berry Flapjacks R60

Served with Berry Coulis & Cream

Baked Cheesecake R60

Served with homemade berry topping

Hot Chocolate Volcano R65

With vanilla cream

Vanilla Ice Cream & Berry Coulis R45

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

Carrot Cake | Bar One Cake R55 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.