



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

A la Carte | Private Dining | Functions

VILLA  HOWDEN