



# Bruni's

## RESTAURANT

### *To begin*

Villa Howden Freshly Baked Bread  
Hibiscus butter

### *Entrée*

~Bruny Island Oysters  
Natural  
or  
Kilpatrick  
house made Worcestershire and bacon  
½ Dozen \$20 | Dozen \$32

~  
D'Entrecasteaux Channel Seafood Chowder  
a classic soup with fresh Tasmanian fish  
\$20

~  
Rustic Autumn Soup  
Please ask our friendly staff  
\$16

~  
Quail  
cooked in a red wine treacle,  
pear, grape and rocket salad  
\$20

### *Main*

Fish of the Day  
Please ask our friendly staff  
\$42

~  
Polenta Huon Valley Mushrooms  
crispy eggplant salad,  
and kecap manis  
\$32

~  
Clover Fed Lamb Rack  
with sweet potato mash  
and St Clements Honey marinade  
\$42

~  
Slow Cooked Pork Belly  
sweet pickled cabbage,  
house made apple sauce and an apple crisp  
\$40

~  
Cape Grim Eye Fillet  
cooked to your liking,  
three tomato risotto and red wine jus  
\$46

### *On The Side*

Petit Pois, Bacon & Oignon \$12

Rosemary and Garlic Sauteed Potatoes \$12

Villa Howden Salad avocado, walnut and  
roasted roma tomatoes \$10

## *Desserts*

Lemon Brulee Tart  
Classic twist  
Served with orange syrup  
\$15

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Chocolate Beet Cake  
Flourless but luscious  
Apple sorbet  
\$15

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Bread and Butter Pudding  
Old favorite, topped with caramelized  
banana and custard  
\$15

Villa Howden Cheese Platter  
selection of local Tasmanian cheeses  
accompanied by fruits and lavosh  
\$20



Bruni's Restaurant at Villa Howden All  
produce is Seasonal, Local and subject to  
slight change (2017)

Bookings Essential (03)6267 1161 Dining  
Tuesday – Saturday evenings 6-8pm  
[www.villahowden.com.au](http://www.villahowden.com.au)

A la Carte | Private Dining | Functions

VILLA  HOWDEN