



Villa Howden Freshly Baked Bread
Hibiscus Butter

Entrée

Bruny Island Oysters
Natural
or
Grilled
with house made Worcestershire and bacon

½ Dozen \$20 | Dozen \$32

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Spicy Villa Howden Seafood Chowder
*fresh local fish, scallops, and prawns
complimented with a Bruny Island oyster*

\$20

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Apple Glazed Pork Belly
*served on slow cooked red cabbage,
with house made apple sauce and apple snap*

\$20

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Polenta Coated Huon Valley Mushrooms
with a crispy eggplant summer salad

\$18

Main

Blue eye
*pan fried on a bed of horseradish mash
served with a caper butter sauce*

\$42

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Fresh Tomato and Basil Risotto
*garnished with sour cream
and seasonal herbs*

\$42

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Clover Fed Lamb
*cooked to your liking,
on a bed of herb infused parsnip and celeriac,
finished with honey St. Clements marinade*

\$39

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Cape Grim Eye Fillet
*cooked to your liking,
on a garlic and lemon potato mash,
served with red wine jus*

\$46

On The Side

Green Beans with Anchovies
and almond slivers

\$8

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Smashed Seasoned New Potatoes
with Villa Howden rosemary

\$8

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Villa Howden Salad
avocado, walnut and
roasted roma tomato

\$8

Desserts

Honey Crème Brulee
*composed of creamy honey custard and toffee
crust served with biscotti*
\$15

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Flambé Plum Pudding
With brandy custard

\$15

Strawberry Tiramisu
Orange -blossom soaked sponge
w dried raspberry dust

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\$15

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Affogato
*vanilla bean ice cream
espresso shot and your choice of liqueur*

\$18

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Villa Howden Cheese Platter
*selection of local Tasmanian cheeses
accompanied by fruits and poppy seed lavosh*

\$20



On Bill Per Table

Bruni's Restaurant at Villa Howden All
produce is Seasonal, Local, and subject to
slight change

Bookings Essential (03)6267 1161

Dining Tuesday – Saturday
evenings 6-8pm

www.villahowden.com.au

A la Carte | Private Dining | Functions

VILLA  HOWDEN