

VILLA HOWDEN



Villa Howden

GRAZING PLATTERS

A selection of bread, local cheeses, dips, charcuterie, fresh tracklements, pickles and condiments \$19 per person

COCKTAIL STYLE

\$99 PP

Get your party started with our stylish and signature canapés, Don't let the size fool you, they pack a punch in flavour!

- ❖ A selection of 10 canapé pp
- ❖ Vegan options available
- ❖ All prices inclusive of GST

Add dessert canapé(2 per head) \$16 pp

CANAPÉ MENU

- ❖ Fresh Tasmania Oyster with a yuzu dressing
- ❖ Seared Scallop, passionfruit soy, basil (GF, DF)
- ❖ Three Cuts Gin Cured Salmon, wasabi mayo, pickled onion (GF)
- ❖ Chorizo, cheese and chive madeleine
- ❖ Avocado Sushi, roasted sesame kewpie (GF)
- ❖ Chicken Truffle Dim Sims, truffle Mayo
- ❖ Herb mustard chicken, capsicum puree, crouton (GFO)
- ❖ Corn Beef profiteroles, jalapeno bechamel, red onion pickles, black caviar
- ❖ Flash fried Squid with wasabi mayo (GF)

- ❖ Vegetarian Frittata, tomato relish (GF)
- ❖ Miso mushrooms skewers, romesco (GF, Vegan)
- ❖ Lamb Kofta with coriander yogurt (GF)
- ❖ Tomato and Goats Cheese Tartlets (Veg)
- ❖ Gourmet Sausage Rolls with tomato relish
- ❖ Duck Spring Rolls served with Cranberry Chilli
- ❖ Pork + Veal Meatball, sweet & sour sauce
- ❖ Vegetable rice paper rolls (GF, Vegan)
- ❖ Satay eggplant skewers (GF, Vegan)
- ❖ Zucchini Chickpea Fritters, mango chutney (GF, Vegan)

FEAST MENU

\$119 PP

A shared plated feast served to the table

Choose 2 Mains + 3 Sides

- ❖ Herb & mustard roasted chicken, salsa verde (GF)
- ❖ Lemon thyme Lamb shoulder, mint yoghurt (GF)
- ❖ Braised Beef brisket, red onion jam, jus (GF)
- ❖ Slow cooked pork belly, miso glaze and coriander (GF)
- ❖ Confit salmon side, chilli caramel & ginger sauce (GF)
- ❖ Hand Rolled Gnocchi, shaved zucchini, pumpkin pieces, sage (Vegan option available)
- ❖ Market Fish, romesco, tomatoes

SIDES

- ❖ Steamed Broccolini, smoked almonds & Olive Oli (V,GF,DF)
- ❖ Baked chat potatoes, rosemary and garlic (V,GF,DF)
- ❖ Cranberry Quinoa, pickled cauliflower, lemon dressing
- ❖ Baked carrots, micro greens, salsa verde (V,GF,DF)
- ❖ Pepper roasted sweet potato, toasted sesame, tahini yogurt
- ❖ Rocket, pear & parmesan, lemon pepper vinaigrette (V, GF) (Vegan Option Available)
- ❖ Mixed leaf salad, onion, tomato, elderberry vinaigrette

SIT DOWN

2 course- \$89 pp (cake for dessert)

3 course- \$109

Bread rolls

Cultured buttered

Entrée

Alternate drop

Confit salmon, chilli caramel, cucumber pickle, puffed rice

Or

Pork belly, roasted cauliflower, pea puree, coriander + smoked dates.

Or

Poached Lemongrass chicken, coconut coriander relish, wombok

Or

Seasonal tomatoes, whipped goats cheese, chive oil,

Main

Alternate drop

Confit chicken, sauteed potatoes, dressed leaves, capers, tarragon mayonnaise

Or

Grilled Porterhouse, café de paris butter, sauteed potatoes, buttered greens

Or

Hand Rolled Gnocchi, shaved zucchini, pumpkin pieces, sage, pecorino

(Vegan option available)

Dessert

Alternate drop

Whipped miso cheesecake, baked pears, ginger biscuits

Or

Rosemary crème brulee, mandarin, chamomile meringues

Or

Chocolate mudcake, raspberries (vegan)

