

# V I L L A H O W D E N

## Entrée – \$19

Tasmanian Oysters

Natural – served with fresh lemon (4pc) (GF)

Garlic Butter – cheese and garlic butter (3pcs)

Kilpatrick – Bacon and Worcestershire sauce (3pcs)

Spring Roll with fresh apple salad and a sweet and sour citrus glaze

Soft-shell Crab or Vegetarian

Lentil Shepherd Pie with fresh apple salad and a sweet and sour citrus glaze (Vegan)

## Main – \$38

Grilled Rib Eye Steak (GF)

with creamy spinach and duck fat potatoes

Crispy Skin Tasmanian Salmon (GF option available)

with egg tagliatelle, crispy capers and a Beurre Blanc sauce

Confit Duck Leg (GF)

with fresh apple salad, mashed potatoes, caramelised onion and sour citrus glaze

Herb Crusted Rack of Lamb

with fresh apple salad and a red wine jus

Risotto (Vegan)

with roasted capsicum, mushrooms and lentils

Kids Spaghetti – \$25

with pan fried prawns or chicken

and a creamy sauce or a tomato sauce

## Dessert – \$19

All served with Dairy or Soy Vanilla Ice-cream

Chocolate Lava Pudding

Sticky Date Pudding

Chocolate Brownie (GF)

Panna cotta with a mixed berry sauce (GF)

Carrot Cake (Vegan)

Three courses and a complimentary glass of house wine – \$75

10% surcharge on public holidays

