

V I L L A  H O W D E N

Soup

Mildly Spicy Seafood Chowder

with prawns, scallops, salmon, sweet corn, bacon, onion, celery and carrot

Clear Chicken Soup

with cabbage, pork and enoki mushrooms

Entrée

Tasmanian Oysters Au Naturelle

served with zesty lemon

Tasmanian Oysters Kilpatrick

with house-made Worcestershire sauce

Soft-shell Crab Spring Roll

on fresh celeriac and Royal Gala apple salad with a sweet and sour citrus glaze

Gnocchi

with sweet potato, mushroom and a butter sauce

Main

Grilled Rib Eye Steak

with creamy spinach purée, duck fat potatoes and bacon broccoli rolls

Crispy Skin Tasmanian Salmon

served with egg tagliatelle, a Beurre Blanc sauce, crispy capers and broccolini

Slow Cooked Lamb Shank

Served with potato mash, tomato, carrot, celery and onion

Stuffed Capsicum

with wild rice, black beans, sweet corn, onion, herbs, tomato, pine nuts and vegan cheese

Dessert

House-made Chocolate Lava Pudding

with vanilla ice-cream

Crème Brûlée

With pine nut caramel dust

Cookies and Cream Cheesecake

with assorted Tasmanian berries

Panna Cotta

With fig, honey, berries and grapes

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